



Corn season is here!

California corn is in the stores. Maybe your own garden corn is coming on-line, too. I also heard that Shoughouse corn came on-line earlier than usual this year due to the mild winter. So with corn in season let's do something fun with it and make some corn relish. Since July 4 weekend is upon us, you might consider making a fresh version in time for your holiday BBQ. I know you will like it and want to make more so you can make another batch and can that one to have on hand for the rest of the year.

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.



## Pickled Corn Relish

Makes about 9 pint jars

10 cups corn kernels (about 16-20 medium-size ears of corn) or six 10 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 pickling 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 (see **\*\*tip** below).

Combine 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 tis mixture and the corn to the hot mixture. Simmer another 5 minutes. If desired, thicken the mixture with flour paste (1/4 cup flour blended in ¼ cup water) and stir frequently.

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. Process using the table below:

		Process Time at Altitudes of		
Style of Pack	Jar Size	0 - 1,000 ft	1,001 - 6,000 ft	Above 6,000 ft
Hot	Half-pints or Pints	15 min	20	25

**Variations:**

You can grill you 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 awhile 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 4 cups.

½ cup chopped cilantro

2 cloves chopped garlic

1 Tablespoon cumin seed instead of celery seed

1 Tablespoon ground coriander instead of tumeric

1 ½ teaspoons ground cayenne pepper

**\*\*Tip:** Lookie here! This is a great way to cut the corn off those cobs and not make a mess. Use a serrated knife.

