

Corn Relish



Ingredients

- 2 cups white vinegar
- 2/3 cup sugar
- 1 Tbsp salt
- 4 cups cooked corn kernels (about 8 ears)
- 2 cups diced mixed red and green bell peppers (about 2 large)
- 3/4 cup diced celery (about 2 stalks)
- 1/2 cup finely chopped onion (about 1 small)
- 1 Tbsp dry mustard
- 1 tsp celery seeds
- 1 tsp ground turmeric

Info

- **Prep:** 25
- **Cook:** 15
- **Serves:** 6 half pints
- [Source](#)

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Directions

1. PREPARE boiling water canner. Heat jars and lids in simmering water until ready for use. Do not boil. Set bands aside.

2. COMBINE vinegar, sugar, and salt in a large saucepan. Bring to a boil, stirring to dissolve sugar. Add corn, red and green peppers, celery, onion, mustard, celery seeds and turmeric. Reduce heat and simmer 15 minutes, stirring frequently.
3. LADLE hot relish into hot jars leaving 1/2 inch headspace. Remove air bubbles. Wipe rim. Center hot lid on jar. Apply band and adjust until fit is fingertip tight. Place jar in boiling water canner. Repeat until all jars are filled.
4. PROCESS jars for 15 minutes, adjusting for altitude. Turn off heat; remove lid and let jars stand 5 minutes. Remove jars and cool. Check lids for seal after 24 hours. Lid should not flex up and down when center is pressed.

[canning](#), [relish](#), [corn](#), [onion](#), [celery](#), [pickling](#)

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