

Cajun Oso Sweet Onion Relish

Either with crusty bread, a thick slice of cheese & a glass of wine or on any sandwich or hot dog; this is the ultimate relish. Best used as a party dip, this Cajun sensation also makes great gift jars. Great to keep around the house: store in the refrigerator and serve at room temperature.



Ingredients

- 1 cup Green stuffed olives (sliced)
- 1 cup Black olives (sliced)
- 1 OSO Sweet Onion (fine chopped)
- 1/4 cup Garlic (chopped)
- 1/4 cup Capers
- 1/4 cup Celery (fine chopped)
- 1/4 cup Carrots (fine chopped)
- 1-1/4 cups Olive Oil
- 1/4 cup Vinegar (red wine or Balsamic)
- 1 tblspn Oregano
- 1 tblspn Sweet Basil
- 1 tblspn Thyme
- 1 tblspn Cajun seasoning
- To Taste Salt & Pepper

Preparation

Mix this all together and enjoy on sandwiches, great as a dip over crusty bread or with grilled fish or chicken dishes. One taste and you'll say Oh SO good!