

# Relish: Preserve It



University of California  
Cooperative Extension  
**Master  
Food  
Preserver**

## Dixie Relish

*Yield: about 6 to 8 half-pints*

4 cups finely chopped cabbage  
1-1/2 cups chopped onion  
1-1/2 cups chopped seeded red bell pepper  
1-1/2 cups chopped seeded green bell pepper  
1/4 cup canning salt  
7 cups lukewarm water  
3 tablespoons mustard seeds  
2 tablespoons celery seeds  
1 Tablespoon whole allspice  
1 tablespoon whole cloves  
1 cinnamon stick (about 4 inches) broken into pieces  
3 cups vinegar (5%)  
2 cups sugar

1. In a large glass or stainless steel bowl, combine cabbage, onions, and bell peppers. Dissolve salt in lukewarm water and pour over vegetables. Cover and let stand in a cool place (70° to 75°) for 1 hour.
2. Transfer to a colander placed over a sink and drain thoroughly. Rinse with cool water and drain thoroughly again. Using your hands, squeeze out excess liquid. Set aside.
3. Wash and rinse canning jars; keep hot until ready to use. Prepare lids and bands according to manufacturer's directions.
4. Tie mustard seeds, celery seeds, allspice, cloves and cinnamon in a square of cheesecloth, creating a spice bag.
5. In a large stainless steel saucepan, combine drained cabbage mixture, vinegar, sugar and spice bag. Cover and bring to a boil over medium-high heat. Uncover, reduce heat and boil gently, stirring frequently, until thickened to the consistency of a thin commercial relish, about 15 minutes. Discard spice bag.
6. Ladle hot relish into hot jars, leaving 1/2-inch headspace. Remove air bubbles and adjust headspace, if necessary, by adding hot relish. Wipe rim with a dampened clean paper towel; adjust two-piece metal canning lids.
7. Process in a boiling water or steam canner for 10 minutes at 0-1,000 feet elevation, 15 minutes at 1,001-3,000 feet, 20 minutes at 3,001-6,000 feet, 25 minutes at 6,001-8,000 feet, and 30 minutes at 8,001-10,000 feet.

*Source: Ball Complete Book of Home Preserving, 2006/2012*