

Corn Relish

(about 9 pint jars)

10 cups whole kernel corn	2½ cups chopped celery
Use fresh (16 to 20 medium-sized ears) or frozen (whole kernel, six 10-ounce packages)	1¼ cups chopped onions
2½ cups sweet red pepper, diced	1¾ cups sugar
2½ cups green pepper, diced	5 cups vinegar
	2½ tablespoons salt
	2½ teaspoons celery seed
	2½ tablespoons dry mustard
	1¼ teaspoon turmeric

Fresh corn—Remove husks and silks. Cook ears of corn in boiling water for 5 minutes; remove and plunge into cold water. Drain; cut corn from cob. Do not scrape cob.

Frozen corn—Defrost in refrigerator overnight or in a microwave oven.

To Make Relish—Combine peppers, celery, onions, sugar, vinegar, salt and celery seed. Cover pan until mixture starts to boil, then boil uncovered for 5 minutes, stirring occasionally. Mix dry mustard and turmeric and blend with a small amount of liquid from boiling mixture. Add with corn, to boiling mixture. Return to boiling and cook for 5 minutes, stirring occasionally.

This relish may be thickened when the corn is added, by adding ¼ cup flour blended with ¼ cup water. Frequent stirring will be necessary to prevent sticking and scorching.

Pack loosely while boiling hot into hot pint jars, filling to ½ inch from top. Remove air bubbles. Wipe jar rims. Adjust lids. Process 15 minutes in a boiling water bath.

SWEET PICKLED CARROTS

Peel 6 pounds medium carrots (about 36). Cut lengthwise into quarters. Cook the carrots in boiling, salted water just till tender, 7 to 8 minutes; drain. In 8- to 10-quart kettle or Dutch oven combine 3 cups sugar, 3 cups vinegar, 3 cups water, ½ cup mustard seed, 6 inches stick cinnamon, and 6 whole cloves.

Bring to boiling; simmer 20 minutes. Pack carrots into hot jars, leaving ½-inch headspace. Cover with vinegar mixture, leaving ½-inch headspace. Adjust lids. Process in boiling water bath (pints) 5 minutes. Makes 6 pints.

Source: Roxie Rodgers Dinstel
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Sweet Cucumber Pickles

(about 4 or 5 pint jars)

3 pounds cucumbers,
medium-sized
1 quart vinegar

2 teaspoons salt
5 cups sugar

Wash cucumbers. Slice $\frac{1}{16}$ -inch off blossom ends and discard. Pour boiling water over the cucumbers and let stand 5 to 10 minutes. Drain off the hot water and pour cold water over the cucumbers. Use running water or change water until cucumbers are cooled. Mix vinegar, salt and sugar. Bring to boil; drop cucumbers into the boiling liquid. Return to a boil. Pack hot pickles into hot canning jars, leaving $\frac{1}{2}$ -inch head space. Fill jar to $\frac{1}{2}$ inch from top with boiling liquid. Remove air bubbles. Wipe jar rims. Adjust lids. Process 10 minutes in a boiling water bath.

Pickled Green Beans

(4 pint jars)

2 pounds green beans
1 teaspoon cayenne pepper
4 heads dill or 4 teaspoons
dill seed

4 cloves garlic
 $2\frac{1}{2}$ cups water
 $2\frac{1}{2}$ cups vinegar
 $\frac{1}{4}$ cup salt

Sterilize canning jars. Wash, trim ends and cut beans into 4-inch pieces. Pack beans, lengthwise, into hot pint jars, leaving $\frac{1}{2}$ -inch head space. To each pint, add $\frac{1}{4}$ teaspoon cayenne pepper, 1 clove garlic, and 1 dill head or 1 teaspoon dill seed. Combine remaining ingredients and bring to boil. Pour, boiling hot liquid over beans, leaving $\frac{1}{2}$ -inch head space. Remove air bubbles. Wipe jar rims. Adjust lids. Process 5 minutes in boiling water bath. Let beans stand for at least 2 weeks before tasting to allow the flavor to develop.

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