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Delicious Jalapeno Relish

Ingredients:

1 cup ~ 6 jalapeno peppers, coarsely chopped
1 ½ cups raw cane sugar (can use turbinado, rapadura, or sucanat)*
1 ⅓ cups raw apple cider vinegar
2 cups ~ 4 small yellow onions, chopped
¼ cup of carrots, chopped
1 teas dill seed
1 teas mustard seed

*sugar can be adapted to taste.

Procedure:

1. In a sauce pan, add raw apple cider vinegar and sugar over low heat. Mix until sugar is dissolved.
2. Add jalapeno peppers, onion, and carrots.
3. Bring mixture to a boil.
4. Add mustard and dill seed.
5. Reduce heat and simmer about 20 mins.
6. Remove from heat and allow to cool.

Suggested uses:

- Serve over crackers or as a topping on grilled brats or Italian sausages.
- Mix with mayonnaise for a quick tarter sauce for your fish.

Recipe adapted from: Fred Hartman