

Green cabbage-corn chowchow (for chicken)

Chris Schlesinger and John Willoughby

Makes about 5 cups

This is a great picnic side dish or, if you are the sort who likes to bring something with you when you go to a friend's house for dinner, a jar of this will certainly fit the bill.

INGREDIENTS

- 1/2 cup diced green cabbage
- Kernels from 2 ears of corn, uncooked
- 1/2 red bell pepper, diced small
- 1/2 green bell pepper, diced small
- 1/2 red onion, diced small
- 1/2 cup diced celery
- 5 whole cloves
- 2 cups cider vinegar
- 1/4 cup sugar

DIRECTIONS

Salt and freshly cracked black pepper to taste. Prepare all vegetables as described, and place in a large mixing bowl. Combine the cloves, vinegar, sugar, and salt and freshly cracked pepper to taste in a saucepan and bring to a boil over high heat. Pour this mixture over the vegetables, mix very well, let stand until it has reached room temperature, then cover and refrigerate. This mixture will keep, covered and refrigerated, about 3 weeks.

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