

## Spicy Jicama Relish

*Yield: about 7 pints*

- 9 cups diced jicama (about 4 pounds, peeled)
- 1 tablespoon whole mixed pickling spice
- 1 two-inch stick cinnamon
- 8 cups white vinegar (5%)
- 4 cups sugar
- 2 teaspoons crushed red pepper
- 4 cups diced yellow bell pepper
- 4-1/2 cups diced red bell pepper
- 4 cups chopped onion
- 2 fresh hot peppers (about 6 inches each), finely chopped and partially seeded

1. Place pickling spice and cinnamon on a clean, double-layer, 6-inch-square piece of 100% cotton cheesecloth. Bring corners together and tie with a clean string. (Or use a purchased muslin spice bag.)
2. In a 4-quart Dutch oven or saucepan, combine pickling spice bag, vinegar, sugar, and crushed red pepper. Bring to boiling, stirring to dissolve sugar. Stir in jicama, sweet peppers, onion and hot peppers. Return to boiling. Reduce heat and simmer, covered, over medium-low heat about 25 minutes. Discard spice bag.
3. Fill relish into hot, clean pint jars, leaving 1/2-inch headspace. Cover with hot pickling liquid. Remove air bubbles and adjust headspace if necessary. Wipe rims with a dampened clean paper towel; adjust two-piece metal canning lids.
4. Process in a boiling water or atmospheric steam canner for 20 minutes between 0-1,000 feet, 25 minutes between 1,001-3,000 feet, 30 minutes between 3,001-6,000 feet, 35 minutes above 6,000 feet.

*Source: "Complete Guide to Home Canning," Agriculture Information Bulletin No. 539, USDA, revised 2015.*