

Refrigerated Corn Relish

Ingredients

- 3 ears of corn**
- ½ cup finely diced red onion**
- 2 garlic cloves, sliced**
- 1 red capsicum, finely diced**
- 1 green capsicum, finely diced**
- 1 chilli pepper, minced**
- ⅔ cup apple cider vinegar**
- ⅓ cup water**
- ⅓ cup raw sugar**
- 1 tablespoon mustard seeds**
- 2 teaspoons cumin seeds**
- ½ teaspoon celery seeds**
- ½ teaspoon kosher salt**



Serve with your BBQ favourites:

- **Fish**
- **Sausages**
- **Steak**
- **Roasted Potatoes**

Look for bold ingredients at the market.

Directions

1. Bring a large pot of water to a boil and add corn. Boil 3 minutes and transfer to a bowl of ice water. When corn is cool enough to handle, pat dry and cut kernels from cobs. Set aside.
2. In a medium-size, heavy pot combine vinegar, sugar, water, mustard seeds, cumin seeds, celery seeds and salt and bring to a boil. Stir until sugar has dissolved and add onion. Reduce heat and simmer 5 minutes. Add capsicums, garlic and chilli and simmer for another 5 minutes. Stir in corn and simmer 1 minute. Remove from heat and pack into hot sterilised jars. Seal and allow to cool. Store in the refrigerator.