



Corn Salsa

½ cup sugar

½ tsp salt

½ tsp celery seed

¼ tsp mustard seed

½ cup vinegar

¼ tsp hot sauce

15 oz can whole corn

2 tbsp chopped jalapeño

1 tbsp chopped pimiento

¼ cup chopped onion

Bring the sugar, salt, spices, vinegar, and hot sauce to a boil and boil for two minutes. Remove from heat, stir in the vegetables, and let cool. Cover and chill. Best after three days.

Adapted from *Betty Crocker's New Outdoor Cookbook* (1967).