

Sweet Pepper Relish

By: Mary J. Roe (Matthews)

From: Her granddaughter, Heather Moltedo

12 red peppers
12 green peppers
12 Onions cleaned and quartered

Use a food grinder/chopper to cut up peppers and onions. Scald with hot water and let set 15 min. Drain well.

3 cups vinegar
3 cups sugar
3 tsp salt
3 tbs celery seed

Mix all ingredients together and boil slowly for 35 min. Pour into quart jars and seal with hot lids & rings. Turn upside down until sealed. Make sure the rims are wiped clean.

Heather has great memories making this with her grandmother. Uncle Chubby (William F. Roe) even got in on the work when he came down in the summer. He would bring hot peppers down from his garden and add to the batch. -Harriet-

I have good memories making this. We used those hot peppers Chubby brought down and I & Mom Mom made hot pepper relish. It got on my hands and I thought I would die. We did everything we could think of to stop the burning. I almost went to the hospital, but I went to sleep with my hands in ice water. It wasn't a good night. The next morning Mom and Mom Mom were starting to can tomatoes. Mom told me to put my hands down in the tomatoes and squeeze to break them up. All the burning stopped and we all had a good laugh. -Heather-

