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*"Preserve today, Relish tomorrow"*

# Corn Relish



*What can one do with corn relish? I like to put it on my hot dogs. It is also a really good side dish on its own. Or, add it to rice and add some fresh herbs to give it some pop, such as sweet basil or dill. If you used the Tex-Mex version, you might freshen it with fresh cilantro and fresh lime juice. You could also make a corn and black bean salad just by adding blacks bean and fresh herbs. Adjust the seasoning as needed.*

Makes about 9 pint jars

- 10 cups corn kernels (about 16-20 medium-size ears of corn)  
or  
6 ten-ounce packages of frozen corn
- 5 cups diced, seeded, mixed red and green bell peppers
- 2 ½ cups diced celery
- 1 ¼ cup diced onions
- 1 ¾ cups granulated sugar
- 5 cups white vinegar
- 2 ½ Tbsp canning salt
- 2 ½ Tbsp dry mustard
- 2 ½ tsp celery seeds
- 1 ¼ tsp ground turmeric

## Procedure:

Boil ears of corn for 5 minutes. Dip in cold water to stop the cooking process. Cut whole kernels from cob.

Combine corn, peppers, celery, onions, sugar, vinegar, canning salt, and celery seed in a saucepan. Bring to a boil and simmer for 5 minutes, stirring occasionally to dissolve the sugar and salt. Mix mustard and turmeric in ½ cup of the simmered mixture. Add this mixture and the corn to the hot mixture. Simmer another 5 minutes.

Fill hot jars with hot mixture, leaving ½ inch headspace. Remove air bubbles and adjust headspace, if needed, by adding more of the corn mixture.

Wipe jar rims clean with a dampened clean paper towel. Place lids and rings on jars. Tighten rings only finger tight, unless otherwise directed by the manufacturer.

Process pint jars in a boiling water bath or atmospheric steam canner for:  
0-1001 ft. = 15 minutes, 1001- 6000 ft. = 20 minutes, above 6000 ft = 25 minutes.

Before removing canner lid, wait 5 minutes for both boiling water and steam canner, then remove jars, cool, and store. Cool jars for 12-24 hours, wash, label, and store in a cool dark.

## Variations:

You can grill your corn to a toasty brown to give your relish a toasty flavor. Be careful not to burn it. That burnt taste can intensify once it sits in the jar for a while and can ruin a perfectly good batch of relish.

You can also change up your spices and make a Tex-Mex version:  
Substitute some jalapeno pepper for some sweet pepper. Be sure the total amount of fresh pepper remains 5 cups.

- 3 Tblsp dried cilantro
- 1 Tblsp cumin seed instead of celery seed
- 1 tsp. ground coriander
- 1 tsp powdered or granulated garlic
- ½ tsp ground cayenne pepper (or more to taste – optional)

Source: adapted from National Center For Home Food Preservation  
[https://nchfp.uga.edu/how/can\\_06/pickled\\_corn\\_relish.html](https://nchfp.uga.edu/how/can_06/pickled_corn_relish.html)