



# Preserve Today, Relish Tomorrow

## UCCE Master Food Preservers of El Dorado County

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## Spring Conserve



*Nothing says spring better than strawberries and rhubarb. They are perfect partners. If your rhubarb is popping up out of the ground, it is time to prepare to make this conserve. Strawberries are also just coming into season. If you still have strawberries and rhubarb in your freezer, this is a perfect opportunity to make some room for your new crops. Be sure to use all the juice from your thawed fruit.*

*Conserve is a sweet softserve that contains either dried fruit and or nuts. It can be used as a jam or a condiment. This conserve pairs well with ham, pork, and poultry. It would be wonderful for a cheese board and can hold its own with some smoked gouda or a sharp cheddar. It would be delicious on a baked brie as well. Don't forget to put it on a sandwich!*

- 1½ cups crushed pineapple, including juice
- 1½ cups strawberries, crushed
- ¼ cups finely chopped rhubarb
- 1 package regular powdered pectin
- 1 Tbsp. lemon peel, grated
- 2 Tbsp. lemon juice
- 6½ cups white granulated sugar
- ½ cup pecans, chopped
- ½ cup golden raisins

Yield: about seven 8 ounce jars

Combine pineapples, strawberries, rhubarb, pectin, lemon peel, and lemon juice in a large sauce pot. Whisk in the pectin until dissolved. Bring to a boil over high heat, stirring frequently to avoid sticking and burning.

Add sugar, stirring until all sugar dissolves. Return to a rolling boil and boil hard one minute, stirring constantly.

Remove from heat. Stir in nuts and raisins.

Ladle hot relish into hot jars, leaving  $\frac{1}{4}$  - inch headspace. Remove air bubbles and adjust headspace, if necessary, by adding hot relish. Wipe rim, center lid on jar and screw band (ring) down until resistance is met, then increase to fingertip tight.

Place jars in canner, ensuring they are completely covered with water. Process in a boiling water canner or atmospheric steam canner for 10 minutes 0-6000 ft., 15 minutes above 6000 ft. Remove canner lid, wait 5 minutes, then remove jars, cool, label and store.

Source: *Ball Complete Book of Home Preserving, 2006/2012*



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