

Hot Pepper Relish

- ½ pound green hot peppers, stemmed, seeds removed for a more mild relish
- ½ pound red hot peppers, stemmed, seeds removed for a more mild relish
- ½ pound yellow onions, roughly chopped
- 1 tablespoon kosher salt
- ½ cup cider vinegar
- ¼ cup white sugar

Place pepper and onion in the work bowl of a food processor fitted with a steel blade. Pulse until peppers and onions are finely chopped.

Transfer pepper mixture to a fine mesh strainer set inside a bowl. Stir in salt and let sit for 2-3 hours. Rinse under cold water and strain, pushing vegetables against the side of the strainer using a rubber spatula to remove as much water as possible.

In a medium saucepan, bring vinegar and sugar to a boil over medium high heat, stirring to dissolve the sugar. Add in pepper mixture. Reduce heat to medium-low, and simmer for 10 minutes, stirring occasionally. Remove from heat and let cool to room temperature. Transfer relish to an airtight container and store in refrigerator up to a month.