

Product Recipe

Dill Pickle Relish (Acidified)

Establishment Name: Kate's Kitchen

Establishment Address: 1234 Blonde Ave.

City / State / Zip: Des Moines, IA 50319

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Makes approx. 9 pints

Product	Product Contents (Ingredients)	Quantity	Standard Measure	Metric Measure	Notes
Pickle Relish					
	Cucumbers	3	qts		Chopped
	Green Peppers	3	cups		Chopped
	Red Peppers	3	cups		Chopped
	Onion	1	cups		Chopped
	Salt	3/4	cup		Canning or pickling salt
	Ice	4	cups		
	Water	8	cups		
	Sugar	2	cups		
	Mustard Seed	4	tsp		
	Turmeric	4	tsp		
	Allspice	4	tsp		Whole
	Cloves	4	tsp		Whole
	White Vinegar	6	cups		5%
Preparation:					

1. Add cucumbers, peppers, onions, salt, and ice to water and let stand 4 hours.
2. Drain and re-cover vegetables with fresh ice water for another hour
3. Drain again.
4. Combine spices in a spice or cheesecloth bag.
5. Add spices to sugar and vinegar.
6. Heat to boiling and pour mixture over vegetables.
7. Cover and refrigerate 24 hours.
8. Heat mixture to boiling and fill hot into hot jars, leaving 1/2-inch headspace.
9. Remove air bubbles and adjust headspace if needed.
10. Wipe rims of jars with a dampened clean paper towel.
11. Adjust lids and cover jars with 2 inches of water in a water bath canner.
12. Process at a rapid boil for a minimum 15 minutes.
13. Carefully remove jars and allow to air cool.
14. Remove lid band and move to storage room.

Public Health Control

Known to be Shelf Stable Fruit Pies, Cookies, Breads, etc.
 Refrigerated <41 degrees F
 Acid <4.60 pH
 aw <0.85 aw
 Allergens: Contains Allergens; Avoid Cross Contamination

Ingredient Statement

Cucumber, Vinegar, Water, Pepper, Onion, Sugar, Salt, Mustard Seed, Turmeric, Allspice, Clove

Cautionary Label Statement

Notes: This is an "Acidified Food" and can only be produced under the "Cottage Food" law. Other commercial production must be licensed accordingly.

Equilibrium time to reach pH <4.60 established at 4 hours for pint jars, 3 hrs. for 1/2 pint jars, 6 hours for quart jars.