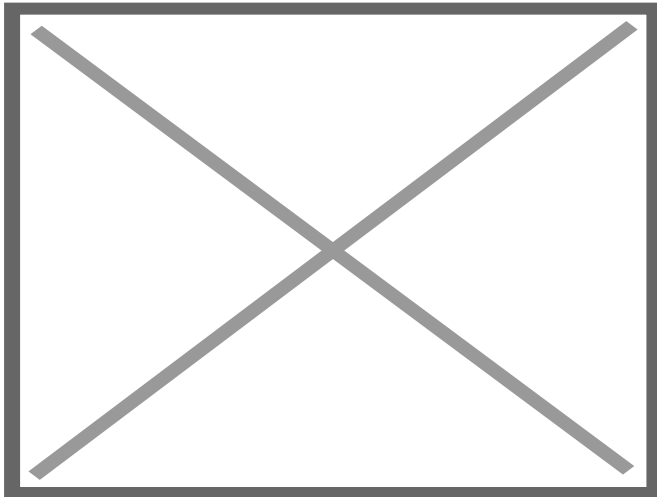




Corn Relish

Savannah · 29/09/2024



Prep Time

2 hrs

Difficult

Medium

Servings

112

Description

This corn relish is super easy to make very tasty and a great way to use summer corn and garden vegetables. Give this recipe a go and present one of the colorful jars to a friend.

Ingredients

- - 8 ears corn
- husked and cleaned - 2 pounds tomatoes - peeled
- seeded
- and coarsely chopped - 1 ½ cups chopped green bell peppers - ¾ cup chopped red bell pepper - 1 cup chopped onion - ½ cucumber
- chopped - 2 cups apple cider vinegar - 1 cup white sugar - 1 tablespoon salt - 1 teaspoon celery seed - 1 teaspoon mustard seed

Instructions

1. Cut corn from the cobs. Scrape the cobs with a large spoon to remove any remaining juices. Place corn and juices in a large saucepan; add tomatoes
2. green bell peppers
3. red bell peppers
4. onion
5. and cucumber. Combine apple cider vinegar
6. sugar
7. salt
8. celery seed
9. and mustard seed in a medium bowl; pour over vegetable mixture in the saucepan. Bring to a boil; reduce heat and simmer for 1 hour. Pack relish into hot
10. sterilized jars
11. filling to within 1/4 inch of the top. Run a clean knife or thin spatula around the insides of the jars to remove any air bubbles. Wipe rims with a moist paper towel to remove any residue. Top with sterile lids and screw rings on tightly. Refrigerate until serving. Cook's Note Investing in various corn tools can help the prep process go faster. The flavor of this corn relish improves with refrigeration and tastes great with a variety of meals.