

Red Pepper Relish

Margaret Gall's Recipe.

This is very easy to make and looks wonderfully colourful in jars. Tastes great too!

8 large red peppers
3 tbs salt
4 large tomatoes "concassé" (blanched, skinned, seeded and chopped)
1 ½ cups chopped onion
2 ¼ cups sugar
¾ cup cider vinegar
4 tsp mixed pickling spice

Chop peppers into 3/8" pieces (should make about 6 cups). Layer with salt and leave 3 hours. Drain well, mix in pan with tomatoes, onion, sugar and vinegar. Tie pickling spices in cheesecloth, pound to crack, and add to pan. Heat to boiling, stirring often. Reduce heat and simmer 30 minutes, stirring often. The syrup should be slightly thickened. Fill jars and process in water bath 10 minutes. Makes 6 8oz jars

