

## **CORN RELISH**

14 ears sweet corn  
2 cups cider vinegar  
4 large peppers  
1 ¼ cups brown sugar  
1 Tbsp dry mustard  
2 tsp celery seed  
½ head cabbage  
1 medium onion  
1 garlic clove  
2 Tbsp flour  
1 Tbsp salt  
1 tsp turmeric

Cut corn off cob (about 7 cups) – chop other ingredients. Heat vinegar and remaining ingredients and simmer 15 minutes. Add corn, bring to boil and simmer 5 more minutes. Put in large bowl and refrigerate or put in freezer cartons. Makes 8 cups