

PAM'S SWEET CORN SALSA



Recipe compliments of:



INGREDIENTS

- 22 to 25 medium size ears of corn (10 cups of kernels)
- 1 cup chopped yellow peppers
- 1 cup chopped orange peppers
- 1¼ cups chopped celery
- ¾ cup chopped onions
- 1½ cups granulated sugar
- 2½ cups distilled white vinegar
- 2 cups water
- 1 tablespoon salt
- 1 teaspoon celery seed
- 2½ tablespoons mustard seed
- ½ teaspoon ground turmeric

DIRECTIONS

1. Cook ears of corn in boiling salted water for 3 - 5 minutes.
2. Plunge into cold water.
3. Drain corn
4. Cut kernels from cob with a knife.
5. Combine The corn with the remaining ingredients in a large pot and simmer for 15 minutes.
6. Immediately pack into clean, hot, pint jars - leaving 1/2 in head space in jar. Seal jar.
7. Process in boiling water bath for 15 minutes.

*Yields about 5 to 6 Pints

- When cutting the corn off the cob...take a bundt pan, put the ear of corn in the center hole and then cut the kernels off. They fall and collect into the bundt pan and it's very convenient and quick!
- You can use red & green peppers also
- Add jalapenos to make a hotter salsa
- Add cut up zucchini, yellow squash & tomatoes

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