

# Pear Relish

By Diana Rattray, About.com

## Ingredients:

12 pounds firm pears, about 40, peeled, cored, quartered  
2 green bell peppers, seeded and quartered  
2 red bell peppers, seeded and quartered  
2 pounds onions, about 7 to 8 medium, peeled and quartered  
5 cups white vinegar  
4 cups sugar  
2 1/2 tablespoons salt  
2 tablespoons whole mixed pickling spice  
2 tablespoons turmeric

## Preparation:

Grind pears, onions, and bell peppers. Drain off all liquid.

Combine vinegar, sugar, salt, pickling spices, and turmeric in a large kettle. Boil 10 minutes. Add ground fruit and vegetables; bring to a boil. Boil 15 minutes. Spoon into hot sterilized jars and seal quickly.

Process for 15 minutes in a boiling-water canner, or 20 minutes for altitudes of 1001 to 6,000 feet. Over 6,000 feet, process for 25 minutes.

Makes about six pints.

Serve with roasted or grilled meats.