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Where you can find a pick-your-own farm near you!

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See [www.pickyourown.org/allaboutcanning.htm](http://www.pickyourown.org/allaboutcanning.htm) for many other canning directions and recipes

## How to Make Homemade Pickle Relish

Making and canning your own pickle relish is one of the easiest things you can do with your extra cucumbers! Here's how to do it, in easy steps and completely illustrated. This method is so easy, ANYONE can do this! It's a great thing to do with your kids!

### Ingredients and Equipment

**Yield:** About 8 pints

- About 6 lbs of pickling type cucumbers to yield 3 quarts chopped cucumbers
- About 6 large peppers to produce 3 cups each of chopped sweet green and red peppers
- 2 onions (to yield 1 cup chopped onions)
- 3/4 cup canning or pickling salt
- 4 cups ice
- 8 cups water
- 2 cups sugar
- 4 tsp each of mustard seed, turmeric, whole allspice, and whole cloves
- 6 cups white vinegar (5%, apple cider vinegar works well. Store brand is about \$1.25 for a 64 oz bottle.
- Jar grabber (to pick up the hot jars)
- Lid lifter (has a magnet to pick the lids out of the boiling water where you sterilize them. (\$2 at WalMart, Target, and sometimes at grocery stores)
- Jar funnel (\$2 at WalMart, Target, and sometimes at grocery stores)
- 1 large pots; teflon lined, glass or ceramic.
- Large spoons and ladles
- 1 Canner (a huge pot to sterilize the jars after filling (about \$30 to \$35 at mall kitchen stores, sometimes at WalMart (seasonal item). Note: we sell many sizes and types of canners for all types of stoves and needs - see [canning supplies](#))
- Half pint or pint canning jars (Ball or Kerr jars can be found at Publix and WalMart - about \$8 per dozen jars including the lids and rings). Be sure to get wide mouth jars to fit the pickles in! Pint size works best!
- Lids - thin, flat, round metal lids with a gum binder that seals them against the top of the jar. They may only be used once.
- Rings - metal bands that secure the lids to the jars. They may be reused many times.

## Directions - How to Make Pickle Relish

### DAY 1

#### Step 1 - Selecting the cucumbers



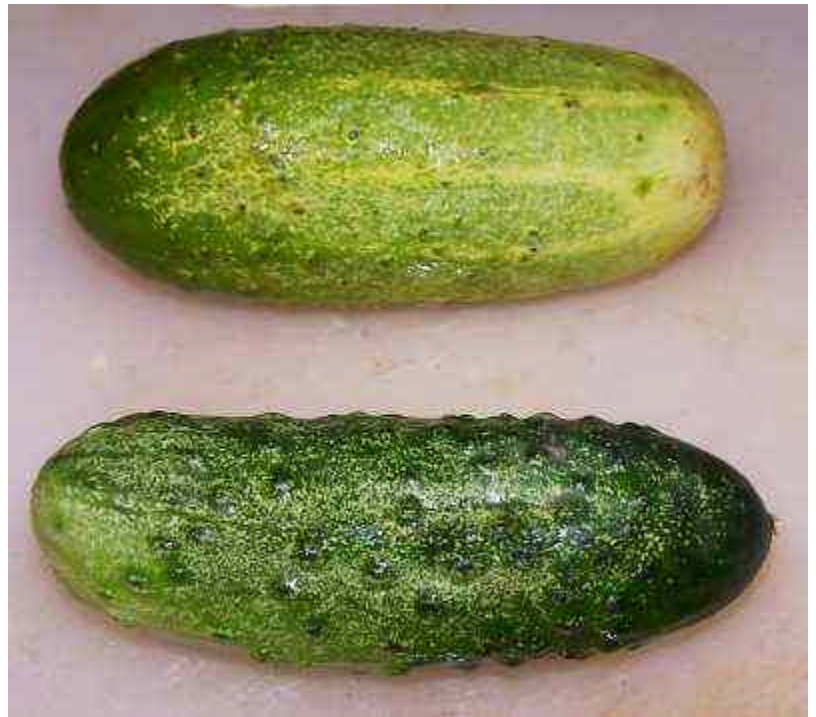
It's fun to go pick your own and you can obviously get better quality cucumbers!

At right is a of picture cucumbers from my garden - they are SO easy to grow. But be sure to grow the varieties that are labeled "pickling cucumbers" - they will be much more crisp!

The picture at right shows a good cucumber for pickling (bottom) and a bad one (top). The good one is dark green, firm, and not bloated. It has lots of warts!

The bad one is overripe, it has yellow or white areas in the skin, and the warts are almost all gone. If you cut it open, you will see developed seeds. You don't want seeds!

Overripe cucumbers make mushy relish..



#### Step 2 - How many cucumbers?

It takes about 2 or 3 cucumbers per pint jar; figure about 6 pounds to make about 7 pints. Each cucumber is about 4 - 5 inches long and you will cut off the ends before chopping.

### **Step 3 - Wash and chop the vegetables!**

I'm sure you can figure out how to wash the fruit in plain cold water.

You will need to cut the ends off (about 1/4 inch) and chop them into 1/8 to 1/4 inch pieces - or however finely you like your relish!

Chop 6 large peppers to produce 3 cups each of chopped sweet green and red peppers.

Chop 2 onions to yield 1 cup chopped onions.

### **Step 4 - Soak the chopped vegetables**

Add chopped cucumbers, peppers, onions with the salt, and ice to water in a large bowl and let stand for 4 hours.

### **Step 5 - Drain**

Just drain and discard the salt water.

### **Step 6 - Cover the vegetables with fresh ice water for another hour.**

Cover the chopped veggies with fresh (unsalted) ice water and let it stand for 1 hour more.

### **Step 7 - Drain again.**

Just drain and discard the water again.

### **Step 8 - Mix the spices and vinegar**

Combine the 4 tsp each of mustard seed, turmeric, whole allspice, and whole cloves in a spice or cheesecloth bag. Add spices to 2 cups sugar and 6 cups white vinegar .

### **Step 9 - Heat the spice/vinegar mix to a boil**

Heat to the vinegar and spice mix to a boil.

### **Step 10 - Pour the spice/vinegar over the chopped vegetables**

Pour the spice/vinegar over the chopped vegetables and then cover and refrigerate for 24 hours, (up to 36 hours).



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## **DAY 2**

### **Step 11 - Get the jars and lids sterilizing**

The dishwasher is fine for the jars. I get that going while I'm preparing everything else, so it's done by the time I'm ready to fill the jars. If you don't have a dishwasher, submerge the jars in a large pot (the canner itself) of water and bring it to a boil.



Be sure to let it go through the rinse cycle to get rid of any soap!

### **Get the canner heating up**

Fill the canner about 1/2 full of water and start it heating (with the lid on).

### **Start the water for the lids**





Put the lids into the small pot of boiling water for at least several minutes. Note: everything gets sterilized in the water bath (step 7) anyway, so this just helps to ensure there is no spoilage later!)

Need lids, rings and replacement jars?

[Get them all here, delivered direct to your home, at the best prices on the internet!](#)



### **Step 12 - Heat the relish for canning**

Heat the relish to boiling, stirring as necessary to prevent burning.

### **Step 13 - Fill the jars with relish and put the lid and rings on**

Fill the pint or half pint jars with the relish to within 1/4 to 1/2 inch of the top, seat the lid and hand-tighten the ring around them. (Note: larger jars are not recommended.)

## Step 14 - Boil the jars in the canner

Put them in the canner and keep them covered with at least 1 inch of water. Keep the water boiling. Boil them for 10 minutes (or as directed by the instructions in the pickle mix, or with your canner). [Remember to adjust for altitudes and larger jars!](#)



Recommended process time for Pickle Relish in a boiling-water canner		
Process Time at Altitudes of		
0 - 1,000 ft	1,001 - 6,000 ft	Above 6,000 ft
10 min	15 min	20 min

## Step 15 - Done

Lift the jars out of the water and let them cool without touching or bumping them in a draft-free place (usually takes overnight) You can then remove the rings if you like.

When can you start eating the relish? As soon as the jars cool!

How long will they keep in cool, dark storage? Usually 12 to 18 months!