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, 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 below.**

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%), 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 below.**

Sweet Pepper Relish

**Ingredients:**
- 5 cups ground green bell peppers (about 7 to 8 peppers, or 3 to 4 pounds before grinding)
- 5 cups ground red bell peppers (about 7 to 8 peppers, or 3 to 4 pounds before grinding)
- 1½ cups ground onion (3 medium yellow onions, 2½ to 3 inches diameter, before grinding)
- 2½ cups cider or white distilled vinegar (5%)
- 2 cups sugar
- 4 teaspoons pickling salt
- 4 teaspoons mustard seed

**Yield:** About 6 pint jars

**Procedure:** Wash peppers well; trim to remove stems and seeds. Peel, core and wash onions. Cut peppers and onions into large pieces. Coarsely grind peppers and onions (see Note at end of procedure).

Measure 5 cups of each type of ground bell peppers with their juice, and 1½ cups of the ground onion, including juice. Combine the measured peppers and onions with the remaining ingredients into a large stockpot. Bring the mixture to a boil over high heat. Reduce heat and cook at a low boil for 30 minutes, stirring often to prevent scorching.
Fill the hot relish into prepared hot pint jars, leaving ½-inch headspace. If needed, remove air bubbles and re-adjust headspace to ½-inch. Wipe rims of jars with a dampened clean paper towel. Adjust lids and process according to the recommendations in table below.

Note: For recipe development, peppers and onions were ground using a stand mixer grinder attachment with the coarse blade.

Additional Note: Refrigerate any leftover relish after filling jars, and enjoy freshly made!

**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%)
- ½ 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 below.

**Recommended Processing Times for Canned Relishes in a Boiling-water Bath**

<table>
<thead>
<tr>
<th>Canned Product</th>
<th>Style of Pack</th>
<th>Jar Size</th>
<th>Process Time (Min.) at Altitudes of:</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td></td>
<td></td>
<td>0-1000 ft.</td>
</tr>
<tr>
<td>Pickled Corn Relish</td>
<td>Hot</td>
<td>Half-Pints or Pints</td>
<td>15</td>
</tr>
<tr>
<td>Pepper Onion Relish</td>
<td>Hot</td>
<td>Half-Pints or Pints</td>
<td>5</td>
</tr>
<tr>
<td>Pickled Green Tomato Relish</td>
<td>Hot</td>
<td>Pints</td>
<td>5</td>
</tr>
<tr>
<td>Sweet Pepper Relish</td>
<td>Hot</td>
<td>Pint or Half Pint</td>
<td>10</td>
</tr>
</tbody>
</table>

Source:
2. National Center for Home Food Preservation, Relishes, Salads; [http://nchfp.uga.edu/how/can_06/sweet_pepper_relish.html](http://nchfp.uga.edu/how/can_06/sweet_pepper_relish.html)

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