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 tsp dry mustard
1-1/4 tsp turmeric

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.

Yield: About 9 pints

Table 1. Recommended process time for Pickled Corn Relish in a boiling-water canner.

<table>
<thead>
<tr>
<th>Style of Pack</th>
<th>Jar Size</th>
<th>0 - 1,000 ft</th>
<th>1,001 - 6,000 ft</th>
<th>Above 6,000 ft</th>
</tr>
</thead>
<tbody>
<tr>
<td>Hot</td>
<td>Half-pints or Pints</td>
<td>15 min</td>
<td>20</td>
<td>25</td>
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</tbody>
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