

## Corn Relish *Yield about 6 pints*

2 quarts cut cooked corn (about 18 ears if using fresh corn)  
1 cup chopped celery  
1 clove garlic, minced  
1 cup chopped onion  
1 cup chopped sweet green peppers  
1 cup chopped sweet red peppers  
1 to 2 cups sugar  
2 tablespoons dry mustard  
1 tablespoon celery seed  
1 tablespoon mustard seed  
1 tablespoon pickling salt  
1 tablespoon turmeric  
1 quart white vinegar  
Ball Pickle Crisp (optional)



Combine all ingredients in a large saucepot. Bring to a boil; reduce heat and simmer 20 minutes. Pack hot jars, leaving  $\frac{1}{2}$  inch head space. Add Pickle Crisp if desired. Remove air bubbles. Adjust two-piece lids. Process 15 minutes in a boiling water bath.

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