

Pepper Relish

12 sweet green peppers
12 small onions peeled

12 sweet red peppers

Boiling water
3 cups vinegar
4 teaspoons salt

1-1/2 cups sugar
2 teaspoons celery seeds

Finely chop peppers and onions in a food chopper. Place veggies in a large non-reactive pot. Add enough boiling water to cover and let stand for 10 minutes. Drain and discard liquid. Add remaining ingredients to veggies and slowly boil for 15 minutes. Ladle into sterilized jars. Process in hot water bath for 15 minutes. Makes 6 pints.