

Tim Farmer's Country Kitchen

CORN RELISH

*2 ½ cups white vinegar
1 cup onion
1 cup celery
1 green pepper
½ cup chopped pimento
1 cup sugar
1 tablespoon salt
1 teaspoon crushed red pepper
1 clove garlic
1 teaspoon celery seed
½ teaspoon ground ginger*



THICKENER

*1 tablespoon dry mustard
1 teaspoon ground turmeric
3 tablespoons flour
¼ cup water
½ cup vinegar
6 cups corn*

Boil first ingredients for 5 minutes. Blend thickener in separate bowl and add to vegetables. Boil for 6 minutes while stirring. Add corn and stir for 5 more minutes. Ladle into clean, hot jars, seal and process in hot water bath for 15 minutes. Makes 4 half pints.

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