

Brinjal Pickle Relish Recipe

3 Tbs vegetable oil
1 large eggplant, unpeeled, cut into 1/4" cubes
2-3 hot chile peppers, seeded and finely chopped
3 large cloves of garlic, finely chopped
1/4 cup apple cider vinegar
4 tsp chili powder
1 Tbs whole fenugreek
1 tsp coriander, ground or smashed whole seeds
1/2 tsp dry mustard
1/4 tsp turmeric
1/4 tsp canning salt
1/2 cup brown sugar

Heat oil over medium heat in large skillet. Add eggplant and sauté gently for about 10 minutes.

Stir in chile peppers and garlic. Cook for 3 minutes.

Stir in vinegar, chili powder, fenugreek, coriander, mustard, turmeric and salt. Bring to a boil, reduce heat, boil gently about 10 minutes.

Add sugar and cook 2 minutes.

To ensure relish is crisp, you can add heaping 1/8 tsp Pickle Crisp to each pint jar and about 1/16 tsp for cup jar.

Remove hot jars (cup or pint) from canning pot. Ladle relish into jars, leaving 1/2 inch of headspace.

Wipe rims of jars and cover with lids and bands.

Process cup jars for 15 minutes; pint jars for 20 minutes.

Let jars sit in hot water, with heat and lid off, for 5 minutes before removing jars from canner. Let sit 24 hours, making sure lids are sealed. Label and date before storing. If jar lid did not seal, refrigerate and enjoy!

This recipe makes 2 cups. I generally make a double batch.