

Relishes

PICKLED CORN RELISH

Ingredients:

10 cups fresh whole kernel corn (16 to 20 medium-size ears), or six 10-ounce packages of frozen corn
2½ cups diced sweet red peppers
2½ cups diced sweet green peppers
2½ cups chopped celery
1¼ cups diced onions
1¾ cups sugar
5 cups vinegar (5 percent)
2½ tablespoons canning or pickling salt
2½ teaspoons celery seed
2½ tablespoons dry mustard
1¼ teaspoons 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 ½ 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 (¼ cup flour blended in ¼ cup water) and stir frequently. Fill jars with hot mixture, leaving ½-inch headspace. Adjust lids and process according to the recommendations in the table.

PICKLED PEPPER-ONION RELISH

Ingredients:

6 cups finely chopped onions
3 cups finely chopped sweet red peppers
3 cups finely chopped green peppers
1½ cups sugar
6 cups vinegar (5 percent), preferably white distilled
2 tablespoons canning or pickling salt
Yield: 9 half-pints

Procedure: Wash and chop vegetables. Combine all ingredients and boil gently until mixture thickens and volume is reduced by one-half (about 30 minutes). Fill sterile jars with hot relish, leaving ½-inch headspace, and seal tightly. Store in refrigerator and use within one month. Caution: If extended storage is desired, this product must be processed. Process according to the recommendations in the table on the following page.

CUCUMBER RELISH

Ingredients:

3 quarts chopped cucumbers
3 cups each of chopped sweet green and red peppers
1 cup chopped onions
¾ cup canning or pickling salt
4 cups ice
8 cups water
2 cups sugar
4 teaspoons each of mustard seed, turmeric, whole allspice and whole cloves
6 cups white vinegar (5 percent)

Yield: About 9 pints

Procedure: Add cucumbers, peppers, onions, salt and ice to water and let stand 4 hours. Drain and re-cover vegetables with fresh ice water for another hour. Drain again. Combine spices in a spice or cheesecloth bag. Add spices to sugar and vinegar. Heat to boiling and pour mixture over vegetables. Cover and refrigerate 24 hours. Heat mixture to boiling and pour into clean jars, leaving ½-inch headspace.

Adjust lids and process according to the recommendations in the table on the following page.

PICKLED GREEN TOMATO RELISH

Ingredients:

10 pounds small, hard green tomatoes
 1½ pounds red bell peppers
 1½ pounds green bell peppers
 2 pounds onions
 ½ cup canning or pickling salt
 1 quart water
 4 cups sugar
 1 quart vinegar (5 percent)
 ⅓ cup prepared yellow mustard
 2 tablespoons cornstarch

Yield: 7 to 9 pints

Procedure: Wash and coarsely grate or finely chop tomatoes, peppers and onions. Dissolve salt in water and pour over vegetables in large kettle. Heat to boiling and simmer 5 minutes. Drain in colander. Return vegetables to kettle. Add sugar, vinegar, mustard and cornstarch. Stir to mix. Heat to boil and simmer 5 minutes. Fill sterile pint jars with hot relish, leaving ½-inch headspace. Adjust lids and process according to the recommendations in the table.

| RECOMMENDED PROCESS TIMES FOR CANNED RELISHES IN A BOILING-WATER CANNER | | | | | | |
|--|---------------|---------------------|-------------------------------------|---------------|---------------|----------------|
| | | | PROCESS TIME (MIN) AT ALTITUDES OF: | | | |
| Canned Product | Style of Pack | Jar Size | 0-1000 ft. | 1001-3000 ft. | 3001-6000 ft. | Above 6000 ft. |
| Pickled Corn Relish | Hot | Half-Pints or Pints | 15 | 20 | 20 | 25 |
| Pepper Onion Relish | Hot | Half-Pints or Pints | 5 | 10 | 10 | 15 |
| Pickled Green Tomato Relish | Hot | Pints | 5 | 10 | 10 | 15 |
| Pickled Cucumber Relish | Hot | Half-Pints or Pints | 10 | 15 | 15 | 20 |

For more information on home canning, contact your local Extension Service agent or call the Home and Garden Information Center toll-free at 1-888-656-9988.

Source: USDA. *Complete Guide to Home Canning*. Agriculture Information Bulletin No. 539. (Reviewed 1994).

This information has been reviewed and adapted for use in South Carolina by E.H. Hoyle, Extension Food Safety Specialist, Clemson University.

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