

# Smoke House Relish

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## Ingredients

- 3/4 cup apple cider vinegar
- 1 cup sugar
- 1/2 cup Mazola oil
- 1 tsp salt
- 1 tsp pepper

## Directions

1. Bring to a boil, stir until sugar dissolves, cool.

## Ingredients

- 10 oz can small green peas, drained
- 10 oz can shoepeg white corn, drained
- 10 oz can French cut green beans, drained and cut up
- Small jar pimentos, diced and drained
- 1 cup chopped bell pepper
- 1 cup chopped celery
- 3 bunches green onions, diced, tops and all

## Directions

1. Pour cool liquid over veggies, cover, let stand overnight. Will keep well for a long time in the refrigerator.
2. If you can't find shoepeg corn, use regular white corn.

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