



Summer Sweet Corn Relish

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Ingredients:

- 20 ears of sweet corn – Should equal 10 cups of kernels when removed from ear.
- 1 cup diced green bell pepper
- 1 cup diced red bell pepper
- 1 cup diced onion
- 1 cup diced celery
- 1 ½ teaspoons dried red pepper flakes
- 2 cups sugar
- 2 ½ Tablespoons mustard seed
- 1 teaspoon celery seed
- ½ teaspoon turmeric
- 2 ¾ cups white vinegar
- 2 cups water

Method:

Blanch ears of corn in boiling water – drop ears of corn in water carefully, one at a time. Boil 5 minutes. Remove from boiling water and place in ice water bath. Cut corn kernels from cobs; measure 10 cups of kernels.

Combine corn with remaining ingredients in a large stock pot and boil 15 minutes. Pack into clean canning jars leaving about ½ inch headspace. Wipe the rims of the jars with a clean towel. Place lids on jars and screw rings on – firmly, but not too tight.

Process in water bath canner for 15 minutes. Remove from water bath and place on dry towel – allow jars to cool and seal.

Yield 5-6 pints.

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