



Pick-a-Peck of Pickled Pepper Corn

A jar of golden corn goodness to spark up summer suppers

1-1/2 cups fresh or defrosted frozen corn
1 jalapeno pepper, half lengthwise
1 bay leaf
6 ounces white wine vinegar
1/2 cup water
5 Tablespoons granulated sugar
1 teaspoon salt

In 16-ounce jar, layer half of corn kernels, jalapeno halves, bay leaf, and remaining corn kernels. Set aside.

In a medium saucepan, stir vinegar, water, sugar, and salt., Bring to boiling over high heat. Pour hot liquid into jar to cover the corn. Discard any extra liquid. Place lid on top of jar; set aside until cooled and able to touch the jar.

Place into the refrigerator; let chill overnight. Keep chilled until ready to serve.

Recipe Inspired by and for more information See:
<https://food52.com/recipes/77191-pickled-corn>

About the Recipe: The sweet and sour pickled corn is a delightful addition to sandwiches, salads, or even as a garnish for chili or soup. It is very easy to make and a great way to capture the sweet fresh summer corn flavor.