



- INGREDIENTS**
- 10 cups whole kernel corn
  - Use fresh (16 to 20 medium-sized ears) or frozen (whole kernel, six 10-ounce packages)
  - 2 1/2 cups sweet red pepper, diced
  - 2 1/2 cups green pepper, diced
  - 2 1/2 cups chopped celery
  - 1 1/4 cups chopped onions
  - 1 3/4 cups sugar
  - 5 cups vinegar (5%)
  - 2 1/2 tbsps canola oil
  - 2 1/2 tsp celery seed
  - 2 1/2 tbsps dry mustard
  - 1 1/4 tsp turmeric

**DIRECTIONS**

- Fresh Corn- Remove husks and silks. Cook ears of corn in boiling water for 5 minutes; remove and place into cold water. Drain; cut corn from cob. Do not scrape cob.
- Frozen Corn- Defrost in refrigerator overnight or in a microwave oven.
- To Make Relish- Combine peppers, celery, onions, sugar, vinegar, salt and celery seed. Cover pan until mixture starts to boil, then boil uncovered for 5 minutes, stirring occasionally. Mix dry mustard and turmeric and blend with a small amount of liquid from boiling mixture. Add with corn, to boiling mixture. Return to boiling and cook for 5 minutes, stirring occasionally. This relish may be thickened when the corn is added, by adding 1/4 cup flour blended with 1/4 cup water. Frequent stirring will be necessary to prevent sticking and scorching. Pack loosely while boiling hot into hot pint jars, filling to 1/2 inch from top. Remove air bubbles. Wipe jar rims. Adjust lids. process 20 minutes in a boiling water bath.



*Corn Relish*  
(Yields: About 9 pint jars)

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