

# Sweet Pickle Relish

## Ingredients

- 4 cups **cucumbers**, deseeded and chopped
  - 2 cups **onions**, chopped
  - 1 cup **green bell pepper**, chopped
  - 1 cup **red bell pepper**, chopped
  - 1/4 cup **kosher salt**
  - 3 1/2 cups **sugar**
  - 2 cups **cider vinegar**
  - 1 tablespoon **celery seed**
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- 1 tablespoon **mustard seeds**



## DIRECTIONS

1. To deseed cucumbers, I cut them in half lengthwise and scoop out the seeds with my finger.
2. Put all the vegetables through the Bosch meat grinder with the regular disc that comes with it ( 4.5 mm.)
3. Put all the vegetables in a large bowl.
4. Sprinkle the salt over the ground vegetables.
5. Cover with cold water and let stand for 2 hours.
6. Drain vegetables well, then press out as much liquid as possible.
7. In a large pot, combine sugar, vinegar and seeds.
8. Bring to a boil.
9. Add vegetables.
10. Bring back to a boil and simmer for 10 minutes.
11. Using a slotted spoon, put into pint jars according to standard canning procedures.
12. (Note: Although some of the brine needs to go in the jars, I use a slotted spoon to keep it from being too soupy.).