

# Pickled or Non-Fermented Foods: Pickled Corn Relish<sup>1</sup>

United States Department of Agriculture, Extension Service<sup>2</sup>

## Pickled Corn Relish

10 cups fresh whole kernel corn (16 to 20 medium-size ears), or six 10-ounce packages of frozen corn  
2-1/2 cups diced sweet red peppers  
2-1/2 cups diced sweet green peppers  
2-1/2 cups chopped celery  
1-1/4 cups diced onions  
1-3/4 cups sugar  
5 cups vinegar (5 percent)  
2-1/2 tbsp canning or pickling salt  
2-1/2 tsp celery seed  
2-1/2 tbsp dry mustard  
1-1/4 tsp turmeric

**Yield:** About 9 pints

**Procedure:** Boil ears of corn 5 minutes. Dip in cold water. Cut whole kernels from cob or use six 10-ounce frozen packages of corn. Combine peppers, celery, onions, sugar, vinegar, salt, and celery seed in a saucepan. Bring to boil and simmer 5 minutes, stirring occasionally. Mix mustard and turmeric in 1/2 cup of the simmered mixture. Add this mixture and corn to the hot mixture. Simmer another 5 minutes. If desired, thicken mixture with flour paste (1/4 cup flour blended in 1/4 cup water) and stir frequently. Fill jars with hot mixture, leaving 1/2-inch headspace.

Adjust lids and process according to the recommendations in [Table 1](#).

Table 1. Recommended process time for pickled corn relish in a boiling-water canner.

		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

\*After the process is complete, turn off the heat and remove the canner lid. Wait five minutes before removing jars.

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2. Reviewed for use in Florida by Amy Simonne, assistant professor, Food Safety and Quality, Department of Family, Youth and Community Sciences, Cooperative Extension Service, Institute of Food and Agricultural Sciences, University of Florida, Gainesville FL 32611.