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Pickled Sweet Corn Rainbow Relish



Ingredients

3 ears corn, kernels cut from the cob
1 red bell pepper, diced
1 orange bell pepper, diced
1 jalapeño, diced (seeds and ribs removed if desired)
1/2 small red onion, diced
3/4 cup white wine vinegar
1 tablespoon kosher salt
1 tablespoon sugar

Directions

1. Put corn, red and orange bell peppers, jalapeño and red onion in a large bowl. Bring vinegar, salt, sugar and 1/4 cup water to a boil and immediately pour over relish. Let cool in the fridge for at least 1 hour or up to overnight. Will stay good for up to 1 month.