



Noreen's Kitchen

Fresh Colonial Corn Relish

Ingredients

6 cups fresh or frozen corn kernels
1 cup sweet white onion, chopped
1 cup red onion, chopped
1 cup green bell pepper, chopped
1 cup red bell pepper, chopped
1 cup celery, chopped

Dressing

1 cup granulated sugar
1 cup vegetable oil
1 cup apple cider vinegar
1 tablespoon Dijon mustard
1 teaspoon garlic powder
1 teaspoon onion powder
1 teaspoon dry mustard powder
1 teaspoon celery seed
1 teaspoon salt
1 teaspoon cracked black pepper

Step by Step Instructions

Place corn in a large bowl. If using frozen, thaw by running under cool water. Drain completely.

Combine all the veggies with the corn and stir well to blend.

Combine all the dressing ingredients in a quart jar and shake well to combine.

Pour dressing over vegetable mixture and stir well.

For best results, allow relish to sit in the fridge overnight for the flavors to blend perfectly.

Leftovers can be stored in an airtight container for up to 1 month in the fridge.

ENJOY!