

Sweet and Spicy Pepper Relish

This relish spices up everything from grilled cheese sandwiches to burgers and hot dogs. Or, for an easy appetizer, spoon some over a block of cream cheese and serve with crackers.

Recipe by [Melanie Frazier](#) | Created on **Mar 8, 2022**

Ingredients

- 1 pound medium-hot red chile peppers, such as Fresnos or red jalapenos
- 2 small red or orange bell peppers - stemmed, seeded, ribs removed
- ½ large onion, peeled and quartered
- 1 ¼ cups white sugar
- ¾ cup apple cider vinegar
- 1 ½ teaspoons pickling salt

Directions

- Wearing rubber or latex gloves, trim tops off chiles. Working in batches, pulse chiles, bell peppers, and onion in a food processor until chopped into fine bits, about 1 minute per batch. Transfer to a nonreactive 3-quart pot.
- Stir sugar, vinegar, and salt into chile mixture and bring to a boil over high heat. Reduce heat to medium and simmer, stirring more frequently toward end of cooking to prevent scorching, until thickened, 20 to 30 minutes.
- Pour or ladle relish into clean, wide-mouth, half-pint jars, leaving 1/2 inch headspace. Wipe rims clean with a damp paper towel. Let cool to room temperature, about 1 hour.
- Apply clean lids. Enjoy immediately, store in fridge 2 to 3 weeks, or freeze up to 6 months.

Nutrition Facts

Serving: **3 to 4 half-pint jars** | Calories: **48.8 kcal** | Carbohydrates: **12 g** | Protein: **0.3 g** | Sodium: **146.9 mg** | Fiber: **0.3 g** | Sugar: **11.3 g**

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