

Ginger Pear Marmalade

Yield: 4 8-ounce jars

3 limes

8 cups thinly sliced cored peeled firm ripe pears

4 cups granulated sugar

3 tablespoons chopped, crystallized ginger

1¼ cups water

1. Using a sharp knife, remove peels from limes and cut it into very thin strips. Set aside. Cut limes in half crosswise and squeeze juice into a large stainless-steel saucepan. Add pears. Toss gently until pears are coated with lime juice. Add sugar and ginger. Stir until well combined. Cover and let stand at room temperature for 1 hour.
2. Meanwhile, prepare canner, jars, and lids.
3. In a small stainless-steel saucepan, combine peel and water. Bring to a boil over medium and boil, stirring frequently, until peel is tender and most of the liquid has evaporated, about 15 minutes. Drain liquid into pear mixture; set peel aside.
4. Bring pear mixture to a full rolling boil over high heat, stirring frequently. Boil hard, stirring frequently, for 15 minutes. Add peel and boil until mixture reach gel stage, about 5 minutes. Remove from heat and test gel. If gel stage has been reached, skim off foam.
5. Ladle hot marmalade into hot jars, leaving ¼ inch headspace. Remove air bubbles and adjust headspace, if necessary, by adding hot marmalade. Wipe rim. Center lid on jar. Screw band down until resistance is met, then increase to fingertip tight.
6. Place jars in canner, ensuring they are completely covered with water. Bring to a boil and process for 10 minutes. Remove canner lid. Wait 5 minutes, then remove jars, cool and store.

Variation: Substitute 2 lemons or 1 large orange for the lime.

Source: Ball Complete Book of Home Preserving, 2012

Heavenly Fig Jam

Yield: 6 8-ounce jars

18 ounces dried figs
3¼ cups water
1/3 cup orange juice
1 tablespoon lemon juice
1 package regular powdered fruit pectin
3½ cups granulated sugar
1/3 cup orange-flavored liqueur

1. Prepare canner, jars, and lids.
2. In a large, deep stainless-steel saucepan, combine figs and water. Bring to a boil over medium-high heat, stirring frequently. Reduce heat, cover, and boil gently until softened, about 20 minutes. Let cool slightly. Transfer to a food processor fitted with a metal blade and puree. Measure 3 cups.
3. Return pureed figs to saucepan and add orange juice and lemon juice. Whisk in pectin until dissolved. Bring to a boil over high heat, stirring frequently. Add sugar all at once and return to a full rolling boil, stirring constantly. Boil hard, stirring constantly, for 1 minute. Immediately stir in orange-flavored liqueur, if using. Remove from heat and skim off foam.
4. Ladle hot jam into hot jars, leaving ¼ inch headspace. Remove air bubbles and adjust headspace, if necessary, by adding hot jam. Wipe rim. Center lid on jar. Screw band down until resistance is met, then increase to fingertip tight.
5. Place jars in canner, ensuring they are completely covered with water. Bring to a boil and process for 10 minutes. Remove canner lid. Wait 5 minutes, then remove jars, cool, and store.

Source: Ball Complete Book of Home Preserving, 2012

Mediterranean Apricot and Date Chutney

Yield: 12 8-ounce jars

2 pounds dried apricots

Water

3 cups lightly packed brown sugar

2½ cups chopped pitted dates

2½ cups raisins

2 cups white wine vinegar

1 tablespoon mustard seeds

1 tablespoon salt

2 teaspoons ground ginger

1 teaspoon ground coriander

1. In a large bowl, combine apricots with water to cover. Let stand for 30 minutes. Drain, chop, and place in a large stainless-steel saucepan. Add 2 cups water, brown sugar, dates, raisins, vinegar, mustard seeds, salt, ginger, and coriander. Bring to a boil over medium-high heat, stirring frequently. Reduce heat and boil gently, stirring frequently, until thick enough to mound on a spoon, about 20 minutes.
2. Meanwhile, prepare canner, jars, and lids.
3. Ladle chutney into hot jars, leaving ½ inch headspace. Remove air bubbles and adjust headspace, if necessary, by adding hot chutney. Wipe rim. Center lid on jar. Screw band down until resistance is met, then increase to fingertip tight.
4. Place jars in canner, ensuring they are completely covered with water. Bring to a boil and process for 10 minutes. Remove canner lid. Wait 5 minutes, then remove jars, cool, and store.

Source: Ball Complete Book of Home Preserving, 2012

Meyer Lemon Thyme Jam

Yield: 4 8-ounce jars

2 pounds Meyer lemons (about 12-14 small) to equal 2 cups juice
1 cup water
1 tablespoon Meyer lemon zest
2 teaspoons fresh thyme leaves, plus four small sprigs
Pinch of salt (1/16 teaspoons)
6 tablespoons Ball Real Fruit Classic Pectin
3 cups sugar

1. Sterilize canning jars and prepare two-piece canning lids according to manufacturer's directions.
2. Grate zest from 2 lemons, to equal 1 tablespoon, set zest aside. Juice enough of the lemons to equal 2 cups juice. Strain juice through a fine mesh strainer to collect any remaining solids.
3. Combine juice, water, zest, thyme leaves and pinch of salt in a 4-quart stainless saucepan, whisk in pectin. Stirring constantly, bring mixture to a full rolling boil over high heat.
4. Add sugar, stirring to dissolve. Return jelly to a full rolling boil that cannot be stirred down, boil hard for 1 minute. Remove from heat. Skim foam if necessary.
5. Place one sprig of thyme into a hot jar, ladle hot jelly into jar leaving a ¼ inch headspace. Remove air bubbles. Wipe jar rim. Apply lid and ring.
6. Process in either a boiling water or atmospheric steam canner for 5 minutes between 0-1,000', 10 minutes between 1,001-6,000', and 15 minutes above 6,000'.
7. Remove 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: UCANR: https://ucanr.edu/sites/mfp_of_cs/files/333872.pdf

Red Onion and Port Jam

Yield: 5 8-ounce jars

2 pounds red onions, quartered and thinly sliced
½ cup red wine vinegar
1½ cups port wine
2 teaspoons salt
1 teaspoon ground black pepper
1 teaspoon yellow mustard seeds
1 cup cold water
3 tbsps Ball Low or No Sugar Needed pectin
½ cup sugar

1. Prepare boiling water canner. Heat jars in simmering water until ready to use; do not boil. Wash lids in warm soapy water and set aside with bands.
2. Combine first 6 ingredients in a medium saucepan. Cook over medium heat 15 minutes or until onions are translucent, stirring occasionally.
3. Stir in water and pectin. Bring mixture to a full rolling boil that cannot be stirred down, stirring constantly.
4. Add sugar, stirring to dissolve. Return mixture to a full rolling boil. Boil hard for 1 minute, stirring constantly.
5. Turn off burn and remove from heat. Ladle hot jam into a hot jar leaving a ¼ inch headspace. Remove air bubbles. Wipe jar rim. Center lid on jar and apply band; adjust to fingertip tight. Place jar in boiling water canner. Repeat until all jars are filled.
6. Process jars 10 minutes, adjusting for altitude. Turn off heat, remove lid, let jars stand 5 minutes. Remove jars and cool 12-24 hours. Check lids for seal; they should not flex when center is pressed

Source: Ball website: <https://www.ballmasonjars.com/blog?cid=red-onion-port-jam>.