



## Docken Household Recipes

### Fireweed Hot Dog & Hamburger Mustard Relish

This relish has a sweet-and-sour tang great for burgers, pork chops and sausages. It's a great camping condiment for celebrating fire-roasted Alaskan meats using local picked Springtime fireweed. Note: Pick fireweed before the leaves open and I pull the baby leaves away and discard as they seem to be more bitter. The lighter flesh at the base of the stalk is the sweetest. It's so special to go out and pick an edible and have it shelf stable to enjoy throughout the year. Enjoy!

Makes about 5 cups

#### INGREDIENTS

4 cups chopped fireweed sprouts (leaves removed)  
2 onions, chopped  
½ cup each chopped sweet red and green peppers  
1 tbsp pickling salt  
1 1/3 cups cold water

1 cup granulated white sugar  
1 cup white vinegar  
3 tbsp all-purpose flour  
1 tbsp dry mustard  
½ tsp turmeric  
½ tsp both mustard seeds and celery seeds

#### DIRECTIONS

In a bowl, combine the fireweed, onions, red and green peppers; sprinkle with salt. Pour in one cup of the cold water and stir well. Let this stand for one hour, stirring occasionally. Drain and rinse well under cold running water, pressing out excess moisture. \*Note: the fireweed can feel kind of slippery, that's OK!\*

In a saucepan, bring sugar, vinegar, remaining cold water, flour, mustard, turmeric, mustard seeds and celery seeds to a boil. AKA; throw all remaining ingredients in a saucepan and bring to boil.

Add in your drained fireweed, vegetable mixture and return to boil, stirring often. Reduce heat to medium-low and simmer. Keep stirring until your mixture is thickened but vegetables are still crunchy (this is around 20-25 minutes).

Pack contents into your hot, sterilized 1 cup (250 mL) canning jars or use larger jars that equal a total volume of around the 5 cups. Leave a ½ inch headspace and remove any air bubbles. I'm not always perfect at this but do your best!

Cover each jar with you hot sterilized discs and screw on your bands until resistance is met – and then increase to fingertip tight.

Boil in a water canner for 10 minutes – adjust based on how far above sea level you are.

Turn off heat and uncover the canner. Let jars stand in water for 5 minutes before lifting them out. Transfer your jars to a cooling rack and let cool for 24 hours.

Don't forget to label your relish with a name and date.