

TIM FARMER'S COUNTRY KITCHEN

CORN RELISH

Yield: About 5 Pint Jars

12 ears of corn
1 cup bell pepper
1/2 cup onion
2 cups white vinegar
1/2 cup water
1/2 cup sugar
1/2 tablespoon salt
1/2 tablespoon turmeric
1/2 tablespoon celery seed
1 tablespoon dry mustard



Boil corn, let cool and cut off cob. Add to large pot with rest of ingredients and stir to combine. Bring to a boil and simmer for 20 minutes. Clean and sterilize canning jars. Pour corn relish into jars and place in hot water bath, making sure water covers tops of jars. Bring to a light boil and simmer for 15-20 minutes. Remove jars and let cool on towel. Listen for “ping” to know they are sealed. If don’t seal, place in fridge after cooling and eat within week. Once sealed, store in cool dry place.