

Pickled Corn Relish

Yield: about 5 pints

Three 10-ounce packages of frozen corn
1-1/4 cups diced sweet red peppers
1-1/4 cups diced sweet green peppers
1-1/4 cups chopped celery
3/4 cups diced onions
4/5 cups sugar
2-1/2 cups vinegar (5%)
1-1/4 tablespoons canning or pickling salt
1-1/4 teaspoons celery seed
1-1/4 tablespoons dry mustard
3/4 teaspoon turmeric

1. Combine peppers, celery, onions, sugar, vinegar, salt, and celery seed in a saucepan.
2. Bring to boil and simmer 5 minutes, stirring occasionally.
3. Mix mustard and turmeric in 1/2 cup of the simmered mixture. Add this mixture and corn to the hot mixture. Simmer another 5 minutes.
4. If desired, thicken mixture with flour paste (1/4 cup flour blended in 1/4 cup water) and stir frequently. (*Note: this recipe has been tested with this thickener; you don't normally add flour to canning recipes.*)
5. Fill jars with hot mixture, leaving 1/2-inch headspace. Remove air bubbles adjusting headspace if necessary by adding hot liquid. Wipe rims with a dampened clean paper towel; adjust two-piece metal canning lids.
6. Process jars in a boiling water or atmospheric steam canner for 15 minutes at 0-1,000 feet elevation, 20 minutes at 1,001-6,000 feet, and 25 minutes above 6,000 feet.

Source: "Complete Guide to Home Canning," Agriculture Information Bulletin No. 539, USDA, 2015