



Homestyle Corn Relish

This old-fashioned relish is a perennial favorite. Adjust the ratio of red and green bell peppers to suit your preference, without exceeding the specified quantity.

Yield: 6 pint jars

Processing Time: 15 minutes

Ingredients

- 4 Cups white vinegar (5%)
- 1 ¼ cups granulated sugar
- 2 tbsp salt
- 8 cups corn kernels
- 4 cups diced seeded mixed red and green bell peppers
- 1 ¾ diced celery
- 1 cup finely chopped onion
- 2 tbsp dry mustard
- 2 tsp celery seeds
- 2 tsp ground turmeric
- ¼ cup water
- 2 tbsp ClearJel®
Ball® Pickle Crisp® or Bernardin® Pickle Crisp®



Source: Ball Canning

1. Prepare canner, jars and lids.
2. In a large stainless steel saucepan, combine vinegar, sugar and salt. Bring to a boil over medium high heat, stirring to dissolve sugar. Gradually add corn, red and green peppers, celery and onion, stirring constantly and maintain the boil. Stir in mustard, celery seeds and turmeric. In a small bowl, combine water and ClearJel®, if using, making a paste. Stir into vegetable mixture. Reduce heat and boil gently, stirring frequently, until thick enough to mound on a spoon, about 5 minutes.
3. Ladle hot relish into hot jars, leaving ½ inch (1 cm) headspace. Add 1/8 teaspoon (0.5 ml) Pickle Crisp®, if using, to pint (500 ml) jar. Remove air bubbles and adjust headspace, if necessary by adding hot relish. Wipe rim. Center lid on jar. Screw band down until resistance is met, then increase to fingertip-tight.
4. Place jars in a canner, ensuring they are completely covered with water. Bring to a boil and process for 15 minutes. Remove canner lid. Wait 5 minutes, then remove jars, cool and store.