

SWEET PICKLE RELISH

Makes 5 Pints

- 🍃 6-8 lbs of pickling cucumbers (about 25—3 to 4-inches)
- 🍃 1/4 cup Mrs. Wages® Pickling & Canning Salt
- 🍃 2 1/2 cups Mrs. Wages® White Distilled Vinegar (5% acidity)
- 🍃 2 cups sugar
- 🍃 1 pouch Mrs. Wages® Sweet Pickle Relish Mix

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

WASH cucumbers and drain. Cut 1/16-inch slice off blossom end and discard. Cut into 1-inch pieces and place in a food processor. 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® Sweet Pickle Relish Mix into a large non-reactive saucepan. Do not use aluminum. Bring mixture just to boil over medium heat, stirring constantly. Add prepared cucumbers 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.

* 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.