

Pepper Reloh (David Varnell)

Ingredients

- 2 cups red vinegar
- 1 cup water
- 1 tsp salt
- 1/2 cup sugar

Summary

Yield: 10

Prep Time: 5 minutes

Instructions

Hot pepper, sweet pepper, onions (may also use green tomatoes) Use about 1/4 to 1/3 onions in mixture, adjust amount of hot pepper to taste.

Chop all ingredients and mix together. Drain bell pepper and green tomatoes before mixing or green juice will make relish dark.

Bring vinegar, water, sugar and salt to boil in large pot. Add all Ingredients and return to full boil. Reduce heat to keep from burning but keep mixture barely boiling. Put mixture in jars, packing to within 1" of rim. Cover mixture with hot juice from pot. (it will absorb as it cools and sets). Wipe rim for good sealing and cap immediately.