

Pepper Relish – Mrs. Billy Joe Cooper

- 1 dozen red sweet peppers (chopped)
- 1 dozen green sweet peppers (chopped)
- 3 large onions (chopped)
- 2 cups sugar
- 3 Tbs. salt
- 2 pints vinegar



Pour boiling water over the onions and peppers that have been chopped and allow this to sit for 10 minutes. Drain well. Cover again with boiling water and let stand 15 minutes. Drain. Mix all ingredients together and cook for 15 minutes. Place in jars and seal.

- ❖ This recipe is from *Dedication Day Recipes*, a book of recipes from the Famous Basket Luncheon at the Kate Duncan Smith DAR School in Grant, Alabama. It was featured in the *PATRIOT* E-News June, 2015.