

# JALAPEÑO PICKLE RELISH

Makes 5 Pints

- 5 lbs of pickling cucumbers (about 18—3 to 4-inches)
- 1 lb fresh jalapeños (about 8—3 to 4-inches)
- 2 Tbsp Mrs. Wages® Pickling & Canning Salt
- 2 1/2 cups Mrs. Wages® White Distilled Vinegar (5% acidity)
- 2 cups sugar
- 1 pouch Mrs. Wages® Jalapeños Pickle Relish Mix\*

**PREPARE & PROCESS** home canning jars and lids according to manufacturer's instructions for sterilized jars. Keep jars hot.

**WASH** cucumbers and jalapeños; drain. Cut 1/16-inch slice off blossom end and discard. Cut cucumbers and jalapeños into 1-inch pieces and place in a food processor. Remove and discard jalapeño seeds for more mild relish. Process into small pieces (1/8-inch or smaller is best) and place into a bowl. Stir in Mrs. Wages® Pickling & Canning Salt and mix well. Cover and refrigerate for 2 hours. Drain mixture in a fine strainer to remove excess juice. Do not rinse.

**COMBINE** Mrs. Wages® White Distilled Vinegar, sugar and Mrs. Wages® Jalapeño Pickle Relish Mix into a large non-reactive saucepan. Do not use aluminum. Bring mixture just to a boil over medium heat, stirring constantly. Add prepared cucumbers and jalapeños and simmer 10 minutes, uncovered, stirring occasionally. Remove from heat.

*Ladle* hot relish mixture carefully into hot jars, filling evenly. Leave 1/2-inch headspace. Remove air bubbles, wipe rim and cap each jar as it is filled.

*Process* pints 15 minutes\*\* in boiling water bath canner. Turn off heat, carefully remove canner lid, and let jars stand for 5 minutes in canner. Remove jars. Let jars sit undisturbed to cool at room temperature for 12 to 24 hours. Test jars for airtight seals according to manufacturer's directions. If jars do not completely seal, refrigerate and consume within 1 week.

Product is ready to eat after 24 hours. Before serving, chill to enhance flavor and crispness. Store properly processed shelf-stable product in a cool place, and use within 1 year.

**\*CAUTION:** Due to the spicy nature of this product, irritation of eyes, nose and/or throat may occur during preparation. Care should be taken to avoid inhalation of steam vapors as this could result in irritation and/or coughing. Thoroughly wash skin that comes in contact with the spice. Consult a physician if irritation or coughing persists.

\*\* Processing time listed is for altitudes less than 1000 feet. At altitudes of 1000 feet or more, increase processing time 1 minute for each 1000 feet of altitude.