Corn Relish

April 21, 2021
Ingredients

- 10 cups whole kernel corn, use fresh (16-20 ears) or frozen whole kernel (six 10 oz packages)
- 2 ½ cups sweet red peppers, diced
- 2 ½ cups of green peppers, diced
- 2 ½ cups of chopped celery
- 1 ¼ cup chopped onions
- 1 ¾ cups of sugar
- 5 cups vinegar (5%)
- 2 ½ tablespoon canning salt
- 2 ½ teaspoon dry mustard
- 1 ¼ teaspoon turmeric
Prepare your boiling water or steam canner
Prepare Jars & Lids

- All canning jars should be washed in soapy water and rinsed well
- Recipes that require a processing time longer than 10 minutes do not need for their jars to be sterilized—our corn relish recipe is processed for 15 minutes.
- Examine jars for nicks, cracks and rough edges. These defects will prevent an airtight seal on the jar that will result in food spoilage.
Wash & Inspect Produce

- Wash produce well especially around stems, soil can get trapped here and be a source of bacteria.

- Do not use produce that shows even slight evidence of mold. Proper processing kills potential spoilage organisms but does not destroy the off flavor that may have already been produced by the mold growth on fruits and vegetables.
Prepare Corn

- **Fresh Corn** Remove husks and silk. Cook ears of corn in boiling water for 5 minutes. Remove and plunge in cold water. Drain and cut from cob. Do not scrap cob.

- **Frozen Corn** Defrost in your refrigerator overnight or in a microwave oven.
Let’s Make the Relish!

- **To Make Relish:** Combine peppers, celery, onions, sugar, vinegar, sugar, salt and celery seed in a large pot.

- Cover pot until mixture starts to boil, and continue to boil uncovered for 5 minutes.
Add Corn & Spices

- Mix dry mustard and turmeric.

- Add with corn to the boiling mixture. Return to boiling and cook for 5 minutes stirring occasionally.
Pack Jars

- Pack loosely while boiling hot into pint jars filling to ½ inch from the top of the jar.
- Remove air bubbles.
Process Relish

- Wipe jar rims.
- Adjust lids and rings to “finger tight”.
- Process for 15 minutes in a boiling water canner.
Cool & Store Jars

- Be careful not to tilt jars when removing them from the canner.
- Place jars on a dry towel or cooling rack.
- Let the jars sit undisturbed while they cool for 12 - 24 hours.
- Remove the rings after jars are completely cooled.
- If properly sealed, clean, label, date and enjoy!
For food preservation videos and publications, visit the UC Master Food Preserver website at mfp.ucanr.edu

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