

## Apple Walnut Raisin Conserve

*Made with Pomona's Pectin.*

*Yield: about 4 half-pints*

1-1/2 pounds hard, crisp apples  
1/2 teaspoon ground cinnamon  
1/4 teaspoon ground nutmeg  
1/8 teaspoon ginger  
1/4 cup lemon juice  
3 teaspoons Pomona's pectin powder  
1/2 cup raisins  
1/2 cup walnuts  
1/8 teaspoon ground cloves  
2-1/4 cups water  
4 teaspoons calcium water  
3/4 cup sugar

1. Peel apples, remove stems and cores, and dice. Combine diced apples in a saucepan with raisins, walnuts, cinnamon, nutmeg, cloves, ginger, and the 2-1/4 cups water. Bring to a boil over high heat, reduce heat, and simmer, covered, for 5 to 10 minutes, or until fruit is soft, stirring occasionally. Remove from heat.
2. Measure 4 cups of the cooked mixture to another saucepan. Add lemon juice and calcium water. Mix well.
3. In a separate bowl, combine sugar and pectin powder. Mix thoroughly and set aside.
4. Bring apple mixture to a full boil over high heat. Slowly add pectin- sugar mixture, stirring constantly. Stir vigorously for 1 to 2 minutes to dissolve pectin while the conserve returns to a boil. Once the conserve returns to a full boil, remove the pan from the heat.
5. Ladle hot conserve into hot jars, leaving 1/4-inch headspace. Remove trapped air bubbles. 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.

*Source: Preserving with Pomona's Pectin, 2013*