

Fruit: Preserve It, Serve It (Recipes)

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Jellies & Jams

Orange Spiced Jelly

Yield: about 4 half-pints

2 cups orange juice (about 5 medium oranges)	1 teaspoon whole allspice
1/3 cup lemon juice (about 2 medium lemons)	1/2 teaspoon whole cloves
2/3 cup water	4 sticks cinnamon, 2 inches long
1 package powdered pectin	3-1/2 cups sugar
2 tablespoons orange peel, finely chopped	

1. If under 1000 feet elevation, sterilize canning jars by boiling for 10 minutes.
2. Mix orange juice, lemon juice, and water in a large saucepan. Stir in pectin.
3. Place orange peel, allspice, cloves, and cinnamon sticks loosely in a clean white cloth; tie with a string and add to fruit mixture.
4. On high heat and, stirring constantly, bring quickly to a full rolling boil that cannot be stirred down.
5. Add sugar, continue stirring, and heat again to a full rolling boil. Boil hard for 1 minute.
6. Remove from heat. Remove spice bag and skim off foam quickly.
7. Pour hot jelly immediately into hot, sterile jars, leaving 1/4-inch headspace. Wipe rims of jars with a dampened clean paper towel; adjust two-piece metal canning lids.
8. Process in either a boiling water or steam canner for 5 minutes between 0-1,000 feet elevation, 10 minutes between 1,001-6,000 feet, and 15 minutes above 6,000 feet.
9. Remove jars from canner. Let cool, undisturbed, 12-24 hours and check for seals. Clean and label jars. Store sealed jars in a cool, dry, dark location.

Source: National Center for Home Food Preservation, 2018

Low Sugar Pomegranate Jelly with Pomona Pectin

Yield: 4 to 5 half-pints

Before You Begin: Prepare calcium water: combine 1/2 teaspoon calcium powder with 1/2 cup water in a small, clear jar with a lid. Shake well. Store extra calcium water in the refrigerator for future use.

4 cups pomegranate juice	4 teaspoons lemon juice (optional)
4 teaspoons calcium water	3 to 4 teaspoons Pomona's Pectin powder
1/2 cup up to 1 cup room temperature honey or 3/4 cup up to 2 cups sugar	(3 teaspoons gives a softer jell; 4 teaspoons gives a firmer jell.)

1. Heat clean jars in canner. Wash lids and rings in warm soapy water and set aside.
2. Measure juice into an 8-quart saucepan. Add calcium water and lemon juice; mix well.
3. Measure sugar or honey into a bowl. Thoroughly mix pectin powder into sweetener. Set aside.
4. Boil juice mixture at a full boil. Add pectin-sweetener mixture, stirring vigorously for 1 to 2 minutes to dissolve the pectin until the mixture returns to a full boil. Remove from heat.
5. Ladle hot jelly into hot jars, leaving 1/4-inch headspace. Remove air bubbles. Wipe rims with a dampened clean paper towel; adjust two-piece metal canning lids until fingertip tight.
6. Process 10 minutes in boiling-water or steam canner at 0-6,000', 15 minutes above 6,000'.
7. Remove jars and cool. Check lids for seal after 24 hours. Lid should not flex up and down when center is pressed.

Source: USDA Complete Guide to Home Canning, 2015 & pomonapectin.com 2013

Zesty Watermelon Jelly

Yield: about 5 half-pints

6 cups chopped watermelon, rind removed	5 cups granulated sugar
1/2 cup white balsamic, white wine or apple cider vinegar	1 stem lemongrass, chopped
4 tablespoons lemon juice	2 pouches (each 3 ounces) liquid pectin

1. In a large stainless steel saucepan, crush watermelon with a potato masher. Cover and heat gently over medium-low heat for 5 minutes. Remove from heat and crush thoroughly.
2. Transfer to a dampened jelly bag or strainer lined with several layers of dampened cheesecloth set over a deep bowl. Let drip, undisturbed, for 2 hours. Measure 2 cups watermelon juice. If you do not have the required amount, crush more watermelon or add up to 1/4 cup unsweetened white grape juice.
3. Transfer watermelon juice to a clean large, deep stainless steel saucepan. Stir in vinegar, lemon juice, sugar and lemongrass. Over high heat, stirring constantly, bring to a full rolling boil that cannot be stirred down. Stir in pectin. Boil hard, stirring constantly, for 1 minutes. Remove from heat and quickly skim off foam.
4. Ladle hot jelly into hot jars, leaving 1/4-inch headspace. Wipe rims with a dampened clean paper towel; adjust two-piece metal canning lids.
5. Process in a boiling water or steam canner for 10 minutes at 0-1,000 feet elevation, 15 minutes at 1,001-3,000 feet, 20 minutes at 3,001-6,000 feet, 25 minutes at 6,001-8,000 feet, and 30 minutes at 8,001-10,000 feet.
6. Remove jars from canner. Let cool, undisturbed, 12-24 hours and check for seals. Clean and label jars. Store sealed jars in a cool, dry, dark location.

Source: Ball Complete Guide to Home Canning, 2012

Fig Jam

Yield: about 10 half-pints

2 quarts chopped fresh figs (about 5 pounds)	6 cups sugar
3/4 cup water	1/4 cup lemon juice

1. Pour boiling water over figs; let stand 10 minutes. Drain, stem and chop figs.
2. Sterilize canning jars by boiling for 10 minutes at altitudes of less than 1,000 feet. At higher elevations, boil jars 1 additional minute for each additional 1,000 feet elevation.
3. Add measured water and sugar to figs. Slowly bring to boiling, stirring occasionally until sugar dissolves. Cook rapidly until thick. Stir frequently to prevent sticking.
4. Add lemon juice and cook 1 minute longer.
5. Pour hot jam immediately into hot, sterile jars, leaving 1/4-inch headspace. Wipe rims with a dampened clean paper towel; adjust two-piece metal canning lids.
6. Process jars in a boiling water or steam canner for 5 minutes at 0-1,000 feet, 10 minutes at 1,001-6,000 feet, and 15 minutes above 6,000 feet.
7. Remove jars from canner. Let cool, undisturbed, 12-24 hours and check for seals. Clean and label jars. Store sealed jars in a cool, dry, dark location.

Source: National Center for Home Food Preservation, 2018

Fig, Rosemary and Red Wine Jam

Yield: about 4 half-pints

1-1/2 cups merlot or other fruity red wine	3 tablespoons Ball Classic Pectin
2 tablespoons fresh rosemary leaves	2 tablespoons bottled lemon juice
2 cups finely chopped fresh figs	2-1/2 cups sugar

1. Bring wine and rosemary to a simmer in a small stainless steel pan. Turn off heat; cover and steep 30 minutes.
2. Pour wine mixture through a fine wire-mesh strainer into a 4-quart stainless steel or enameled saucepan. Discard rosemary. Stir in figs, pectin, and lemon juice. Bring mixture to a full rolling boil that cannot be stirred down, over high heat, stirring constantly.
3. Add sugar, stirring to dissolve. Return mixture to a full rolling boil. Boil hard 1 minute, stirring constantly. Remove from heat. Skim foam, if necessary.
4. Ladle hot jam into hot jars, leaving 1/4-inch headspace. Remove air bubbles. Wipe rims with a dampened clean paper towel; adjust two-piece metal canning lids.
5. Process jars in a boiling water or steam canner for 10 minutes at 0-1,000 feet elevation, 15 minutes at 1,001-6,000 feet, and 20 minutes above 6,000 feet.
6. Remove jars from canner. Let cool, undisturbed, 12-24 hours and check for seals. Clean and label jars. Store sealed jars in a cool, dry, dark location.

Source: www.freshpreserving.com, 2018

Kiwi Daiquiri Jam

Yield: about 4 half-pints

2 cups crushed peeled kiwifruit (about 5 medium)	3 cups sugar
2/3 cup unsweetened pineapple juice	1/4 cup rum
1/3 cup lime juice	3 drops green food coloring, optional
6 tablespoons Ball Classic Pectin	

1. Combine kiwifruit, pineapple juice and lime juice in a large saucepan. Gradually stir in pectin. Bring to a boil over high heat, stirring frequently.
2. Add sugar and return to a full rolling boil that can not be stirred down. Boil hard for 1 minute, stirring constantly.
3. Immediately stir in rum and green food coloring, if using.
4. Remove from heat. Skim foam if necessary.
5. Pour hot jam immediately into hot jars, leaving 1/4-inch headspace. Wipe rims with a dampened clean paper towel; adjust two-piece metal canning lids.
6. Process in a boiling water or atmospheric steam canner for 10 minutes at 0-1,000 feet elevation, 15 minutes at 1,001-3,000 feet, 20 minutes at 3,001-6,000 feet, 25 minutes at 6,001-8,000 feet, and 30 minutes at 8,001-10,000 feet.
7. Remove jars from canner. Let cool, undisturbed, 12-24 hours and check for seals. Clean and label jars. Store sealed jars in a cool, dry, dark location.

Source: freshpreserving.com, 2018

Melon Jam

Yield: about 4 half-pints

14 cups 1-inch cantaloupe or other orange-fleshed melon cubes (about 2 large melons)
 1/4 cup kosher salt

4 cups sugar
 3/4 cup bottled lemon juice
 1 tablespoon crushed pink peppercorns (optional)

1. Mix melon and salt in a large bowl. Cover and let stand 2 hours. Drain; rinse with cold water. Drain.
2. Stir together melon, sugar, and lemon juice in a 6-quart stainless steel or enameled Dutch oven. Bring to a boil; reduce heat, and simmer, uncovered, 20 minutes or until melon is soft.
3. Mash melon pieces with a potato masher.
4. Simmer, uncovered, stirring often, about 1 hour to gelling point. (Melons release a lot of water, so cooking time may vary.) Skim foam, if necessary. If desired, stir in crushed pink peppercorns.
5. Ladle hot jam into hot jars, leaving 1/4-inch headspace. Remove air bubbles and adjust headspace, if necessary, by adding hot jam. Wipe rims with a dampened clean paper towel; adjust two-piece metal canning lids.
6. Process in a boiling water or steam canner for 10 minutes at 0-1,000 feet elevation, 15 minutes at 1,001-3,000 feet, 20 minutes at 3,001-6,000 feet, 25 minutes at 6,001-8,000 feet, and 30 minutes at 8,001-10,000 feet.
7. Remove jars from canner. Let cool, undisturbed, 12-24 hours and check for seals. Clean and label jars. Store sealed jars in a cool, dry, dark location.

Source: *freshpreserving.com*, 2018

Peach Jam

Yield: about 6 half-pints

3-3/4 cups crushed fully ripe peaches (about 3 pounds peaches)
 1/4 cup lemon juice

1 package regular powdered fruit pectin
 5 cups granulated sugar

1. Sterilize canning jars by boiling for 10 minutes at altitudes of less than 1,000 ft. At higher elevations, boil jars 1 additional minute for each additional 1,000 ft. elevation.
2. Measure crushed peaches into a kettle. Add lemon juice and pectin; stir well. Place on high heat and, stirring constantly, bring quickly to a full boil with bubbles over the entire surface.
3. Add sugar, continue stirring, and heat again to full bubbling boil. Boil hard for 1 minute, stirring constantly. Remove from heat and skim off foam if necessary.
4. Ladle hot jam into hot, **sterile** jars, leaving 1/4-inch headspace. Remove air bubbles. Wipe rims with a dampened clean paper towel; adjust two-piece metal canning lids.
5. Process 5 minutes in boiling-water or steam canner, adding 1 additional minute per 1,000 feet above sea level.
6. Remove jars from canner. Let cool, undisturbed, 12-24 hours and check for seals. Clean and label jars. Store sealed jars in a cool, dry, dark location.

Source: *National Center for Home Food Preservation*, 2018

Note: If unsterile jars are used, the jars should be processed 10 minutes. Use of sterile jars is preferred, especially when fruits are low in pectin; the added 5-minute process time may cause weak gels.

Tomato Jam

Yield: about 5 half-pints

3 cups prepared tomatoes (about 2-1/4 pounds)	1/4 teaspoon ground cloves
1-1/2 teaspoons grated lemon rind	4-1/2 cups sugar
1/2 teaspoon ground allspice	1 box powdered pectin
1/2 teaspoon ground cinnamon	1/4 cup lemon juice

1. Wash firm-ripe tomatoes. Scald, peel, and chop. Cover and simmer 10 minutes, stirring constantly. Measure 3 cups tomatoes into a saucepot. Add lemon rind, allspice, cinnamon and cloves.
2. If under 1000' elevation: Boil jars for 10 minutes to sterilize them.
3. Place tomato mixture into a saucepot. Add lemon juice.
4. Measure sugar and set aside.
5. Stir powdered pectin into tomato mixture. Bring to a boil over high heat, stirring constantly.
6. Stir in sugar all at once. Bring to a full rolling boil that cannot be stirred down. Then boil hard for 1 minute, stirring constantly.
7. Remove from heat. Skim off foam.
8. Pour hot jam into hot jars, leaving 1/4-inch headspace. Remove air bubbles. Wipe rims with a dampened clean paper towel; adjust two-piece metal canning lids.
9. Process jars in a boiling water or steam canner for 5 minutes at 0-1,000 feet elevation, 10 minutes at 1,001-6,000 feet, and 15 minutes above 6,000 feet.
10. Remove jars from canner. Let cool, undisturbed, 12-24 hours and check for seals. Clean and label jars. Store sealed jars in a cool, dry, dark location.

Source: National Center for Home Food Preservation, 2018

Low-Sugar Apple Cinnamon Jam

Yield: about 4 half pints

2 apples	1 teaspoon cinnamon
3 tablespoons bottled lemon juice	1/2 cup sugar
4 cups apple juice	1/2 cup maple syrup
3 tablespoons Ball Low or No-Sugar Pectin	

1. Peel, core and grate apples. Combine apples and lemon juice in a large saucepan. Bring to a boil. Reduce heat and simmer until apples begin to soften, about 10 minutes. Add apple juice, pectin and cinnamon and bring mixture to a rolling boil. Add sugar and maple syrup stirring to dissolve. Return mixture to a full rolling boil that cannot be stirred down, boil hard 1 minute, stirring constantly. Remove from heat. Skim foam, if necessary.
2. Ladle hot jam into hot jars, leaving 1/4-inch headspace. Remove air bubbles. Wipe rims with a dampened clean paper towel; adjust two-piece metal canning lids.
3. Process jars 10 minutes at 0-1,000', 15 minutes at 1,001-3,000', 20 minutes at 3,001-6,000', 25 minutes at 6,001-8,000', and 30 minutes at 8,001'-10,000'.
4. Remove jars from canner. Let cool, undisturbed, 12-24 hours and check for seals. Clean and label jars. Store sealed jars in a cool, dry, dark location.

Source: Fresh Preserving.com, 2018

Peach Melba Freezer Jam

Yield: about 5 half-pints

5 tablespoons Ball Instant Pectin
1-1/2 cups sugar
2-1/2 cups finely chopped pitted peeled peaches (about 4 medium)
1 cup crushed raspberries (about 1 6-ounce container)
1 tablespoon lemon juice

1. Stir sugar and instant pectin in a bowl until well blended.
2. Add peaches, raspberries and lemon juice. Stir 3 minutes.
3. Ladle jam into clean jars, leaving 1/2-inch headspace. Apply lids.
4. Let stand until thickened, about 30 minutes.
5. Refrigerate up to 3 weeks or freeze up to 1 year.

Source: *freshpreserving.com, 2018*

Strawberry Balsamic Freezer Jam

Yield: about 5 half-pints

1 cup balsamic vinegar
4 cups crushed strawberries
1/2 cup honey
5 tablespoons Ball Instant Pectin

1. Place balsamic vinegar in a small saucepan. Cook over medium heat until reduced to 3/4 cup. Chill until cool.
2. Mix strawberries, honey and cooled balsamic vinegar in a large mixing bowl. Let stand for 10 minutes.
3. Add pectin. Stir 3 minutes.
4. Ladle the strawberry balsamic jam into clean jars, leaving 1/2-inch headspace. Apply lids.
5. Let stand until thickened, about 30 minutes.
6. Refrigerate up to 3 weeks or freeze up to 1 year.

Source: *freshpreserving.com, 2018*

Pickled Fruit

Apple Rings, Spiced

Yield: about 4-5 pints

6 pounds firm tart apples (max diameter 2-1/2 inches)	3/4 cups white vinegar (5%)
6 cups sugar	1-1/2 tablespoons whole cloves
3 cups water	4 cinnamon sticks

1. Wash apples. Prepare enough ascorbic acid solution to hold sliced apples.
2. To prevent discoloration, peel and slice one apple at a time. Immediately cut crosswise into 1/2-inch slices, remove core area with a melon baller and immerse in ascorbic acid solution.
3. To make flavored syrup, combine sugar, water, vinegar, cloves and cinnamon sticks in a 6-qt saucepan. Stir, heat to boil, and simmer 3 minutes.
4. Drain apples, add to hot syrup, and cook 5 minutes.
5. Fill jars (preferably wide-mouth) with apple rings and hot flavored syrup, leaving 1/2-inch headspace. Remove air bubbles and adjust headspace, if needed. Wipe rims with a dampened clean paper towel; adjust two-piece metal canning lids.
6. Process half-pint and pint jars in either a boiling water or steam canner for 10 minutes between 0-1,000 feet elevation, 15 minutes between 1,001-6,000 feet, and 20 minutes above 6,000 feet.
7. Remove jars from canner. Let cool, undisturbed, 12-24 hours and check for seals. Clean and label jars. Store sealed jars in a cool, dry, dark location.

Source: *USDA Complete Guide to Home Canning, 2015*

Peach Salsa, Spicy

Yield: about 4 pints

5 pounds ripe peaches or nectarines, peeled pitted and finely chopped	1 package Ball® & McCormick® Salsa Mix
1 red bell pepper, finely chopped	1/3 cup lemon juice
	1 teaspoon salt

1. Prepare boiling water canner. Heat jars in simmering water until ready for use. Do not boil. Wash lids in warm soapy water and set aside with bands.
2. Combine all ingredients, spices from the Salsa Mix and salt in a large saucepan. Simmer on medium heat 10 minutes
3. Ladle hot salsa into hot jars leaving 1/2-inch headspace. Remove air bubbles. Wipe rims with a dampened clean paper towel; adjust two-piece metal canning lids.
4. Process jars in a boiling water canner for 35 minutes at 0-1,000', 40 minutes at 1,001-3,000', 45 minutes at 3,001-6,000', 50 minutes at 6,001-8,000', and 55 minutes at 8,001'-10,000'.
5. Remove jars from canner. Let cool, undisturbed, 12-24 hours and check for seals. Clean and label jars. Store sealed jars in a cool, dry, dark location.

Source: *Ball Complete Book of Home Preserving, 2012*

Cantaloupe Pickles

Yield: about 4 pints

5 pounds of 1-inch cantaloupe cubes (about 2 medium under-ripe* cantaloupe)	1 teaspoon ground ginger
1 teaspoon crushed red pepper flakes	4-1/2 cups cider vinegar (5%)
2 one-inch cinnamon sticks	2 cups water
2 teaspoons ground cloves	1-1/2 cups white sugar
	1-1/2 cups packed light brown sugar

*Select cantaloupe that are full size but almost fully green and firm to the touch in all areas including the stem area.

Day One:

1. Wash cantaloupe and cut into halves; remove seeds. Cut into 1-inch slices and peel. Cut strips of flesh into 1-inch cubes. Weight out 5 pounds of pieces and place in large glass bowl.
2. Place red pepper flakes, cinnamon sticks, cloves and ginger in a spice bag and tie the ends firmly. Combine vinegar and water in a 4-quart stockpot. Bring to a boil, then turn heat off. Add spice bag to the vinegar-water mixture, and let steep for 5 minutes, stirring occasionally.
3. Pour hot vinegar solution and spice bag over melon pieces in the bowl. Cover with a food-grade plastic lid or wrap and let stand overnight in the refrigerator (about 18 hours).

Day Two

4. Wash and rinse pint canning jars; keep hot until ready to use. Prepare lids according to manufacturer's directions.
5. Carefully pour off vinegar solution into a large 8 to 10 quart saucepan and bring to a boil. Add sugar; stir to dissolve. Add cantaloupe and bring back to a boil. Lower heat to simmer until cantaloupe pieces turn translucent; about 1 to 1-1/4 hours.
6. Move cantaloupe pieces into a medium-sized stockpot, cover and set aside. Bring remaining liquid to a boil and boil an additional 5 minutes. Return cantaloupe to the liquid syrup, and bring back to a boil.
7. With a slotted spoon, fill hot cantaloupe pieces into clean, hot pint jars, leaving 1-inch headspace. Cover with boiling hot syrup, leaving 1/2-inch headspace. Remove air bubbles and adjust headspace if needed. Wipe rims of jars with a dampened clean paper towel; apply two-piece metal canning lids.
8. Process pint jars in either a boiling water or steam canner for 15 minutes between 0-1,000 feet elevation, 20 minutes between 1,001-6,000 feet, and 25 minutes above 6,000 feet.
9. Remove jars from canner. Let cool, undisturbed, 12-24 hours and check for seals. Clean and label jars. Store sealed jars in a cool, dry, dark location.

Source: *USDA Guide to Home Canning, 2015*

Figs, Pickled

Yield: about 8 pints

4 quarts firm-ripe figs	2 cups sugar	1 tablespoon whole allspice
3 cups sugar	3 cups vinegar (5%)	1 tablespoon whole cloves
2 quarts water	2 sticks cinnamon	

1. Peel figs. (If unpeeled are preferred, pour boiling water over figs and let stand until cool; drain.)
2. Add 3 cups sugar to water and cook until sugar dissolves.
3. Add figs and cook slowly 30 minutes.
4. Add 2 cups sugar and vinegar. Tie spices in a cheesecloth bag; add to figs.
5. Cook gently until figs are clear. Cover and let stand 12 to 24 hours in refrigerator.
6. The next day, remove spice bag. Heat figs in brine to the boiling point.
7. Fill hot figs and brine into clean, hot jars, leaving 1/2-inch head space. Remove air bubbles and adjust headspace if needed. Wipe rims of jars with a dampened clean paper towel; adjust two-piece metal canning lids.
8. Process pint jars in either a boiling water or steam canner for 15 minutes between 0-1,000 feet elevation, 20 minutes above 1,000 feet.
9. Remove jars from canner. Let cool, undisturbed, 12-24 hours and check for seals. Clean and label jars. Store sealed jars in a cool, dry, dark location.

Source: *So Easy to Preserve, 6th ed. 2014*

Pear Pickles

Yield: about 7 or 8 pints

8 cups sugar	8 cinnamon sticks, 2-inch pieces	8 pounds firm pears
4 cups white vinegar (5%)	2 tablespoons whole cloves	
2 cups water	2 tablespoons whole allspice	

1. Combine sugar, vinegar, water and cinnamon sticks; add cloves and allspice that are tied in a clean, thin, white cloth. Bring mixture to a boil and simmer, covered, about 30 minutes.
2. Wash pears, remove skins and blossom ends; the stems may be left on if desired. If pears are large, halve or quarter. To prevent peeled pears from darkening during preparation, immediately after peeling, put them into a cold solution containing 1/2 teaspoon ascorbic acid per 2 quarts water. Drain pears just before using.
3. Add drained pears to the hot syrup, bring to a boil, lower heat and simmer for 20 to 25 minutes.
4. Pack hot pears into hot pint jars; add one 2-inch piece cinnamon stick per jar. Cover pears with boiling syrup, leaving 1/2-inch headspace and making sure pears are covered by the syrup. Remove air bubbles and adjust headspace if needed. Wipe rims with a dampened clean paper towel; adjust two-piece metal canning lids.
5. Process pint jars in either a boiling water or steam canner for 20 minutes between 0-1,000 feet elevation, 25 minutes between 1,001-3,000 feet, 30 minutes between 3,001-6,000 feet, and 35 minutes above 6,000 feet.
6. Remove jars from canner. Let cool, undisturbed, 12-24 hours and check for seals. Clean and label jars. Store sealed jars in a cool, dry, dark location.

Source: *National Center for Home Food Preservation, 2018*

Strawberry Vinaigrette Dressing

Yield: varies depending on amount of strawberries used; use 4 ounce or half-pint jars

Whole strawberries, washed and stemmed

Sugar

White distilled vinegar (5%)

1. Place strawberries in a large stainless steel sauce-pot or plastic container. Pour enough vinegar over strawberries to cover them. Cover container tightly with plastic wrap and let stand overnight in a dark, cool place (70°F to 75°F).
2. Strain liquid from strawberries, collecting in a large liquid measurer. Liquid should be red and clear (no pulp). Measure liquid.
3. Place strawberry vinegar in a clean, large stainless steel saucepan. Add an equal amount of sugar, stirring to combine. Bring mixture just to a boil. Remove from heat and skim foam if needed.
4. Ladle hot vinaigrette into hot jars leaving 1/4-inch headspace. Wipe rims with a dampened clean paper towel; adjust two-piece metal canning lids.
5. Process in either a boiling water or steam canner for 10 minutes between 0-1,000 feet elevation, 15 minutes between 1,001-3,000 feet, 20 minutes between 3,001-6,000 feet, 25 minutes between 6,001-8,000 feet, and 30 minutes between 8,001-10,000 feet.
6. Remove jars from canner. Let cool, undisturbed, 12-24 hours and check for seals. Clean and label jars. Store sealed jars in a cool, dry, dark location.

Source: Adapted from *freshpreserving.com*, 2018

Watermelon Rinds, Pickled

Yield: about 4 or 5 pints

3 quarts (about 6 pounds) watermelon rind

3/4 cup salt

3 quarts water

2 quarts (2 trays) ice cubes

9 cups sugar

3 cups white vinegar (5%)

3 cups water

1 tablespoon (about 48) whole cloves

6 cinnamon sticks, 1-inch pieces

1 lemon, thinly sliced, with seeds removed

1. Trim the pink flesh and outer green skin from thick watermelon rind. Cut into 1-inch squares. Cover with brine made by mixing the salt with 3 quarts cold water. Add ice cubes. Let stand 3 to 4 hours.
2. Drain, rinse, cover with cold water, cook until fork tender (10 minutes - do not overcook). Drain.
3. Combine sugar, vinegar, water, and spices (tied in a clean, thin, white cloth). Boil 5 minutes and pour over the watermelon; add lemon slices. Let stand overnight in the refrigerator.
4. The next day, heat watermelon in syrup to boiling and cook slowly 1 hour.
5. Pack hot pickles loosely into clean, hot pint jars. To each jar add 1 piece of stick cinnamon from spice bag; cover with boiling syrup, leaving 1/2-inch headspace.
6. Remove air bubbles and adjust headspace if needed. Wipe rims of jars with a dampened clean paper towel; adjust two-piece metal canning lids.
7. Process pint jars in either a boiling water or steam canner for 10 minutes between 0-1,000 feet elevation, 15 minutes between 1,001-6,000 feet, and 20 minutes above 6,000 feet.
8. Remove jars from canner. Let cool, undisturbed, 12-24 hours and check for seals. Clean and label jars. Store sealed jars in a cool, dry, dark location.

Source: *USDA Complete Guide to Home Canning*, 2015

Canned Fruit & Tomatoes

Apple Pie Filling

Yield: 1 quart or 7 quarts

Quality: Use firm, crisp apples such as Stayman, Golden Delicious, Rome. If apples lack tartness, use an additional 1/4 cup of lemon juice for each 6 quarts of slices.

	Quantities of Ingredients Needed For	
	1 Quart	7 Quarts
Blanched, sliced fresh apples	3-1/2 cups	6 quarts
Granulated sugar	3/4 cup + 2 tablespoons	5-1/2 cups
Clear Jel®	1/4 cup	1-1/2 cup
Cinnamon	1/2 teaspoon	1 tablespoon
Cold Water	1/2 cup	2-1/2 cups
Apple juice	3/4 cup	5 cups
Bottled lemon juice	2 tablespoons	3/4 cup
Nutmeg (optional)	1/8 teaspoon	1 teaspoon
Yellow food coloring (optional)	1 drop	7 drops

1. Wash, peel, and core apples. Prepare slices 1/2-inch wide and place in water containing ascorbic acid to prevent browning.
2. For fresh fruit, place 6 cups at a time in 1 gallon of boiling water. Boil each batch 1 minute after the water returns to a boil. Drain, but keep heated fruit in a covered bowl or pot.
3. Combine sugar, Clear Jel®, and cinnamon in a large kettle with water and apple juice. If desired, add food coloring and nutmeg.
4. Stir and cook on medium high heat until mixture thickens and begins to bubble.
5. Add lemon juice and boil 1 minute, stirring constantly.
6. Fold in drained apple slices immediately and fill jars with mixture without delay, leaving 1-inch headspace. Remove air bubbles. Wipe rims with a dampened clean paper towel; adjust two-piece metal canning lids.
7. Process pint and quart jars in either a boiling water or steam canner for 25 minutes between 0-1,000 feet elevation, 30 minutes between 1,001-3,000 feet, 35 minutes between 3,001-6,000 feet, and 40 minutes above 6,000 feet.
8. Remove jars from canner. Let cool, undisturbed, 12-24 hours and check for seals. Clean and label jars. Store sealed jars in a cool, dry, dark location.

Source: *USDA Complete Guide to Home Canning, 2015*

Applesauce

Yield: about 8 pints

12 pounds apples, peeled, cored, quartered, treated to prevent browning* and drained (about 36 medium)

Water

3 cups granulated sugar, optional

4 tablespoons lemon juice

1. Combine apples with just enough water to prevent sticking in a large stainless steel saucepan. Bring to a boil over medium-high heat. Reduce heat and boil gently, stirring occasionally, for 5 to 20 minutes, until apples are tender (time will depend upon the variety of apple and their maturity). Remove from heat and let cool slightly, about 5 minutes.
2. Transfer apples, working in batches, to a food mill or a food processor fitted with a metal blade and purée until smooth.
3. Return apple purée to saucepan. Add sugar, if using, and lemon juice. Bring to a boil over medium-high heat, stirring frequently to prevent sticking. Maintain a gentle boil over low heat while filling jars.
4. Ladle hot applesauce into hot jars leaving 1/2-inch headspace. Remove air bubbles. Wipe rims with a dampened clean paper towel; adjust two-piece metal canning lids.
5. Process pint jars in either a boiling water or steam canner for 20 minutes between 0-1,000 feet elevation, 25 minutes between 1,001-3,000 feet, 30 minutes between 3,001-6,000 feet, 35 minutes between 6,001-8,000 feet, and 40 minutes between 8,001-10,000 feet.
6. Remove jars from canner. Let cool, undisturbed, 12-24 hours and check for seals. Clean and label jars. Store sealed jars in a cool, dry, dark location.

Source: Ball Complete Book of Home Preserving, 2012

*To treat apple slices to prevent browning, apply ascorbic acid, citric acid, or Fruit Fresh according to the manufacturer's instructions or submerge cut apples in a mixture of 1/4 cup lemon juice and 4 cups water.

Variations:

- Spiced applesauce: In step 3, add 4 teaspoons ground spices, such as cinnamon, nutmeg or allspice, to the sauce with the sugar and lemon juice.
- Chunky Applesauce: In step 3, coarsely crush half of the cooked apples and purée the remainder. Combine before adding the sugar.

Blueberry Butter

Yield: about 6 half-pints

5-1/2 cups blueberry pulp
 3 cups sugar
 1 tablespoon Lemon zest

1-1/2 tablespoons Fresh lemon juice
 1/4 teaspoon ground nutmeg

1. Process blueberry pulp in a food processor 1 minute or until very smooth. Combine pureed pulp, sugar, and remaining ingredients in a 6qt. stainless steel or enameled Dutch oven. Bring to a boil over medium heat, stirring often. Reduce heat, and simmer, stirring constantly, 1 hour or until mixture thickens and holds its shape on a spoon.
2. Ladle hot blueberry butter into hot jars, leaving 1/4-inch headspace. Remove air bubbles. Wipe rims with a dampened clean paper towel; adjust two-piece metal canning lids.
3. Process pint jars in either a boiling water or steam canner for 10 minutes between 0-1,000 feet elevation, 15 minutes between 1,001-3,000 feet, 20 minutes between 3,001-6,000 feet, 25 minutes between 6,001-8,000 feet, and 30 minutes between 8,001-10,000 feet.
4. Remove jars from canner. Let cool, undisturbed, 12-24 hours and check for seals. Clean and label jars. Store sealed jars in a cool, dry, dark location.

Source: *freshpreserving.com*, 2018

Bruschetta In A Jar

Yield: about 3 half-pints

3 cloves garlic, minced
 1/2 cup dry white wine
 1/2 cup white wine vinegar
 1/4 cup water
 1 tablespoon sugar
 1 tablespoon dried basil
 1 tablespoon dried oregano
 1 tablespoon balsamic vinegar
 4-1/2 cups chopped cored plum tomatoes (about 2 pounds or 6 medium)

1. Combine garlic, wine, wine vinegar, water, sugar, basil, oregano and balsamic vinegar. Bring to a full rolling boil over high heat, stirring occasionally.
2. Reduce heat, cover and simmer 5 minutes or until garlic is heated through. Remove from heat.
3. Pack tomatoes into hot jars leaving 1/2-inch headspace.
4. Ladle hot vinegar mixture over tomatoes leaving 1/2-inch headspace. Remove air bubbles. Wipe rims with a dampened clean paper towel; adjust two-piece metal canning lids.
5. Process jars in a boiling water or steam canner for 20 minutes at 0-1,000', 25 minutes at 1,001-3,000', 30 minutes at 3,001-6,000', 35 minutes at 6,001-8,000', and 40 minutes at 8,001'-10,000'.
6. Remove jars from canner. Let cool, undisturbed, 12-24 hours and check for seals. Clean and label jars. Store sealed jars in a cool, dry, dark location.

Source: *Ball Complete Book of Home Preserving*, 2012

Cherry Chutney

Yield: about 6 half-pints

4-1/2 teaspoons whole allspice	1 cup white vinegar (5%)
1 cinnamon stick (about 6 inches) broken	2 cloves garlic, finely chopped
10 cups frozen red tart or sweet black cherries, partially thawed, coarsely chopped	1/2 teaspoon salt
2 large apples, peeled, cored and chopped	1 cup lightly packed brown sugar
1-1/2 cups finely chopped red or other sweet onions, such as Vidalia	1-1/2 cups raisins

1. Tie allspice and cinnamon stick in a square of cheesecloth, creating a spice bag.
2. In a large stainless steel sauce pan, combine cherries, apples, onions, vinegar, garlic, salt and spice bag. Bring to a boil over medium-high heat and boil hard, stirring frequently, for 20 minutes.
3. Add brown sugar and stir to dissolve. Reduce heat and boil gently, stirring frequently, until thick enough to mound on a spoon, about 20 minutes.
4. Add raisins and return to a boil, stirring constantly. Remove from heat. Discard spice bag.
5. Ladle hot chutney into hot jars, leaving 1/2-inch headspace. Remove air bubbles. Wipe rims with a dampened clean paper towel; adjust two-piece metal canning lids.
6. Process in a boiling water or steam canner for 10 minutes at 0-1,000', 15 minutes at 1,001-3,000', 20 minutes at 3,001-6,000', 25 minutes at 6,001-8,000', 30 minutes at 8,001'-10,000'.
7. Remove jars from canner. Let cool, undisturbed, 12-24 hours and check for seals. Clean and label jars. Store sealed jars in a cool, dry, dark location.

Source: *Ball Complete Book of Home Preserving, 2012*

Cranberry Mustard

Yield: five 4-ounce jars

1 cup red wine vinegar	2-3/4 cups cranberries (fresh or frozen)
2/3 cup yellow mustard seeds	3/4 cup sugar
1 cup water	1/4 cup dry mustard
1 tablespoon Worcestershire sauce	2-1/2 teaspoons ground allspice

1. In a medium stainless steel saucepan, bring vinegar to a boil over high heat. Remove from heat and add mustard seeds. Cover and let stand until seeds absorb most of the moisture, about 1 1/2 hours.
2. In a blender or food processor fitted with a metal blade, combine marinated mustard seeds with liquid, water and Worcestershire sauce. Process until blended and most seeds are well chopped. You want to retain a slightly grainy texture. Add cranberries and blend until chopped.
3. Transfer mixture to a saucepan and bring to a boil over medium heat, stirring constantly. Reduce heat to medium-low and boil gently stirring frequently, for 5 minutes. Whisk in sugar, dry mustard and allspice. Boil gently over low heat, until volume is reduced by a third, about 15 minutes.
4. Ladle hot mustard into hot jars leaving 1/4-inch headspace. Remove air bubbles. Wipe rims with a dampened clean paper towel; adjust two-piece metal canning lids.
5. Process in a boiling water or steam canner for 10 minutes at 0-1,000', 15 minutes at 1,001-3,000', 20 minutes at 3,001-6,000', 25 minutes at 6,001-8,000', 30 minutes at 8,001'-10,000'.
6. Remove jars from canner. Let cool, undisturbed, 12-24 hours and check for seals. Clean and label jars. Store sealed jars in a cool, dry, dark location.

Source: *Ball Complete Book of Home Preserving, 2006*

Herbed Seasoned Tomatoes

12 cups halved cored peeled tomatoes
Spice blends, recipes below

Bottled lemon juice or citric acid
Salt (optional)

1. Choose desired spice blend(s), below. Prepare the quantity that suits your needs and set aside.
2. Place tomatoes in a large stainless steel saucepan. (For best results, do not layer tomatoes in pan). Add water to cover. Bring to a boil over medium-high heat, stirring gently. Reduce heat and boil gently for 5 minutes.
3. Before packing each jar of tomatoes, add 1 tablespoon bottled lemon juice or 1/4 teaspoon citric acid and 1/4 teaspoon salt to the hot pint jar. Add the specified quantity of your chosen spice blend. Pack hot tomatoes into prepared jars to within a generous 1/2-inch of top of jar. Ladle hot liquid into jar to cover tomatoes, leaving 1/2-inch headspace. Remove air bubbles and adjust headspace, if necessary, by adding hot liquid. Wipe rims with a dampened clean paper towel; adjust two-piece metal canning lids.
4. Process jars in a boiling water or canner for 40 minutes at 0-1,000', 45 minutes at 1,001-3,000'. If above 3,000', process in a boiling water canner 50 minutes at 3,001-6,000', 55 minutes at 6,001-8,000', and 60 minutes at 8,001'-10,000'.
5. Remove jars from canner. Let cool, undisturbed, 12-24 hours and check for seals. Clean and label jars. Store sealed jars in a cool, dry, dark location.

Source: *Ball Complete Book of Home Preserving, 2012*

Spice Blends: Each recipe makes enough to season 6 pint jars.

Italian Spice Blend

4 teaspoons dried basil
2 teaspoons dried thyme
2-1/2 teaspoons dried oregano
1-1/2 teaspoons dried rosemary
1-1/2 teaspoons dried sage
1 teaspoon garlic powder
1 teaspoon hot pepper flakes

For each pint jar, use 2-1/4 teaspoons of spice blend. If omitting hot pepper flakes, use only 2 teaspoons per jar.

Mexican Spice Blend

6 teaspoons chili powder
2 teaspoons ground cumin
2 teaspoons dried oregano
2 teaspoons garlic powder
2 teaspoons ground coriander
1-1/2 teaspoons seasoned salt

For each pint jar, use 2-1/2 teaspoons of spice blend. If omitting seasoned salt, use only 2 teaspoons per jar.

Cajun Spice Blend

3 teaspoons chili powder
2 teaspoons paprika
1-1/2 teaspoons onion flakes
1-1/2 teaspoons garlic powder
1-1/2 teaspoons ground allspice
1-1/2 teaspoons dried thyme
1 teaspoon cayenne pepper

For each pint jar, use 2 teaspoons of spice blend.

Procedure: Combine herbs and spices in a small bowl; set aside. Prepare tomatoes using recipe above. After citric acid or bottled lemon juice is added to a hot jar according to canning recipe, add spice blend. Continue to fill jar and process following instructions for canning recipe.

Source: *Ball Complete Book of Home Preserving, 2012*

Peaches

CAUTION: Do not use this process to can white-flesh peaches. There is evidence that some varieties of white-flesh peaches are higher in pH (i.e., lower in acid) than traditional yellow varieties. The natural pH of some white peaches can exceed 4.6, making them a low-acid food for canning purposes. At this time there is no low-acid pressure process available for white-flesh peaches nor a researched acidification procedure for safe boiling water canning. Freezing is the recommended method of preserving white-flesh peaches.

Quantity: An average of 17-1/2 pounds is needed per canner load of 7 quarts; an average of 11 pounds is needed per canner load of 9 pints.

Quality: Choose ripe, mature yellow-flesh peaches of ideal quality for eating fresh or cooking.

1. Dip fruit in boiling water for 30 to 60 seconds until skins loosen. Dip quickly in cold water and slip off skins. Cut in half, remove pits and slice if desired.
2. To prevent darkening, keep peeled fruit in ascorbic acid solution.
3. Prepare and boil a very light, light, or medium syrup or pack peaches in water, apple juice, or white grape juice. Note: Raw packs make poor quality peaches.
4. **Hot pack** – In a large saucepan place drained fruit in syrup, water, or juice and bring to boil. Fill jars with hot fruit and cooking liquid, leaving 1/2-inch headspace. Place halves in layers, cut side down.
Raw pack – Fill jars with raw fruit, cut side down, and add hot water, juice, or syrup, leaving 1/2-inch headspace.
5. Remove air bubbles and adjust headspace, if necessary, by adding hot liquid. Wipe rims with a dampened clean paper towel; adjust two-piece metal canning lids.
6. Process jars in a boiling water or canner according to the table below.

Style of Pack	Jar Size	0 - 1,000 ft	1,001 - 3,000 ft	3,001 - 6,000 ft	Above 6,000 ft
Hot	Pints	20 minutes	25 minutes	30 minutes	35 minutes
	Quarts	25 minutes	30 minutes	35 minutes	40 minutes
Raw	Pints	25 minutes	30 minutes	35 minutes	40 minutes
	Quarts	30 minutes	35 minutes	40 minutes	45 minutes

7. Remove jars from canner. Let cool, undisturbed, 12-24 hours and check for seals. Clean and label jars. Store sealed jars in a cool, dry, dark location.

Source: *USDA Complete Guide to Home Canning, 2018*

Note: Pears may also be canned in a pressure canner for much less time. Visit https://nchfp.uga.edu/how/can_02/pear_halved.html for details.

Zesty Peach BBQ Sauce

Yield: about 8 half pints

6 cups finely chopped pitted peeled peaches, about 3 pounds	3/4 cup cider vinegar
1 cup finely chopped seeded red bell pepper (about 1 large)	1 tablespoon Worcestershire sauce
1 cup finely chopped onion (about 1 large)	2 teaspoons hot pepper flakes
3 tablespoons finely chopped garlic (about 14 cloves)	2 teaspoons dry mustard
1-1/4 cups honey	2 teaspoons salt

1. Combine all ingredients in a large saucepan. Bring to a boil. Reduce heat and simmer, stirring frequently, until mixture thickens to the consistency of a thin commercial barbecue sauce, about 25 minutes. If desired, puree in batches in a food processor or use an immersion blender to help break down the peaches.
2. Ladle hot sauce into hot jars leaving 1/2-inch headspace. Remove air bubbles and adjust headspace if needed. Wipe rims with a dampened clean paper towel; adjust two-piece metal canning lids.
3. Process jars in a boiling water or steam canner for 15 minutes at 0-1,000', 20 minutes at 1,001-3,000', 25 minutes at 3,001-6,000', 30 minutes at 6,001-8,000', and 35 minutes at 8,001'-10,000'.
4. Remove jars from canner. Let cool, undisturbed, 12-24 hours and check for seals. Clean and label jars. Store sealed jars in a cool, dry, dark location.

Source: *freshpreserving.com*, 2018

Pear Mincemeat

Yield: about 9 pints

7 pounds Bartlett pears (about 21 medium)	1 tablespoon cinnamon
1 lemon	1 tablespoon nutmeg
2 pounds golden or dark raisins	1 tablespoon allspice
6-3/4 cups sugar	1 teaspoon ginger
1 tablespoon cloves	1 cup vinegar, 5% acidity

1. Wash pears and lemon under cold running water; drain. Cut pears in half lengthwise and core. Coarsely chop pears. Cut lemon into quarters and remove seeds. Finely chop lemon, including peel, using a food processor or food grinder.
2. Combine all ingredients in a large saucepan. Bring mixture to a boil over medium heat, stirring to prevent sticking. Reduce heat and simmer 30 minutes.
8. Ladle hot mincemeat into a hot jar, leaving 1/2-inch headspace. Remove air bubbles. Wipe rims with a dampened clean paper towel; adjust two-piece metal canning lids.
9. Process pint jars in a boiling water or steam canner for 25 minutes at 0-1,000', 30 minutes at 1,001-3,000', 35 minutes at 3,001-6,000', 40 minutes at 6,001-8,000', and 45 minutes at 8,001'-10,000'.
3. Remove jars from canner. Let cool, undisturbed, 12-24 hours and check for seals. Clean and label jars. Store sealed jars in a cool, dry, dark location.

Source: *freshpreserving.com*, 2018

Pears

Yield: about 17-1/2 pounds yields 7 quarts; 11 pounds yields 9 pints

Quality: Choose ripe, mature fruit of ideal quality for eating fresh or cooking.

Light syrup (optional: heat 3/4 cups sugar with 6-1/2 cups water for 9 pints or 1-1/4 cups sugar with 10-1/2 cups water for 7 quarts)

1. Wash and peel pears. Cut lengthwise in halves and remove core. A melon baller or metal measuring spoon is suitable for coring pears. To prevent discoloration, keep pears in an ascorbic acid solution.
2. Prepare a very light syrup or pack pears in apple juice, white grape juice, or water. Raw packs make poor quality pears.
3. Boil drained pears 5 minutes in syrup, juice, or water. Fill jars with hot fruit and cooking liquid, leaving 1/2-inch headspace.
4. Remove air bubbles and adjust headspace, if necessary, by adding hot liquid. Wipe rims with a dampened clean paper towel; adjust two-piece metal canning lids.
5. Process jars in a boiling water or steam canner according to the table below.

Jar Size	0 - 1,000 ft	1,001 - 3,000 ft	3,001 - 6,000 ft	Above 6,000 ft
Pints	20 minutes	25 minutes	30 minutes	35 minutes
Quarts	25 minutes	30 minutes	35 minutes	40 minutes

6. Remove jars from canner. Let cool, undisturbed, 12-24 hours and check for seals. Clean and label jars. Store sealed jars in a cool, dry, dark location.

Source: *USDA Complete Guide to Home Canning, 2018*

Tomato Apple Onion Chutney

Yield: about 6 half pints

1-1/2 cups white vinegar	1/2 cup raisins
2 cups chopped cored peeled apples	1 red chili pepper, finely chopped
5 cups chopped cored peeled tomatoes	1/4 teaspoon finely chopped garlic
1-1/2 cups lightly packed brown sugar	1-1/2 teaspoons ground ginger
1 cup chopped English cucumber	1/2 teaspoon salt
3/4 cup chopped onions	1/2 teaspoon ground cinnamon
3/4 cup chopped seeded red bell peppers	

1. Combine all ingredients in a large saucepan. Bring to a boil, stirring frequently.
2. Reduce heat and simmer 30 minutes, stirring frequently.
3. Ladle hot chutney into hot jars leaving 1/2-inch headspace. Remove air bubbles. Wipe rim. Center hot lid on jar. Apply band and adjust until fit is fingertip tight.
4. Process jars in a boiling water or steam canner for 10 minutes at 0-1,000', 15 minutes at 1,001-3,000', 20 minutes at 3,001-6,000', 25 minutes at 6,001-8,000', and 30 minutes at 8,001'-10,000'.
5. Remove jars from canner. Let cool, undisturbed, 12-24 hours and check for seals. Clean and label jars. Store sealed jars in a cool, dry, dark location.

Source: *freshpreserving.com, 2018*

Tomatoes, Crushed

Quantity: An average of 22 pounds is needed per canner load of 7 quarts; an average of 14 pounds is needed per canner load of 9 pints. A bushel weighs 53 pounds and yields 17 to 20 quarts of crushed tomatoes – an average of 2-3/4 pounds per quart.

1. Prepare canner, jars and lids.
2. Wash tomatoes and dip in boiling water for 30 to 60 seconds or until skins split. Then dip in cold water, slip off skins, and remove cores. Trim off any bruised or discolored portions and quarter. *(Save the skins and dry them with your favorite spice mix for tomato chips!)*
3. Heat one-sixth of the quarters quickly in a large pot, crushing them with a wooden mallet or spoon as they are added to the pot. This will exude juice. Continue heating the tomatoes, stirring to prevent burning.
4. Once the tomatoes are boiling, gradually add remaining quartered tomatoes, stirring constantly. These remaining tomatoes do not need to be crushed; they will soften with heating and stirring. Continue until all tomatoes are added. Boil gently 5 minutes.
5. Put bottled lemon juice or citric acid in each empty, hot jar. Add 2 tablespoons of bottled lemon juice or 1/2 teaspoon of citric acid in each quart jar. For pints, use 1 tablespoon bottled lemon juice or 1/4 teaspoon citric acid per pint jar.
6. Add 1 teaspoon of salt per quart to the jars, if desired.
7. Fill hot jars immediately with hot tomatoes, leaving 1/2-inch headspace. Remove air bubbles and adjust headspace if needed. Wipe rims with a dampened clean paper towel; adjust two-piece metal canning lids.
8. Process as follows:

Crushed Tomatoes in a **boiling-water canner**: Process Time at Altitudes of:

Jar Size	0 - 1,000 ft	1,001 - 3,000 ft	3,001 - 6,000 ft	Above 6,000 ft
Pints	35 minutes	40 minutes	45 minutes	50 minutes
Quarts	45 minutes	50 minutes	55 minutes	60 minutes

Crushed Tomatoes in a **weighted gauge pressure canner**: Process Time and Pressure at Altitudes of:

Jar Size	Process Time	0 - 1,000 ft	Above 1,000 ft
Pints or Quarts	20 minutes	5 lb	10 lb
	15 minutes	10 lb	15 lb
	10 minutes	15 lb	Not recommended

Crushed Tomatoes in a **dial-gauge pressure canner**: Process Time and Pressure at Altitudes of:

Jar Size	Process Time	0 - 2,000 ft	2,001 - 4,000 ft	4,001 - 6,000 ft	6,001 - 8,000 ft
Pints or Quarts	20 minutes	6 lb	7 lb	8 lb	9 lb
	15 minutes	11 lb	12 lb	13 lb	14 lb

9. Remove jars from canner. Let cool, undisturbed, 12-24 hours and check for seals. Clean and label jars. Store sealed jars in a cool, dry, dark location.

Source: USDA Complete Guide to Home Canning, 2018

Tomatillo Green Salsa

Yield: about 5 pints

5 cups chopped tomatillos
1-1/2 cups seeded, finely chopped long green chiles
1/2 cup seeded, finely chopped jalapeño peppers
4 cups chopped onions
1 cup bottled lemon or lime juice
6 cloves garlic, finely chopped
1 tablespoon ground cumin (optional)
3 tablespoons dried oregano leaves (optional)
1 tablespoon salt
1 teaspoon black pepper

Caution: Wear plastic or rubber gloves and do not touch your face while handling or cutting hot peppers. If you do not wear gloves, wash hands thoroughly with soap and water before touching your face or eyes.

1. Remove the dry outer husks from tomatillos; wash thoroughly. They do not need to be peeled or seeded.
2. Combine all ingredients in a large saucepan and stir frequently over high heat until mixture begins to boil, then reduce heat and simmer for 20 minutes, stirring occasionally.
3. Ladle hot salsa into clean, hot pint jars, leaving 1/2-inch headspace. Remove air bubbles and adjust headspace if needed.
4. Wipe rims of jars with a dampened, clean paper towel; apply two-piece metal canning lids.
5. Process pint jars in a boiling water canner or steam canner 15 minutes at 0-1,000 feet, 20 minutes at 1,001-6,000 feet, and 25 minutes above 6,000 feet.

IMPORTANT: You can substitute green tomatoes for the tomatillos. The only other change you can safely make in this salsa recipe is to change the amount of spices and herbs. Do not alter the proportions of vegetables to acid and tomatoes because it might make the salsa unsafe. Do not substitute vinegar for the lemon juice.

Source: *So Easy to Preserve, 2014*

Dried Fruit

Apple Rings

1. Peel and core, cut into slices or rings about 1/8 inch thick.
2. Pre-treat: (optional) Dip into ascorbic acid mixture according to package directions.
3. Dehydrate at 140°F for 6-12 hours.
4. Variation: sprinkle rings (or apple wedges) with cinnamon before drying.

Bananas

1. Use solid yellow or slightly brown-flecked bananas. Avoid bruised or overripe bananas. Peel and slice 1/4-inch to 3/8-inch thick, crosswise or lengthwise.
2. Pre-treat: (optional) Dip into ascorbic acid mixture according to package directions.
3. Dehydrate at 140°F for 8-10 hours.

Blueberries

1. Select firm ripe fruit. Wash well. Plunge into boiling water 15-30 seconds to crack skins. Stop cooking action by placing fruit in ice water. Drain on paper towels.
2. Arrange on drying trays not more than two berries deep.
3. Dehydrate at 140°F for 24-36 hours, or until berries are hard and rattle when shaken on trays.

Candied Watermelon Rind Chips

Watermelon rinds

1 cup sugar

2 cups water

3-4 cloves

1. Trim the pink flesh and outer green skin from thick watermelon rinds. Cut into 1-inch squares or fancy shapes as desired.
2. Bring water, sugar and cloves to a boil in a wide pot.
3. Add just enough rinds to have a single layer. Simmer on each side for about 7 minutes. Rinds should be fairly translucent when finished.
4. Dry at 135°F in dehydrator, turning over pieces halfway through. It can take up to 4-6 hours until rinds are pliable but not tacky.

Citrus Peel

1. Peels of citron, grapefruit, kumquat, lime, lemon, tangelo and tangerine can be dried. Thick-skinned navel orange peel dries better than thin-skinned Valencia peel.
2. Wash thoroughly. Remove outer 1/6 to 1/8 inch of peel. Avoid white bitter pith.
3. Dry at 140°F in dehydrator for 8-12 hours.

Strawberries

1. Wash, cut off caps, and slice 1/4 to 3/8-inch thick. No pretreatment necessary.
2. Dry at 135°F for 7 – 15 hours until leathery and crisp.

Figs

1. Select fully ripe fruit. Immature fruit may sour before drying.
 2. Wash or clean whole fruit with damp cloth. Leave small fruit whole, otherwise cut in half.
 3. *If drying whole figs:* Dip in boiling water 30 seconds or more to check skins. Plunge in ice water to stop further cooking.
If drying cut figs: dip in ascorbic acid or other antimicrobial solution for 10 minutes. Drain on paper towels.
 4. Dehydrate at 140F until pliable and leathery, 6-12 hours.
-

Fruit Powder

2 cups dehydrated fruit (any unsweetened fruit like strawberries, watermelon, apricots, kiwi, citrus peel, etc.)

1. Thinly slice your fruit of choice and place the fruit on the dehydrating trays.
 2. Dehydrate at 125°F for 4- 12 hours until dry, depending on chosen fruit.
 3. Freeze the dehydrated fruit overnight (optional).
 4. Blend the fruit until it turns into a powder.
-

Peaches

1. Wash the peaches thoroughly.
 2. Cut away the bruises and slice peaches into ¼-inch slices.
 3. Dehydrate at 135°F until pliable, 8 -16 hours.
-

Tomato Powder

Fresh tomato slices (1/4-inch thick) or pureed tomatoes or tomato skins

1. Place on dehydrator tray and dry until crisp.
2. Place dried tomato slices or leather or skins in blender, herb, or coffee grinder and blend until a fine powder.
3. Use powder in a variety of dishes from soups to meat loaf. The flavor of dried tomatoes is more concentrated so use sparingly in your cooking.

Reconstitution ratios:

- Tomato Paste: 1 cup dried tomato powder, 1-3/4 cup water, 1/2 teaspoon sugar.
- Tomato Sauce: 1 cup dried tomato powder, 3 cups water, 1/2 teaspoon sugar.
- Tomato Soup: 1 cup dried tomato powder, 3/4 cup water, 1/2 cup dry milk. Season to taste.

Source: The Ultimate Dehydrator Cookbook, 2014

Tomato Skin Chips

1. Arrange tomato skins on dehydrator tray; sprinkle with seasonings (salt, garlic, etc.).
2. Dry at 135°F for 4-6 hours or until crispy.

Citrus Salt

Yield: 1-1/4 cups

1 cup flake salt, such as Maldon, or coarse salt

3 tablespoons citrus zest (any kind)

1. Mix salt and zest in a bowl; work zest into salt with your fingers to release oils and flavor.
2. Spread on a baking tray. Air-dry until dried completely, 8 hours to overnight. Or, heat oven to 200°F, then turn off. Place baking tray in warm oven overnight.
3. Zest's color will fade over time, but this won't affect taste. Keeps 2 months, kept airtight at room temperature.

Source: *MyRecipes.com, December 2012*

Blueberry Salt

1 cup fresh or frozen blueberries

1/2 cup water

1 cup coarse salt

1. Line 2 baking sheets with parchment paper; set aside.
2. In a saucepan simmer berries and water over medium heat until berries pop and release their juice, about 5 minutes. Remove from heat.
3. Press blueberries with a potato masher or the back of a large spoon. In a fine wire sieve, strain blueberry mixture, pressing out as much liquid as possible; discard solids. Line the sieve with cheesecloth and strain out finer particles.
4. Return juice to saucepan. Bring to a boil; reduce heat. Simmer, watching closely so it doesn't burn, until reduced to a syrup thick enough to coat a spoon (2 to 3 tablespoons.)
5. Remove from heat. Stir in salt until evenly coated. Spread salt out onto baking sheets. Let air dry, stirring occasionally, until dry, 4-24 hours, depending on humidity.
6. Alternatively, bake in a 150°F convection oven, stirring frequently, until dry, about 1 hour.

Source: *US Highbush Blueberry Council, 2018*

Tomato Flavored Salt

Tomato skins (weighed)

Coarse salt (in equal amount to tomato skins by weight)

1. Heat oven to 200°F.
2. After blanching and peeling tomatoes for some other use, save those skins and weigh them.
3. Spread out the tomato skins on a parchment lined baking sheet and sprinkle with the coarse salt (that you've measured out to be equal in weight to the tomato skins).
4. Place the baking sheet in the oven and bake until the tomato skins are completely dry, like (salt-encrusted) autumn leaves. For the skins of 4 medium tomatoes, this takes around 2 to 3 hours; larger batches will likely take longer.
5. Remove from the oven and let cool. Then, pulverize the salty skins into tomato skin salt either in a spice mill or mortar and pestle. A small food processor works too, but you might not be able to get the skins to break down as finely.

Source: *food52.com, 2018*

Frozen Fruit

Lemon Curd

Yield: approximately 3 cups.

4 teaspoons grated lemon peel

2/3 cup lemon juice (fresh or bottled)

5 eggs

1 cup sugar (add 1 additional tablespoon if using Meyer lemons)

1/2 cup melted butter

1. In a blender, blend the first four ingredients until smooth.
2. With blender motor running at lowest setting, gradually add the melted butter, pouring in a steady stream until just blended.
3. Transfer the mixture to a small, heavy saucepan and cook over medium heat, stirring continuously until mixture bubbles and thickens.
4. Remove from heat. Ladle into hot jars leaving 1/4-inch headspace.
5. Cover with cap and ring, cool in refrigerator, then freeze.

Tomatoes

Preparation: Select firm, ripe tomatoes with deep red color.

- **Raw (with skins removed):** Wash and dip in boiling water for 30 seconds to loosen skins. Core and peel. Freeze whole or in pieces. Pack into containers, leaving 1-inch headspace. Seal and freeze. Use only for cooking or seasoning as tomatoes will not be solid when thawed.
- **Raw (with skins left on):** Prepare tomatoes for freezing (wash, rinse, and dry with a paper towel) and cut away the stem scar. Place the tomatoes on cookie sheets and freeze. Tomatoes do not need to be blanched before freezing. Once frozen, transfer the tomatoes from the cookie sheets into freezer bags or other containers, leaving 1-inch headspace. To use the frozen tomatoes, remove them from the freezer a few at a time or all at once. To peel, just run a frozen tomato under warm water in the kitchen sink. Its skin will slip off easily.
- **Juice:** Wash, sort and trim firm, vine-ripened tomatoes. Cut in quarters or eighths. Simmer 5 to 10 minutes. Press through a sieve. If desired, season with 1 teaspoon salt to each quart of juice. Pour into containers, leaving headspace for jars with wide-top openings of 1/2-inch for pint; 1-inch for quart.
- **Stewed:** Remove stem ends, peel and quarter ripe tomatoes. Cover and cook until tender (10 to 20 minutes). Place pan containing tomatoes in cold water to cool. Pack into containers, leaving headspace of 1/2-inch for a pint and 1-inch for a quart.

Freezing Green Tomatoes

Preparation: Select firm, sound green tomatoes. Wash, core, and slice 1/4-inch thick.

For Frying: Pack the slices into containers with freezer wrap between the slices. Leave 1/2-inch headspace. Seal and freeze.

Source: So Easy to Preserve, 2014

Recipes that Use Preserved Fruit

Orange Chicken

Number of servings: 4

- 1 Meyer lemon, zested and juiced
- 1/3 cup **orange spiced jelly**
- 2 boneless and skinless chicken breasts
- 1/4 teaspoon salt
- 1/4 teaspoon fresh ground black pepper (or to taste)
- 2 teaspoons olive oil

1. In a small bowl, combine freshly squeezed Meyer lemon juice, freshly grated zest and orange jelly. Set aside.
2. Cut each chicken breast in half lengthwise and season with salt and fresh pepper.
3. In a medium-sized nonstick sauté pan, heat olive oil on medium-high heat.
4. Add chicken and cook 3 – 4 minutes per side.
5. Add jelly mixture and bring to a simmer. Reduce heat to medium and cook about 4 – 6 minutes, until chicken is cooked through to an internal temperature of 165°F.

Variation:

- Top with additional green onions or fresh basil.
- To add some spice, add a pinch of red pepper flakes.

Puffed Pastry Stuffed Brie with Fig Jam

- 1/2 of a 17.3-ounce package Puff Pastry Sheets (1 sheet), thawed according to package directions
- 1 (8-ounce) Brie cheese round
- 1 jar of **Fig, Red Wine, Rosemary Jam**
- 1 egg
- 1 tablespoon water

1. Heat oven to 400°F. Cover a baking sheet with parchment paper. Place puff pastry on the covered baking sheet and unwrap.
2. Place brie on the middle of the puff pastry. Add 3/4 to one full bottle of fig jam on top of the brie. Wrap the puff pastry and seal any open sides.
3. Mix egg and water in a small bowl. Using a pastry brush, brush egg wash on puff pastry. Bake for 25 to 30 minutes until golden brown. Allow the baked brie to rest for 15 to 20 minutes before cutting open and serving with crackers.

Uses for Pear Mincemeat

1. Serve as an accompaniment to roast pork or beef, as a side dish.
2. Put a generous dollop of Pear Mincemeat into the cavity of halved acorn squash during the last 15 minutes of baking. Drizzle warm honey over acorn squash before serving.

Peachy Roasted Chicken

- 4 chicken breasts, skinned
- 1 cup **Peach Jam**
- 1/4 cup Low Salt Soy Sauce
- 1 teaspoon Lawry's Seasoned Salt
- 1 teaspoon rosemary – dried and crushed
- 1 teaspoon thyme – dried and crushed
- 1/2 teaspoon lemon pepper (optional)

1. Preheat the oven to 375°F.
2. Place chicken into a rectangular baking dish.
3. In a small bowl combine the **peach jam**, soy sauce, Lawry's Seasoned Salt, rosemary, thyme and optional lemon pepper.
4. Stir together. If it appears too thick to be a sauce, add water until you have a desired consistency.
5. Smooth evenly over all of the chicken breasts. Bake at 375°F until meat temperature measures 160°F, about 40 minutes. Cool for 5 minutes and serve.

As an accompaniment to this dish, serve with rice. Spoon more sauce onto the chicken and rice once it is plated. It is a delicious meal and one that will get you many requests in the future!

Uses for Tomato Jam & Tomato Apple Onion Chutney

Tomato Jam

- Great with a mild cheese, or as an accompaniment to chicken, beef, and even fish.
- Use as the "T" in BLTs
- Add to lentil soup
- Use in baked beans for part of the molasses
- Mix with mayo for a hamburger's secret sauce

Tomato Apple Onion Chutney

- Serve this tasty chutney warmed over baked Brie for an appealing appetizer. Allow a plentiful supply of crackers and apple slices for spreading the Brie.
- Mix it with mayonnaise for a scrumptious sandwich spread.

Jam Muffins

- | | |
|---------------------------|----------------------------|
| 2 cups all-purpose flour | 1 egg, beaten |
| 3 teaspoons baking powder | 3/4 cup milk |
| 1/2 teaspoon salt | 1/4 cup vegetable oil |
| 1/2 cup sugar | 1 cup any fruit jam |

1. Preheat oven to 400°F.
2. In a large bowl, stir together the flour, baking powder, salt and sugar. Make a well in the center. In a small bowl beat egg, milk and oil together. Pour all at once into the well in the flour mixture. Mix quickly and lightly until moistened, do not beat. The batter will be lumpy. Gently stir in **jam**.
3. Pour the batter into the prepared pan and bake at 400°F for 25 minutes or until golden.

Grilled Cheese & Fig Jam Sandwich

- 1 crusty rustic roll
- 2 tablespoons **fig jam**
- 2 teaspoons fragrant extra-virgin olive oil
- Flaky sea salt
- 3 ounces Cheddar Cheese, cut into 3 thick slices

1. Heat a panini press according to the manufacturer's instructions. Alternatively, heat a ridged grill pan or large skillet over medium heat.
2. Using a serrated knife, cut the roll in half horizontally. Spread each cut side of the roll with 1 tablespoon of the **fig jam**, drizzle the jam with 1 teaspoon of the oil, and season it with the salt. Arrange the Cheddar pieces closely on the bottom roll half, being sure that the cheese does not hang over the sides of the roll. Cover it with the remaining roll half, jam-side down.
3. Place the sandwich in the panini press and cook it until the roll is toasted and golden brown and the cheese is desirably melty, about 4 minutes, depending on the press.

If using a ridged grill pan or skillet, place the sandwich in the pan and top it with a cast-iron skillet or heavy saucepan. Cook until the underside is toasted, about 2 minutes. Flip the sandwich over, top it with the cast-iron skillet again, and cook until the other side is toasted and the cheese is melty, about 2 minutes more.

4. Cut the sandwich in half and serve it hot.

PB & J Popcorn

Yield: 8 cups

- 8 cups plain popped popcorn, no flavorings
- 1 cup white chocolate, divided
- 1 1/2 tablespoons **Grape Jelly**
- 1 tablespoon smooth natural peanut butter **

1. Divide popped popcorn into two bowls.
2. Over medium low heat on the stove, melt 1/2 cup white chocolate with **Grape Jelly**. Stir until smooth. Pour over one bowl of popcorn. Stir with rubber spatula to coat well. Spread out onto silicon mat or parchment paper to let cool.
3. Over medium low heat on the stove, melt 1/2 cup white chocolate with peanut butter. Stir until smooth. Pour over the other bowl of popcorn. Stir with rubber spatula to coat well. Spread out onto silicon mat or parchment paper to cool.
4. Once both batches of coated popcorn are cooled enough that the coatings are set, mix them both together in a larger bowl and serve!

** Any nut butter (almond, cashew, etc) can be used instead of peanut.

Source4: *somethingswanky.com*, 2018

Brie and Peach-Bourbon Jam Pretzel Hand Pies

Yields: 16 hand pies

Dough:

1-1/2 cups warm water
 1 tablespoon granulated sugar
 2-1/4 teaspoons (1 packet) active dry yeast
 4-1/2 cups unbleached all-purpose Flour
 2 teaspoons salt
 4 tablespoons unsalted butter, melted
 10 cups water
 2/3 cup baking soda

Stuffing:

1/2 cup **Peach-Bourbon Jam**
 1/4 pound brie, cut into 1-inch pieces

Before you bake:

1 egg yolk beaten with 1 tablespoon water (egg wash)
 Sea salt, for sprinkling

1. Combine water, sugar, and yeast in bowl. Let sit for 5 minutes until foamy.
2. Add flour, salt, and butter; stir to combine. Using a dough hook, knead dough on medium speed 5 minutes until smooth, elastic, and slightly tacky (alternatively, you can turn the dough out onto a lightly floured surface and knead 10 minutes until smooth, elastic, and slightly tacky).
3. Shape dough into ball and place in a large, lightly greased bowl. Cover with lightly greased plastic wrap. Let rise in a warm place 1 hour until doubled.
4. When dough is nearly doubled, combine water and baking soda in a large stockpot. Bring to a boil. Heat oven to 400°F.
5. Punch down dough. Roll out on lightly floured surface to 1/4-inch thickness. Use a round biscuit or cookie cutter to cut out dough. Re-roll out scraps as needed. Should have 16 circles (or an even number).
6. Spoon a teaspoon or so of **Peach-Bourbon Jam** into the center of half the dough circles. Top with a piece of brie. Top with another dough circle to form a "hand pie." Use fingers or fork tines to seal the edges. Transfer pies to a lightly floured baking sheet or platter.
7. Place about 3 hand pies at a time in the boiling water bath; boil 30 seconds. Using a slotted spoon, remove pies and transfer to a parchment paper or silicone-mat lined baking sheets.
8. Lightly brush tops of hand pies with egg wash, then sprinkle with sea salt.
9. Bake 12 to 14 minutes until golden brown and puffed. Cool slightly on a cooling rack before serving.

Source: *girlversusdough.com*, 2018

Spinach Salad with Tangy Dressing

Spinach
 1 pint **oranges & grapefruit**, drained
 2-3 green onions, chopped
 Toasted pecans or walnuts

Dressing

1/4 cup **jam**
 1/2 cup white vinegar
 3/4 cup olive oil
 1 teaspoon lemon juice
 1/8 teaspoon black pepper

1. Blend all dressing ingredients in blender until smooth. Refrigerate.
2. Put all salad ingredients in large bowl.
3. Dress the salad just before serving, no earlier. (*This dressing is sweet; do not overdress.*)

Cream Cheese Coffee Cake

1/2 cup butter	1-3/4 cups all-purpose flour
1 8 ounce cream cheese	1/2 teaspoon baking soda
1 1/4 cups sugar	1 teaspoon baking powder
2 eggs, room temperature	1/4 teaspoon salt
1 teaspoon vanilla	1/4 cup milk
1/3 cup strawberry jam	

Streusel Topping

1/3 cup brown sugar	1/3 cup flour
1 teaspoon cinnamon	1/3 cup butter
1/3 cup nuts, can use toasted walnuts or pecans	

1. Preheat oven to 350°F. Grease Bundt pan.
2. Cream softened butter, cream cheese and sugar in bowl and beat until light and fluffy. Beat in eggs. Blend well, scrape down sides of bowl. Add vanilla.
3. In separate bowl sift together flour, baking powder, baking soda and salt.
4. Add flour mixture to creamed mixture alternating with the milk, beginning and ending with flour mixture.
5. Stir in **Jam**.
6. Pour mixture into Bundt pan. Set aside and make streusel topping.
7. In small bowl combine brown sugar, flour and cinnamon. Mix together. Add butter and work into flour mixture till size of small peas. Add chopped nuts. Mix together. Spread over cake batter.
8. Bake 350°F for 35 to 40 minutes. Test with toothpick for doneness. Cool. Invert on a cake dish.
9. Garnish with fresh strawberries on the side.

Shredded Pork with Tomatillo Salsa

2 pounds pork shoulder, fat removed, 1-inch cubes
1 pint tomatillo salsa (or green tomato)
1 tablespoon vegetable oil

1. Heat oil in a large skillet over medium heat. Add cubed pork in a single layer and cook until browned on the outside. Transfer the pork to a slow cooker. Cook on high for 3-4 hours or low for 6-8 hours until meat will easily shred.
2. Separate meat from any liquid. Reserve liquid. Shred pork and combine with salsa.
3. Return to slow cooker and heat on high for about 30 minutes, until warm. Use reserved liquid if additional liquid is needed. Serve with warm flour or corn tortillas.

Optional: Garnish with sliced radishes, sliced jalapenos, minced cilantro, and sour cream.

Pinto Beans with Grape Jelly

2 pints canned pinto beans	Ham or bacon pieces
1/2 pint grape jelly	Salt & pepper to taste
1 cup chopped onion	

1. Mix canned beans (including liquid) and the rest of the ingredients in a crock pot.
2. Cook on low for several hours until beans and onions are soft.

Rugelach with Apple-Raisin-Walnut Conserve

Yield: 36 rugelach cookies

Dough:

1 cup unsalted butter, at room temperature
3/4 cup cream cheese, at room temperature
1/3 cup sour cream
1/2 tsp salt
2 cups unbleached all-purpose flour

Filling:

1 to 2 cups **Apple-Raisin-Walnut Conserve** (depending on how much filling you want in your cookies)
Water or warm apple cider for brushing dough

Glaze:

Granulated sugar or coarse white sparkling sugar
Milk or cream

1. Make dough: beat together butter, cream cheese, sour cream, and salt until smooth. Add flour, mixing to make a stiff dough.
2. Divide dough into three equal portions. Press each gently into disk. Make disks round as possible, smoothing edges; this helps rolling disks into circles, making rugelach more attractive. Wrap disks in plastic, and chill for about 1 hour, until dough is firm but not rock hard.
3. Preheat oven to 350°F.
4. Working with one disk of dough, place on generously floured surface. Roll into 10 inch circle and brush lightly with water (or warm apple cider).
5. Use your fingers to spread about 1/3 of **Apple-Raisin-Walnut Conserve** onto circle, all the way to the edges, gently patting filling to help anchor it to dough.
6. Using pizza cutter or sharp knife, divide dough into 12 equal wedges. Roll each wedge up, beginning with wide end and ending with narrow end. Place rolls point-side up on baking sheet lined with parchment paper. Repeat with remaining two disks of dough.
7. Brush rugelach with milk or cream; sprinkle with granulated or coarse white sparkling sugar, if desired.
8. Refrigerate rolled-up, "raw" rugelach, if needed, to keep cold while each batch/pan is cooking.
9. Bake rugelach for 25 to 30 minutes, or until golden brown. Remove from oven, and cool right on pan. Serve warm or at room temperature.
10. Store leftover rugelach in airtight container at room temperature for several days. Freeze for longer storage.

Note: Both the rugelach dough and shaped, unbaked rugelach can be made ahead, wrapped airtight, and frozen up to 4 weeks before using. For best results, thaw in the refrigerator overnight, wrapped, before using.

Adapted and modified from kingarthurflour.com, 2018

Shortbread Lemon Curd Delights

Store-bought shortbread cookies
Top with a spoonful of lemon curd (freezer)
Top with a TB of berry jam (pantry)
Top with a dollop of whipped cream

Peach Oatmeal Bars

2 cups old fashioned rolled oats
 2 cups flour
 1 cup brown sugar
 1 teaspoon baking powder
 1/2 teaspoon baking soda
 1/2 teaspoon salt
 1 cup cold unsalted butter, cut into small pieces
 1-1/2 cups homemade **peach jam** (or any jam or even cranberry sauce)

1. Preheat oven to 350°F.
2. Mix oats, flour, brown sugar, baking powder, baking soda and salt. Use your fingers to rub in the butter until everything is moistened and no pieces are bigger than the oats.
3. Spoon three-quarters of the oat mixture into a 13"x 9" cake pan. Press down on it firmly to form a firm layer that evenly covers the bottom of the pan. Add **peach jam** in dollops and spread it in a thin layer over the oat layer. Sprinkle with remaining oat mixture.
4. Bake for 25-28 minutes.
5. Allow to cool in the pan on a wire rack. Cut into 8 strips along the length of the pan and 3 strips along the width yielding 24 bars.

Blueberry Butter Bars

1/2 cup butter	1/2 teaspoon apple pie spice
1-1/2 cups all-purpose flour	1 cup raisins
3/4 cup packed brown sugar	Icing
1 egg	1 cup confectioners' sugar
3/4 cup blueberry butter	1/4 teaspoon vanilla extract
1/2 teaspoon baking soda	2 tablespoons milk

1. Preheat oven to 350°F. Grease a 13 x 9 x 2 pan.
2. Beat butter or margarine until creamy. Add half of the flour, all of the sugars, egg, apple butter, baking soda and the apple pie spice. Beat together until well blended. Beat in remaining flour and stir in raisins. Spread in baking pan.
3. Bake for 20-25 minutes or until toothpick in center comes out clean. Cool in pan on wire rack. Drizzle with icing. Cut into bars.
4. To Make Icing: Mix confectioners' sugar, vanilla and milk until drizzling consistency.

Note: this recipe can be used with any fruit butter.

Apple Pie Dump Cake

A quart and a cup of **apple pie filling**
 1 package white or yellow cake mix
 2 sticks butter, melted

1. Preheat oven to 400 degrees. Pour **apple pie filling** in bottom of 9x13 inch pan. Do not grease!
2. Sprinkle dry cake mix over apple pie filling. DO NOT STIR.
3. Pour melted butter over cake mix. DO NOT MIX.
4. Bake at 400°F for 30 minutes, or until set (up to 45 minutes).

PB&J Cookie Bars

2-1/4 cups unbleached all-purpose flour
 1-1/2 teaspoons baking powder
 1/2 teaspoon salt
 1-1/2 cups creamy peanut butter
 3/4 cup unsalted butter, room temperature

2 medium eggs
 1-1/2 teaspoons vanilla extract
 1-1/2 cups **grape jelly**
 1 cup coarsely chopped salted peanuts

1. Line an 8 x 8 x 2 inch baking pan with heavy foil, allowing edges to hang over by about 2 inches. Spray foil with nonstick cooking spray; set aside.
2. Whisk flour, baking powder and 1/2 teaspoon salt in a small bowl. Using an electric mixer, beat peanut butter, sugar and butter in a large bowl until smooth. Add egg and vanilla; continue beating on low speed until mixture is smooth. Add flour mixture and beat on low speed just to blend. Put half of the mixture into baking pan. Wrap remaining dough in plastic wrap and chill quickly in freezer for 10 minutes. Press dough evenly onto bottom of pan using fingertips. Spread **grape jelly** over cookie dough in an even layer. Remove remaining dough from freezer. Crumble chilled dough into grape-sized pieces and sprinkle evenly over jelly mixture. Sprinkle chopped nuts evenly over the top.
3. Bake cookie bars at 350°F for 30 minutes or until top is golden brown. Set pan on a cooling rack until completely cooled.
4. Holding the foil around the edge of the pan, lift the entire square of cookie bars out of the pan. Remove foil from edges. Cut cookie bar into 16 pieces. Store in an airtight container.

Source: *Ball Blue Book, 2014 Edition*

Fruit Salad

Combine in a bowl:

Frozen **grapes**

Spiced apple rings

Oranges

Strawberries

Blueberries

Bananas

Dressing: Whisk together

1 pint jar of **berry jam**

1/4 cup honey (room temperature),

1 tsp vanilla

1 tsp poppy seeds

Pour dressing over the fruit.

Jammies

Yield: 4 servings

1 can (8 ounce) refrigerated crescent dinner rolls

Your favorite **jam or jelly**

Cream cheese

1. Heat oven to 375°F.
2. Unroll dough; separate at perforations, press two triangles together at seams, creating 4 rectangles.
3. Spread a tablespoon of cream cheese and several tablespoons of **jam or jelly** in the center of each rectangle. Fold and pinch edges to enclose jam.
4. Bake 13-15 minutes or until golden brown on a cookie sheet. Immediately remove from cookie sheet. Serve warm.

Notes:

Resources

National Center for Home Food Preservation: <http://nchfp.uga.edu/>

USDA Complete Guide to Home Canning, 2015

So Easy to Preserve, Cooperative Extension, University of Georgia, 2015

Ball Complete Book of Home Preserving, 2012

The Dehydrator Bible, 2009

The Ultimate Dehydrator Cookbook, 2014

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