

Pickled or Non-Fermented Foods: Pickle Relish¹

United States Department of Agriculture, Extension Service²

Pickle Relish

3 qts chopped cucumbers
 3 cups each of chopped sweet green and red peppers
 1 cup chopped onions
 3/4 cup canning or pickling salt
 4 cups ice
 8 cups water
 2 cups sugar
 4 tsp each of mustard seed, turmeric, whole allspice, and whole cloves
 6 cups white vinegar (5 percent)

Yield: About 9 pints

Procedure: Add cucumbers, peppers, onions, salt, and ice to water and let stand 4 hours. Drain and re-cover vegetables with fresh ice water for another hour. Drain again. Combine spices in a spice or cheesecloth bag. Add spices to sugar and vinegar. Heat to boiling and pour mixture over vegetables. Cover and refrigerate 24 hours. Heat mixture to boiling and fill hot into clean jars, leaving 1/2-inch headspace.

Adjust lids and process according to the recommendations in [Table 1](#).

Table 1. Recommended process time for pickle relish in a boiling-water canner.

		Process Time at Altitudes of		
Style of Pack	Jar Size	0 - 1,000 ft	1,001 - 6,000 ft	Above 6,000 ft
Hot	Half-pints or Pints	10 min	15	20

*After the process is complete, turn off the heat and remove the canner lid. Wait five minutes before removing jars.

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