

FRESH FROM THE GARDEN TASTINGS

Pickle Relish



Ingredients

- $\frac{3}{4}$ cup diced and seeded cucumber
- $\frac{3}{4}$ cup diced green bell pepper
- $\frac{1}{4}$ cup diced white onion
- $\frac{1}{2}$ cup apple cider vinegar
- 2 Tablespoons cane sugar
- $\frac{3}{4}$ teaspoon sea salt
- $\frac{1}{4}$ teaspoon red pepper flakes
- $\frac{1}{8}$ teaspoon celery seed

Instructions

In a small pot, combine the cucumber, bell pepper, onion, and $\frac{1}{4}$ cup of the apple cider vinegar. Bring to a simmer and cook for 10 minutes, stirring occasionally. Drain and discard any excess liquid.

Return the veggies to the pot and add the remaining $\frac{1}{4}$ cup apple cider vinegar, the sugar, mustard seeds, salt, red pepper flakes, and celery seed. Simmer for 5 minutes.

Remove the relish from the heat and let cool to room temperature. Chill until ready to use.