

## Tangy Pepper Onion Relish - A Bold, Bright Condiment for Any Dish

A Bright Kick of Sweet and Savory Flavor



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### INGREDIENTS

- 4 cups mixed bell peppers, thinly sliced (red, yellow, and orange for color)
- 2 large onions, thinly sliced into half-moons
- 1 cup white vinegar
- 1 cup apple cider vinegar
- 1 cup granulated sugar
- 1 tablespoon whole mustard seeds
- 1 teaspoon celery seeds
- 1 teaspoon ground turmeric
- 1 teaspoon salt
- 1/2 teaspoon freshly ground black pepper
- 1/2 teaspoon red pepper flakes (optional for heat)

### DIRECTIONS

- 1. Combine : Peppers & Onions:** In a large bowl, toss the bell peppers and onions until evenly mixed.
- 2. Simmer the : Brine:** In a medium saucepan, mix both vinegars, sugar, mustard seeds, celery seeds, turmeric, salt, black pepper, and optional red pepper flakes. Bring to a gentle boil over medium heat, stirring to dissolve the sugar.
- 3. Pour & : Marinate:** Pour the hot brine over the pepper-onion mixture. Stir to coat everything well.
- 4. Cool & : Jar:** Let the mixture cool to room temperature. Then transfer to clean jars or airtight containers.
- 5. Refrigerate & : Wait:** Refrigerate for at least 24 hours to let the flavors meld before serving.

### TIPS FOR SUCCESS

**Slice thinly:** Thin slices absorb the brine better and give that perfect soft-yet-crisp relish texture.

**Let it rest:** Don't skip the 24-hour marination-it's what deepens the flavor beautifully.

**Customize the spice:** Add more red pepper flakes or even a diced jalapeño if you like it hot.

**Sterilize if canning:** If you want to preserve it for longer, use proper canning techniques.

**More recipes:** [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/tangy-pepper-onion-relish-a-bold-bright-condiment-for-any-dish/>