Dill Pickle Relish

Amount about 4 pints?

Ingredients

- 2 1/2 lbs cucumbers
- 1 onion, diced
- 1-2 bell peppers, diced
- 3 cloves garlic, minced
- 1/4 c salt
- 3 c white vinegar
- 1/2 c sugar (or less to taste)
- 2 tsp dill seeds
- 1 tbsp mustard seeds
- 1/2 tsp turmeric

Steps

1. Pulled cucumbers, onion, and pepper in bowl. Add salt and mix in. Let sit for a couple hours.
2. Drain liquid from bowl, rinse in colander, drain again.
3. Add everything else to a pot, boil, simmer for 5 min. Then add vegetables, boil, simmer for ~10min.
4. Put in jars, 1/4 in headspace.
5. Water bath can for 10+ min (check your altitude and jar size).

Notes

If you don't have mustard seeds, use some coriander seeds and other seeds?