Pepper Relish

Joy DeRock
Favorite Recipes - Sacred Heart School - Easthampton, MA (1984)

12 red peppers 12 green peppers 10 onions 2 cups sugar 2 cups vinegar 3 tablespoons salt Grind the peppers and onions. Place in a saucepan.

Cover with boiling water. Let stand for 10 minutes. Drain.

Add the vinegar, salt and sugar. Bring to a boil. Boil for 5 minutes.

Pour the hot mixture into hot jars leaving 1/2 inch of head space at the top. Seal the lids.

Process for 30 minutes in a hot water bath.

Per Serving (excluding unknown items): 2804 Calories; 7g Fat (2.1% calories from fat); 38g Protein; 706g Carbohydrate; 74g Dietary Fiber; 0mg Cholesterol; 19284mg Sodium. Exchanges: 45 Vegetable; 28 1/2 Other Carbohydrates.