

# Relish

## Relish

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A relish (a pickle-based condiment) is a cooked and pickled culinary dish made of chopped vegetables, fruits or herbs, typically used as a condiment to enhance a staple. Examples are chutneys and the North American relish, a pickled cucumber jam eaten with hot dogs. In North America, the word "relish" is frequently used to describe a single variety of finely chopped pickled cucumber relish, such as pickle, dill and sweet relishes.

Relish generally consists of discernible vegetable or fruit pieces in a sauce, although the sauce is subordinate in character to the vegetable or fruit pieces. Herbs and seeds may also be used, and some relishes, such as chermoula, are prepared entirely using herbs and spices. Relish can consist of a single type or a combination of vegetables and fruit, which may be coarsely or finely chopped; its texture will vary depending on the slicing style used for these solid ingredients, but generally a relish is not as smooth as a sauce-type condiment such as ketchup. Relish typically has a strong flavor that complements or adds to the primary food item with which it is served.

## Indian relish

*Indian relish is a spicy relish used as a condiment or side dish. It consists of variety of vegetables and fruit that can include chopped bell peppers*

Indian relish is a spicy relish used as a condiment or side dish. It consists of variety of vegetables and fruit that can include chopped bell peppers, sweet onion, garlic, tomatoes, sour apples, mustard, cloves, white wine vinegar, crushed red pepper flakes, ginger, and sugar. Recipes for Indian relish started appearing in cookbooks during the 1700s. Indian relish was imported from India and became popular in England and Scotland during the 18th century.

Piccalilli is a form of Indian relish popular in England.

Indian relish was served in dining establishments such as the City of Jacksonville steamship in the early 1920s and sold commercially in jars, including by Heinz and B&G Foods in the U.S. Like other chutneys, it can be made a wide array of variants with different ingredients.

## Relish (disambiguation)

*Look up relish in Wiktionary, the free dictionary. Relish is a cooked and pickled condiment made from chopped fruit or vegetables Henderson's Relish, a spicy*

Relish is a cooked and pickled condiment made from chopped fruit or vegetables

Henderson's Relish, a spicy and fruity condiment sauce made in Sheffield

Gentleman's Relish, an anchovy paste

Relish may also refer to:

Chicago-style relish

*Chicago-style relish is a type of sweet pickle relish typically used on Chicago-style hot dogs. The unique color of the relish, often referred to as "neon green", is created by adding blue dye to regular pickle relish.*

Chicago-style relish is a type of sweet pickle relish typically used on Chicago-style hot dogs. The unique color of the relish, often referred to as "neon green", is created by adding blue dye to regular pickle relish. The first use of Chicago-style relish on a hot dog has been attributed to several different restaurants, including Fluky's and Superdawg.

## Ajvar

*a condiment made principally from sweet bell peppers and eggplants. The relish became a popular side dish throughout Yugoslavia after World War II and*

Ajvar ( EYE-var; Serbian and Macedonian: Ajvar, Bulgarian: Avar, romanized: Ayvar) is a condiment made principally from sweet bell peppers and eggplants. The relish became a popular side dish throughout Yugoslavia after World War II and remains popular in Southeast Europe.

Homemade ajvar is made of roasted peppers. Depending on the capsaicin content in bell peppers and the amount of added chili peppers, it can be sweet (traditional), piquant (the most common), or very hot. Ajvar can be consumed as a bread spread or as a side dish. Ajvar has a few variations. One variation contains tomato and eggplant, and another green bell peppers and oregano.

"Homemade Leskovac Ajvar" and "Macedonian Ajvar" are registered with the World Intellectual Property Organization in order to protect their brand names.

## Relish (album)

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Relish is the debut studio album by American singer-songwriter Joan Osborne, released on March 21, 1995. It was nominated for Album of the Year at the 38th Grammy Awards, and also earned nominations for Best New Artist and Best Female Pop Vocal Performance for Osborne. In addition, the track "One of Us" was nominated for Record of the Year and Song of the Year.

## Gentleman's Relish

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Gentleman's Relish, also known as Patum Peperium (meaning "pepper paste" in Latin), is a British brand of anchovy paste created in 1828 by John Osborn. It is a savoury paste with a salty and slightly fishy taste, and contains salted anchovies (minimum 60%), butter, herbs and spices. Today, the secret recipe is withheld from all but one employee at Elsenham Quality Foods in Elsenham, England, the licensed manufacturer.

## Henderson's Relish

*Henderson's Relish is a condiment sauce produced in Sheffield in South Yorkshire, England. It is similar in appearance and flavour to Worcestershire sauce*

Henderson's Relish is a condiment sauce produced in Sheffield in South Yorkshire, England. It is similar in appearance and flavour to Worcestershire sauce, but unlike many Worcestershire sauces contains no anchovies. It is made of water, sugar and spirit vinegar with tamarind, cloves and cayenne pepper.

## Kuchela (relish)

*Kuchela, also spelled kucheela, occasionally also kuchila, is a hot relish of the Trinidadian cuisine. The main ingredient of kuchela is the pulp of unripe*

Kuchela, also spelled kucheela, occasionally also kuchila, is a hot relish of the Trinidadian cuisine.

The main ingredient of kuchela is the pulp of unripe mangoes that has been grated and thoroughly strained or dried. Afterwards, it is mixed with amchar massala and various additional spices. Amchar massala is a blend of spices containing cilantro seeds, cumin, fennel seeds, fenugreek seeds, brown mustard seeds, and peppercorns. The hotness level is regulated by adding either fresh peppers (Scotch bonnets and "congo peppers" (habaneros) being common) or a hot sauce. The relish is then seasoned to taste with salt, sugar and garlic; vinegar is also common. By adding oil, usually mustard oil, the texture can be adjusted. As a relish, kuchela is used in many ways—for example, as a side dish or condiment to curries or pelau, or as a topping for doubles.

Kuchela, as well as the contained spice blend amchar masala, has Indian roots. Roughly 40% of all Trinidadians are of Indian descent. Their ancestors came to Trinidad as indentured labourers from the mid 19th century on and brought with them their traditional recipes of their home provinces, which were subsequently adapted to the local offer of provisions. Nowadays kuchela (and amchar masala) are available as industrially produced, packaged goods in supermarkets. In neighboring Guyana, which as a former British colony shares parts of its colonial heritage with Trinidad, exists a similar relish called "mango achar".

#### Corn relish

*Corn relish is a traditional Southern United States recipe for cooked whole corn kernels, spiced with red and green bell peppers, peppercorns, and equal*

Corn relish is a traditional Southern United States recipe for cooked whole corn kernels, spiced with red and green bell peppers, peppercorns, and equal parts sugar and cider vinegar.

The mixture is placed in glass canning jars and steamed for about 45 minutes in a pressure cooker. During the winter months, canned corn relish is taken from the pantry and opened at the table, given as a garnish or side dish to the typically meat-and-potatoes dinner fare, which in the South, was usually ham and boiled potatoes.

Today, corn relish is simply cooked on the stove, and placed in sterile covered containers and stored in the refrigerator or freezer.

Variations on the recipe include the addition of chopped tomatoes, sliced cucumbers, dill seed, or mustard seed.

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