

ArmadilloPepper.com

Spicy Pepper Relish Recipe

Yield: 4 servings

- 2 Large red bell peppers
- 2 Large yellow bell peppers
- 8 Serrano chilies, red or green
- 1 c Sugar
- 2/3 c Distilled white vinegar

1. Stem, seed, and cut in fine strips red and yellow peppers and serrano chilies. Mix with sugar and vinegar.
2. In a 10-12" frying pan over medium heat, cook pepper mixture, uncovered; stir often until most of the liquid evaporates, about 30 minutes. Cool; if made ahead, chill airtight up to 1 week. Makes about 1 1/2 cups.

Recipe via Meal-Master (tm) v8.05

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