

PEPPER RELISH 2007



12 green peppers

2 t. mustard seed

12 red peppers

2 t. celery seed

8 pounds onions

4 cups vinegar

3 T. salt

4 cups brown sugar

Grind peppers and onions. Cover with boiling water and let stand 5 to 10 minutes. Drain thoroughly, add other ingredients and boil 25 minutes

Makes 12 pint jars

* Next time use 3 cups vinegar. Took four hours to make double batch.