



by Michelle

The secret to being a good cook is to use great ingredients. The secret to being a great cook is to use your ingredients with love. MH

Sweet and Spicy Hot Dog Relish

Makes 6 - 500ml jars

6 medium cucumbers, peeled, seeded and finely chopped
4 green peppers, seeded and finely chopped
4 red peppers, seeded and finely chopped
2 cups finely chopped celery
1 cup finely chopped onion
½ cup pickling salt
2 cups granulated sugar
3 cups white vinegar
2 tablespoons celery seed
3 tablespoons mustard seed
1 teaspoon turmeric
2 teaspoons dried chili flakes pepper

Mix chopped cucumbers, peppers, celery, onions and pickling salt in a large bowl.

Cover and let stand 4 hours.

Prepare jars and lids according to manufacturer's instructions.

Drain vegetables well. Rinse with water and drain again. Thoroughly press out excess liquid.

Mix well sugar, vinegar, celery seed, mustard seed, turmeric and dried chili flakes in a large stainless steel saucepan.

Bring to a boil. Add vegetables and return to a boil.

Stirring constantly, boil gently 10 minutes.

Ladle relish into prepared jars to within 1/2 inch of top of the jar. Seal with prepared lids and rings.

THE LOVE: Use a non-metallic utensil to remove any air bubbles then adjust the headspace [the ½ inch below the rim of the jar], if required, by adding more relish. Wipe jar rim to remove any brine to ensure a proper seal.