

## **MANY PEPPER RELISH**

*-makes about 3 cups-*

### **Ingredients:**

- 6 cups assorted peppers  
(sweet, spicy—your choice)
- 1 c. apple cider vinegar
- 2/3 c. honey
- 1 onion, chopped
- 4 cloves garlic, minced.
- 1 T. yellow mustard seeds
- 1 tsp. kosher salt



Crackers and cream cheese, to serve

### **Directions:**

- 1) Dice sweet peppers and mince hot peppers, seeding if desired.
- 2) Put the peppers, vinegar, honey, onion, garlic, mustard seeds, and salt in a large saucepan over medium heat. Stir together and bring to a boil.
- 3) Reduce the heat slightly and simmer, uncovered, for about 45 minutes, until peppers and onions are a desired texture. Remove from heat.
- 4) Cool completely before transferring to an airtight container. Keep refrigerated.

Serve with crackers and cream cheese, and/or as a sandwich condiment.