

Delicious Corn Relish

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Servings: 7 pints

Ingredients:

16-20 ears Sakata Sweet Corn
4 cups celery, chopped
2 cups sweet red pepper, chopped
2 cups green pepper, chopped
1 cup onion, chopped
2 cups sugar
1 tbsp. salt
1/4 cup flour
1 tsp. ground turmeric
2 cups vinegar
2 tsp. celery seed
2 tbsp. dry mustard

Instructions:

Cook corn in boiling water for 6 minutes then plunge ears into cold water. Cut corn from cob, but do not scrape cob. There should be approximately 8 cups of corn. In a large saucepan, combine celery, peppers, onions, sugar, vinegar, 2 cups of water, salt and celery seed. Boil uncovered for 5 minutes, stirring occasionally.

Blend flour, mustard, turmeric with 1/2 cup cold water. Add to corn mixture then return to boiling and cook and stir for 5 minutes.

Pack loosely into pint jars. Leave 1/2 inch head space. Process in boiling water bath for 15 minutes.