

# Dorothy Tillmans Quick Corn Relish

Janet Tillman

Unitarian Universalist Fellowship of Vero Beach, FL 2000

**Yield: 2 cups**

*1 can (12 ounce) mexican-style corn*

*1/3 cup sugar*

*1/3 cup cider vinegar*

*1/3 cup sweet pickle relish*

*2 to 3 tablespoons chopped onion, sautee'd*

*1 to 2 tablespoons chopped celery, sautee'd*

In a small saucepan, combine the ingredients. Bring to a boil over medium heat. Cover. Reduce the heat and simmer for 10 minutes.

Remove to a bowl or jars. Cover.

Refrigerate four to eight hours.

Store in the refrigerator.

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Per Serving (excluding unknown items): 474 Calories; 1g Fat (1.5% calories from fat); 4g Protein; 122g Carbohydrate; 8g Dietary Fiber; 0mg Cholesterol; 765mg Sodium. Exchanges: 4 1/2 Vegetable; 6 1/2 Other Carbohydrates.