

SUMMER HOUSE

SANTA MONICA®

CORN CHOW CHOW

From Chef Ben Goodnick

Serving Size: 2 pints

INGREDIENTS

- 1 cup white vinegar
- $\frac{3}{4}$ cup granulated sugar
- 2 tbsp. salt peeled and rough chopped
- 1 tbsp. pickling spice (*see notes below*)
- 1 tsp. ground turmeric
- 1 tsp. crushed red pepper flakes
- 2 cups sweet corn kernels, removed from the cob
- 1 cup red or green bell pepper, diced
- $\frac{1}{2}$ cup yellow onion, diced



METHOD

1. Dice bell peppers and onions into pieces about the size of the kernels of corn.
2. Mix the vinegar, sugar, salt, pickling spice, turmeric and red pepper flakes in a large pot over high heat. Bring brine to a boil, reduce heat and simmer for 5 minutes, stirring occasionally to make sure the sugar is fully dissolved. Remove from heat and completely chill the brine in the refrigerator.
3. Mix corn, peppers and onions and divide into 4 half-pint Mason jars and pour brine over to fill.
4. Put on lids and refrigerate. They will be ready to enjoy in 5 days and will last in the fridge for up to 3 months.

NOTES

1. This condiment is great with a base of corn but can include almost any produce item including cabbage, zucchini, squash, green beans or green tomatoes.
2. Pickling spice is a blend of whole or cracked spices available in the spice aisle at your local grocery store. It usually contains mustard seed, peppercorns, hot pepper flakes, bay leaf, cinnamon, clove and all-spice.

