

DCNS August/September 2026 Recipe – Sweet Green Tomato Pickle Relish

Prep Time: 3 ½ hour total time **Cook Time:** 25 minutes

Yield: 4, 8-ounce canning jars **Servings:** Sixteen servings per jar



Ingredients:

- 4 cups green tomatoes, seeded and small diced.
- ¼ cup salt
- ½ cup yellow onions, small diced
- 1 cup green bell peppers, small diced
- 1 hot red pepper, seeded, chopped fine
- 1 cup white vinegar
- 1 cup white sugar
- ½ tsp. onion powder
- ¼ tsp. granulated garlic

Prep:

1. Sterilize 4 canning jars with lids and rings
2. Prepare all vegetables
3. Measure out water, vinegar and spices

Instructions:

1. Pour salt over prepared green tomatoes and stir to mix.
2. Let tomatoes stand for 3 hours and do not rinse.
3. In a separate pan, boil together sugar, hot red peppers, and vinegar until syrup stage is formed.
4. Add remaining vegetables to boiled liquid then stir and cook for about 10 minutes or just until green color changes to pale green.
5. Carefully pour hot relish into clean canning jars and seal tops.
6. Let jars cool, and store in a cool dry place.

Serving Suggestions: Use as a condiment with cooked meat dishes, on sandwiches or with pea and bean dishes. Enjoy!

Nutrition Facts: (Serving Size, 1 tbsp.)

Calories 105.43 kcal | Fat 0g | Protein 1.89 g | Carbohydrates 26.33 g | Sugar 3.4g | Salt 1749 mg