

DELICIOUS CORN RELISH

FOR CANNING



Ingredients:

- 10 FRESH ears of sweet yellow corn (husks and silk removed, slice kernels off the cob)
- 2 Large Red Bell Peppers (finely chopped)
- 2 Large Green Bell Peppers (finely chopped)
- 5-8 Stalks of Celery (finely chopped)
- 1 Large Yellow or Sweet Onion (finely chopped)
- 4 Cups of Apple Cider Vinegar
- 2 Cups Sugar
- 1 Tbsp Ground Mustard
- 3 tsp Salt
- 4 Whole allspice berries (optional)

Instructions (makes 7-8 Pints):

1. Combine all the ingredients into a pot and bring to a boil over high heat, stirring until sugar is dissolved. Reduce heat to low to medium and simmer uncovered for about 20 minutes until the vegetables are tender.
2. Prepare your canning jars so they are hot and sterilized. Ladle relish into hot jars leaving $\frac{1}{2}$ inch head space. Seal with lids and bands. Place jars into the water bath canner.
3. Lower jars into the water bath canner so there is 1 inch of water above each jar. Once the water begins to boil, process the jars for 10 minutes.
4. Once processing time ends, remove canner lid and let stand for 5 minutes. Remove jars to a towel on the counter and let sit for 12 hours.
5. After 12 hours, check seals, remove bands and label each jar. Store in a dark, cool place. Stays fresh for up to a year. Once opened, store in the fridge for up to two months.

NOTES: Wait a week or two before eating the relish after canning to allow the vinegar to mellow out.

Enjoy this relish on a variety of foods! On hamburgers, hotdogs, sandwiches, with chicken, in rice bowls, or even with tacos/burritos. So Yummy!

The Cook Family Homestead: Check us out on youtube!!!