

Zesty Jalapeno Relish: Easy Homemade Sweet & Spicy Condiment

Zesty Jalapeno Relish: Your New Secret Weapon for Flavor!



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2 min

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INGREDIENTS

20-25 jalapenos, chopped small (adjust quantity based on desired yield and heat preference)

1 clove garlic, minced

1 cup white vinegar

1 cup water

1/2 cup sugar (granulated)

1 TBS celery flakes

1/2 TBS Kosher salt

Swaps and Notes:

Jalapenos: The heat of jalapenos can vary wildly! Taste one first to gauge its spiciness. For a milder relish, remove the seeds and white membranes (where most of the capsaicin resides). For an extra kick, leave some or all of the seeds in.

Red Pepper (Optional): As suggested, tossing in a finely chopped red bell pepper with the jalapenos not only adds a pop of color but also a touch of sweetness, making the relish even more visually appealing and palatable if you're sensitive to too much heat.

Garlic: Freshly minced garlic provides the best flavor.

Vinegar: White vinegar is classic here for its clean tang. Apple cider vinegar could be used for a slightly fruitier note.

Celery Flakes: These add a subtle celery flavor and texture. If you don't have celery flakes, a pinch of celery seed can be used, or a very small amount

of finely minced fresh celery.

Sugar: Adjust the sugar slightly based on your preference for sweetness and to balance the heat of the jalapenos.

Jars: Small mason jars (like 4 oz or 8 oz jelly jars) are perfect for storing this relish. Ensure they are clean and sterilized before use.

Directions:

Adjust Heat & Chop Jalapenos: First things first—decide how fiery you want your relish! Jalapenos can vary in heat, so give one a taste. Keep the seeds for extra kick, or pull them out for a milder version. It's totally up to you! Now, chop those jalapenos finely (a food processor can speed this up, but be careful not to over-process into a paste) and mix them with the minced garlic. If you want to add a pop of color (and maybe a bit of sweetness), feel free to toss in a finely diced red pepper now.

Fill Jars: Grab some small mason jars (I love using 4 oz ones) and spoon in the jalapeno-garlic mix until you're nearly at the top. Just don't pack them in too tight; you'll need room for all that delicious hot liquid.

Prepare Brine: In a small pot, combine the white vinegar, 1 cup water, sugar, celery flakes, and Kosher salt. Heat it all together over medium-high heat until it reaches a roaring boiling point, stirring to ensure the sugar and salt are dissolved.

Cool Brine Slightly: Once it's bubbling away, take it off the heat and let it sit for about 2 minutes.

This allows it to cool just slightly before pouring over the raw jalapenos, preserving some of their crispness.

Pour & Cool: Carefully pour the hot liquid over your jarred jalapenos, ensuring the jalapenos are completely submerged. Allow the jars to cool down for about 10 minutes before screwing on the lids. Let them sit at room temperature until they're completely cool, then pop them in the fridge until you're ready to dig in. The flavors will deepen as it chills.

A Final Note on Handling Jalapenos:

Be cautious while handling those jalapenos! The capsaicin (the compound that makes them spicy) can irritate skin and eyes. Wear gloves if you have sensitive skin, and always wash your hands thoroughly with soap and water after handling them. You never know how spicy they can be, so keep your hands away from your eyes. Trust me, you'll want to take that advice to heart, lol!

Tips for Success:

Finely Chop: Uniformly small chopped jalapenos and garlic ensure consistent flavor and texture.

Don't Overpack Jars: Leave enough room for the liquid to fully cover the relish.

Fresh Jalapenos: Use firm, fresh jalapenos for the best results.

Patience for Flavor: While you can eat it immediately, letting the relish chill in the fridge overnight allows the flavors to meld and deepen beautifully.

Sterilize Jars (Optional but Recommended): If you plan to keep the relish for more than a few weeks, it's a good practice to sterilize your jars by boiling them or running them through a hot dishwasher cycle before filling.

Serving Suggestions and Pairings:

Sandwiches & Burgers: Spread it on a turkey sandwich, a grilled chicken sandwich, or a juicy burger for a kick.

Tacos & Burritos: Spoon it into your favorite tacos, burritos, or quesadillas (like my [These Sheet Pan Quesadillas Are My Favorite Way to Feed a Crowd Fast](#)) for a fresh, zesty addition.

Eggs: Top scrambled eggs or an omelet for a vibrant breakfast.

Grilled Meats: Serve alongside grilled chicken, fish, or pork.

Hot Dogs/Sausages: A fantastic alternative to traditional relish.

DIRECTIONS

- 1. Making this :** Zesty Jalapeno Relish is a simple process that focuses on careful chopping and a quick pickle!
- 2. Adjust : Heat & Chop Jalapenos:** First things first—decide how fiery you want your relish! Jalapenos can vary in heat, so give one a taste. Keep the seeds for extra kick, or pull them out for a milder version. It's totally up to you! Now, chop those jalapenos finely (a food processor can speed this up, but be careful not to over-process into a paste) and mix them with the minced garlic. If you want to add a pop of color (and maybe a bit of sweetness), feel free to toss in a finely diced red pepper now.
- 3. Fill : Jars:** Grab some small mason jars (I love using 4 oz ones) and spoon in the jalapeno-garlic mix until you're nearly at the top. Just don't pack them in too tight; you'll need room for all that delicious hot liquid.
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- 5. Cool : Brine Slightly:** Once it's bubbling away, take it off the heat and let it sit for about 2 minutes. This allows it to cool just slightly before pouring over the raw jalapenos, preserving some of their crispness.
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8. **Tips for Success: Finely Chop:** Uniformly small chopped jalapenos and garlic ensure consistent flavor and texture.
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13. **Serving Suggestions and Pairings:** This Zesty Jalapeno Relish is incredibly versatile and can liven up countless dishes!
14. **Sandwiches & : Burgers:** Spread it on a turkey sandwich, a grilled chicken sandwich, or a juicy burger for a kick.
15. **Tacos & : Burritos:** Spoon it into your favorite tacos, burritos, or quesadillas (like my These Sheet Pan Quesadillas Are My Favorite Way to Feed a Crowd Fast) for a fresh, zesty addition.
16. **Eggs:** Top scrambled eggs or an omelet for a vibrant breakfast.
17. **Grilled : Meats:** Serve alongside grilled chicken, fish, or pork.
18. **Hot : Dogs/Sausages:** A fantastic alternative to traditional relish.
19. **Cheese & : Crackers:** Offer it on a cheese board with crackers and soft cheeses.
20. **Dips:** Swirl a spoonful into sour cream or cream cheese for an easy dip.
21. For other bold and flavorful savory options, consider my This Walking Taco Bar Is My Favorite No-Fuss Way to Feed a Crowd or my creamy This Crockpot Nacho Dip Is the Reason I Never Have Leftovers.
22. **Storage and Leftover Tips:** Store the Zesty Jalapeno Relish covered in airtight jars in the refrigerator. It will keep well for several weeks to up to 1 month. The flavors will continue to develop and meld over time. This recipe is for a refrigerator relish and is not intended for long-term shelf-stable canning unless proper canning safety procedures (including specific acidity levels and processing times for water bath canning) are followed beyond what is provided.

23. More Recipes You Will Love: If you loved the zesty kick and versatility of this relish, here are a few more fantastic savory recipes that I think you'll absolutely love:
24. For another amazing dip that adds a unique twist, check out my [This Beer Cheese Dip Is My Favorite Party Starter That Disappears in Minutes](#).
25. If you're a fan of hot, gooey cheese in a creative way, my [How I Turned a Classic Sandwich Into the Ultimate Cheesy Hot Dip](#) is a must-make.

SWAPS & NOTES

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

Original recipe: <https://chefmaniac.com/zesty-jalapeno-relish-easy-homemade-sweet-spicy-condiment/>