

Pickled Corn Relish

10 cups whole kernel corn —

Use fresh (16 to 20 medium-sized ears) or frozen (six 10-ounce packages)

2½ cups sweet red pepper, diced

2½ cups sweet green pepper, diced

2½ cups chopped celery

1¼ cups chopped onions

1¾ cups sugar

5 cups vinegar

2½ tablespoons salt

2½ teaspoons celery seed

2½ tablespoons dry mustard

1¼ teaspoons turmeric

Yield: About 9 pint jars

Fresh corn: Remove the husks and silks. Cook the ears of corn in boiling water for 5 minutes; remove and plunge into cold water. Drain and cut the corn from the cob. Do not scrape the cob.

Frozen corn: Defrost in the refrigerator overnight or in a microwave oven.

To make relish: Combine the peppers, celery, onions, sugar, vinegar, salt and celery seed in a saucepan. Cover the pan until the mixture starts to boil, then simmer uncovered for 5 minutes, stirring occasionally. Mix the dry mustard and turmeric in a $\frac{1}{2}$ cup of the simmered mixture. Add this mixture with the corn to the hot mixture. Return it to boiling and simmer for 5 minutes, stirring occasionally.

The relish may be thickened when the corn is added by adding $\frac{1}{4}$ cup of flour blended with $\frac{1}{4}$ cup of water. Frequent stirring will be necessary to prevent sticking and scorching.

Pack loosely while the mixture is boiling hot into hot pint jars, filling to $\frac{1}{2}$ inch from the top. Remove the air bubbles, wipe the jar rims and adjust the lids.

Fill the canner halfway with water and preheat to 180°F for hot packs or 140°F for raw packs. Load the closed jars onto the canner rack and lower with the handles; or load one jar at a time with a jar lifter onto rack in the canner. Add water, if needed, to a level of 1 inch above the jars. Add the cover. When the water boils vigorously, lower the heat to maintain a gentle boil, and process for the recommended time. Process 15 minutes in a boiling-water bath for altitudes 0-1,000 ft.; process 20 minutes for 1,001-6,000 ft. Remove the jars from canner with a jar lifter and place them on a towel or rack. Do not retighten the screw bands. Air-cool the jars 12 to 24 hours. Remove the screw bands and check the lid seals. If the center of the lid is indented, wash, dry, label and store the jar in a clean, cool, dark place. If the lid is unsealed, examine and replace the jar if defective. Use a new lid, and reprocess as before. Wash the screw bands and store separately.