

**Cleveland County Kitchen**  
**October, 2017**  
**Food of the Month – Peppers**  
**Chef Cathey Noell**  
**Chef's Recipe**



**Spicy Sweet Pepper Relish**

**Ingredients**

3 bell peppers, seeded and diced (I used red, green, and orange)

8-10 jalapeno peppers, seeded and diced

1/3 cup kosher salt

2 cups warm water

1 tablespoon garlic powder

1 tablespoon onion powder

3/4 cup sugar

1/3 cup Seasoned Rice Vinegar (could use Balsamic Blend or any vinegar of your choice)

- Cream cheese and crackers for serving or use on sandwiches, hot dogs or hamburgers

**Directions**

Make a brine by combining warm water, salt, garlic and onion powder. With a whisk, stir until salt is dissolved. Pour brine over diced peppers and let soak for about 15 to 30 minutes. Drain brine off and rinse with cold water a few times. Squeeze peppers to remove excess liquid. Could use a fine mesh strainer or a food mill.

Set the peppers aside while you make the syrup. In a medium pan add in the sugar and vinegar. Bring to a boil and boil for 5 to 8 minutes or until the mixture thickens. Remove from heat. Pour over peppers and let cool.

Place into an airtight container and refrigerate until ready to serve. Serve over room temperature cream cheese with crackers.

**Made Available by:**

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