

Red Pepper Relish

Ingredients

- 12 large sweet red peppers
- 2-3 tbsp. Salt
- 1/4 cup white wine vinegar
- 1/4 cup sugar (or other sweetener of your choice)

Directions

1. Cut peppers into large chunks.
2. Process peppers in a food processor.
3. Place peppers in bowl and add salt. Toss and allow to sit overnight.
4. Drain and rinse peppers.
5. Place peppers in a large saucepan, add vinegar and sugar, and simmer for 35 minutes.

Serve over cream cheese with crackers.

Note: this is better if you can remove the skins on the peppers (for example, by using a food mill), but is still good as written.