
Pear Relish

Home Cookin - Junior League of Wichita Falls, TX - 1976

1 gallon coarsely ground hard pears
14 ground sweet bell peppers (mix red and green)
4 hot peppers, ground
1/2 gallon ground onions
1 1/2 cups salt
water
2 quarts vinegar
2 tablespoons turmeric
5 1/2 cups white sugar
3 tablespoons white mustard seed

In a bowl, combine the pears, peppers and onions. Mix the salt and water. Pour over the pear/pepper mixture. Use enough water to cover the pear/pepper mixture. Let stand overnight. Drain and rinse with fresh water.

In a large roasting pan, combine the vinegar, turmeric, sugar and mustard seed. Bring the mixture to a boil. Boil for 5 minutes.

Add the pears, peppers and onions. Cook for 15 to 20 minutes.

Place in sterilized jars and seal.

Yield: 8 to 10 pints

Condiments, Sauces

Per Serving (excluding unknown items): 389 Calories; 2g Fat (2.6% calories from fat); 5g Protein; 139g Carbohydrate; 6g Dietary Fiber; 0mg Cholesterol; 153519mg Sodium. Exchanges: 1/2 Grain(Starch); 3 Vegetable; 1/2 Fat; 7 1/2 Other Carbohydrates.