

Tangy Cucumber Relish - A Sweet & Zesty Classic for Sandwich Season

Tangy Homemade Cucumber Relish - Perfect for Sandwiches, BBQs, and Canning



TIME
10 min

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INGREDIENTS

Vegetable Base:

- 2 quarts cucumbers, chopped
- 1½ cups sweet green peppers, chopped
- 2 cups sweet red peppers, chopped
- 1 cup yellow onion, chopped
- 1 tablespoon turmeric
- ¼ cup kosher salt
- 4 quarts water, divided

Pickling Brine:

- 1½ cups brown sugar
- 1 quart vinegar
- 2 cinnamon sticks
- 1 tablespoon mustard seed
- 2 teaspoons cloves
- 2 teaspoons allspice

DIRECTIONS

1. **Prep the Veggies:** In a large bowl, combine chopped cucumbers, green and red peppers, onion, and turmeric.
2. In a separate bowl, dissolve salt in 2 quarts of water.
3. Pour over the veggies and let sit for 4 hours to soak and season.
4. **Drain and Soak Again:** After 4 hours, drain the mixture.
5. Cover the vegetables with 2 quarts of fresh water and let sit another hour.
6. Drain thoroughly.
7. **Make the Brine:** In a saucepan, combine brown sugar and vinegar.
8. Tie cinnamon sticks, mustard seed, cloves, and allspice in a spice bag and add to the vinegar mixture.
9. Bring to a boil to dissolve sugar and infuse spices.
10. **Marinate:** Pour hot brine over the drained vegetables.
11. Let marinate for 12-18 hours in the refrigerator.
12. **Canning Process:** Fill a boiling water canner two-thirds full and bring to a boil.
13. In a large pot, heat the vegetable mixture to a boil, then simmer.
14. Ladle hot relish into sterilized jars, leaving ½ inch headspace.
15. Wipe rims, remove air bubbles, and seal with two-piece lids.
16. **Process the Jars:** Place jars on an elevated rack in the canner. Water should cover jars by 2 inches.

17. Boil for 10 minutes.
18. Remove and cool jars on a towel for 24 hours. Check seals.

SWAPS & NOTES

and Swaps Peppers : Feel free to use all red or all green depending on what you have.

Vinegar : White distilled is classic, but apple cider vinegar adds a fruitier tang.

Sugar : Adjust to taste if you prefer a more savory relish.

Spices : Use a spice bag or cheesecloth for easy removal post-marination.

TIPS FOR SUCCESS

Use a food processor for fast, uniform chopping.

Check your jar seals the next day: lids should not pop when pressed.

Store sealed jars in a cool, dark pantry.

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

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