

Pickled Corn Relish

Like other pickled vegetables, this relish tastes best six weeks after canning when the flavors have blended.

8 cups corn (16 to 20 ears)

3 cups cabbage, finely chopped

2 large onions, chopped

2 large sweet green peppers, chopped

2 large sweet red peppers, chopped

1-1/4 cup sugar

2 tablespoons flour

1 tablespoon salt

2 teaspoons turmeric

2 teaspoons celery seed

4 cups vinegar

2 cups water

Blanch the corn (on the cobs) for 5 minutes, then let cobs cool. Cut the corn from the cobs and place the kernels in a large skillet. Add the remaining ingredients and simmer for 20 minutes. Pack the boiling-hot relish into hot, clean pint jars, leaving ¼ inch of headspace.

Run a rubber spatula down around the inside of the jar to remove air bubbles. Adjust the lids and process at 10 pounds of pressure for 1 hour, 35 minutes. Store the sealed jars in a cool, dry, dark place for at least six weeks before serving. Makes about 6 pints.

Skillet Corn Relish

3 medium onions, sliced

1 medium green pepper, cut in ½-inch strips

1 clove garlic, crushed

3 tablespoons extra-virgin olive oil

2 cups fresh corn

2 large fresh tomatoes, peeled and chopped

½ teaspoon chili powder

Salt and pepper to taste

½ cup stuffed olives, thinly sliced (optional)

Sauté the onions, pepper and garlic in the olive oil until tender, about five minutes. Stir in the corn, tomatoes, chili powder, salt and pepper. Cover and simmer for 15 minutes. Stir in the olives and heat thoroughly. Serves 6.

Corn Casserole

½ cup onions (chopped)

½ cup green pepper (chopped)

¾ stick oleo

1 cup crackers (crushed)

Salt to taste

1 cup milk

3 eggs (beaten)

4 cups corn

Saute onion and green pepper in butter. Beat eggs and add crackers, milk, corn, and salt. Mix well and bake at 350° for about 30 minutes or until golden brown on top.

Fresh Cornbread

1 cup cornmeal
½ cup flour
4 teaspoons baking powder
¼ cup sugar
½ teaspoon salt
1 cup corn kernels
½ cup milk
1 egg
¼ cup vegetable oil or bacon drippings

Combine the dry ingredients. Add the corn, milk, egg and oil and mix well. Pour the batter into a greased skillet or nine-inch baking pan. Bake at 450°F for 20 to 25 minutes or until golden brown. Serves 8.

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1 clove garlic, crushed
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½ teaspoon chili powder
Salt and pepper to taste
½ cup stuffed olives, thinly sliced (optional)

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