A FREE COMPANION TO THE CANNING & HOME PRESERVING BIBLE

THE BONUS PANTRY

200 MORE TESTED RECIPES

Jams, Fruit Butters, Pie Fillings, Pickles, Salsas and Fish

FREE BONUS



ELLEN J. MAYFIELD

How to Use These Pages

Here are 200 recipes that are not in the book, laid out the same way. Each one follows a tested process published by the USDA, by the National Center for Home Food Preservation or by a university Extension service.

A page tells you only what changes

Every page gives the jars, the headspace, the cooking and the minutes for your altitude. The steps you already know from the book, like getting the canner ready or letting the air out of the jars, are not written out again: the page sends you to them.

Two kinds of page numbers

"Book page 26" is a page of *The Canning & Home Preserving Bible*. "Page 26" on its own is a page of this collection.

New to a family of recipes? Do the lesson first

- Jams, jellies, conserves and marmalades: Lesson 1, book page 36. Jellies start with a clear juice, book page 42.
- Fruit, juices and syrups: Lesson 2, book page 50.
- Pie fillings: the technique page, page 114.
- Pickles, relishes and chutneys: Lesson 3, book page 60.
- Tomatoes and tomato sauces: Lesson 4, book page 72.
- Salsas: Lesson 5, book page 82.
- From the pressure canner: Lesson 6, book page 110, and the method, book pages 99 to 108.
- Fish and seafood: Fish in Pint Jars, pages 196 and 197, shows the new step.

Follow the page as written

Measure the vinegar, the lemon juice and the other acids exactly. Use the jar size and the headspace on the page, and process for the minutes in your altitude row. Change only what the page says you can change.

Where each recipe comes from

The sources are listed at the back, page by page, with their web addresses: page 206.

Contents

PART 1 **Jams, Jellies, Conserves and Marmalades** 4

Jams 17 recipes 5
Jellies 31 recipes 22
Conserves 9 recipes 53
Preserves and Spreads 11 recipes 62
Marmalades 9 recipes 73

PART 2 **Fruit, Juices, Syrups and Pie Fillings** 82

Fruit, Juices and Syrups 23 recipes 83
Fruit Butters and Honeys 8 recipes 106
Pie Fillings 5 recipes 114
Pie Fillings: Working with Clear Jel *114*

PART 3 **Pickles, Relishes and Chutneys** 121

Cucumber Pickles 5 recipes 122
Fruit Pickles 5 recipes 128
Relishes and Salads 20 recipes 133
Chutneys 4 recipes 153
Vegetable Pickles 16 recipes 157

PART 4 **Tomatoes and Tomato Sauces** 173

Recipes 5 174

PART 5 **Salsas** 179

Recipes 9 180

PART 6 **From the Pressure Canner** 189

From the Pressure Canner 6 recipes 190
Fish and Seafood 8 recipes 196

The Sources, Page by Page 206

77 RECIPES · WATER BATH CANNING

PART 1

Jams, Jellies, Conserves and Marmalades

First jam or jelly? Start with Lesson 1, book page 36. Every jelly here begins with a clear juice, book page 42.

Jams

Apricot Jam 5
Blackberry Jam with Powdered Pectin 6
Blueberry-Currant Jam 7
Cherry Jam 8
Damson Plum Jam 9
Fig Jam 10
Muscadine or Scuppernong Jam 11
Peach Jam with Powdered Pectin 12
Peach or Pear Jam with Liquid Pectin 13
Peach or Strawberry Jam from Frozen Fruit 14
Plum Jam 15
Plum Jam with Powdered Pectin 16
Spiced Blueberry-Peach Jam 17
Spiced Tomato Jam 18
Strawberry Jam with Powdered Pectin 19
Strawberry-Kiwi Jam 20
Tutti-Frutti Jam 21

Jellies

Blackberry Jelly with Liquid Pectin 22
Blackberry Jelly with Powdered Pectin 23
Blueberry Jelly 24
Butia Palm Fruit Jelly 25
Cherry Jelly 26
Cherry Jelly with Powdered Pectin 27
Corncob Jelly 28
Crabapple Jelly 29
Golden Pepper Jelly 30
Grape Jelly 31
Grape Jelly with Liquid Pectin 32
Loquat Jelly 33
Mayhaw Jelly 34
Mayhaw Jelly with Powdered Pectin 35
Mayhaw-Pepper Jelly 36
Mint Jelly 37
Mint Jelly II 38
Mixed Fruit Jelly 39
Mulberry Jelly 40
Mulberry Jelly with Powdered Pectin 41
Muscadine or Scuppernong Jelly 42
Orange Jelly from Frozen Concentrate 43
Pepper Jelly 44
Plum Jelly 45
Plum Jelly with Liquid Pectin 46
Plum Jelly with Powdered Pectin 47
Quince Jelly 48
Spiced Orange Jelly 49
Strawberry Jelly 50
Strawberry Jelly with Powdered Pectin 51
Strawberry-Rhubarb Jelly 52

Conserves

Apple Conserve 53
Apricot-Orange Conserve 54
Blueberry Conserve 55
Cranberry Conserve 56
Damson Plum-Orange Conserve 57
Grape Conserve 58
Peach Conserve 59
Pear Conserve 60
Plum Conserve 61

Preserves and Spreads

Apple Preserves 62
Fig Preserves 63
Old-Fashioned Peach Preserves 64
Peach-Pineapple Spread 65
Pear Preserves 66
Plum Preserves 67
Quince Preserves 68
Strawberry-Fig Preserves 69
Strawberry Preserves 70
Strawberry Preserves Deluxe 71
Watermelon Rind Preserves 72

Marmalades

Apple Marmalade 73
Citrus Marmalade 74
Cranberry Marmalade 75
Grape Marmalade 76
Orange Marmalade 77
Peach-Orange Marmalade 78
Pear Honey Marmalade 79
Pear Marmalade 80
Tomato Marmalade 81

Apricot Jam

First jam? Start with Lesson 1, book page 36.



AT A GLANCE

- **JARS** Half-pints, sterilized and kept hot
- **MAKES** About 10 half-pints
- **HEADSPACE** ¼ inch
- **ON THE STOVE** About 25 minutes at a fast boil
- **SMALL BATCH** Halve every ingredient. You'll fill about half as many jars. Same jars, same headspace, same minutes in the canner.
- **KEEPS** Best within 1 year on a cool, dark shelf. Once opened, 1 month in the refrigerator.

Ingredients

- 2 quarts peeled, crushed apricots
- ¼ cup lemon juice
- 6 cups sugar

What to do

1. Sterilize the jars and keep them hot (book pages 26 and 27).
2. Peel and pit the apricots. Crush them with a potato masher and measure 2 quarts.
3. Put the apricots, the lemon juice and the sugar in the wide pot. Bring slowly to a boil, stirring now and then, until the sugar has dissolved.
4. Boil fast until thick, about 25 minutes. Stir more often as it thickens, so it doesn't catch. Test for the gel point as in Lesson 1.
5. Off the heat, skim the foam and stir gently for 5 minutes. Fill to ¼ inch, wipe, close and process for your altitude (book pages 25 to 34).

PROCESS TIME FOR YOUR ALTITUDE · HALF-PINTS OR PINTS

0 to 1,000 ft	1,001 to 6,000 ft	Above 6,000 ft
5 min	**10 min**	**15 min**

WHY THE LEMON JUICE

Apricots are among the fruits that always need some help to set: added acid, added pectin, or both. In this jam the ¼ cup of lemon juice brings the acid. Measure it, and don't leave it out.

IF IT GOES WRONG

The jam is loose the next day: give it time, up to 2 weeks, before you decide. A lid moves when you press it: refrigerate that jar and eat it first. More help: Fix-It Guide, book page 153.

MY BATCH

DATE _____ JARS FILLED _____ SEALED _____ MY GEL POINT _____ °F

NOTES _____

Blackberry Jam with Powdered Pectin

A jam made with powdered pectin. Read “Three rules for boxed pectin” on book page 46 first.



AT A GLANCE

- **JARS** Half-pints, sterilized and kept hot
- **MAKES** About 11 or 12 half-pints
- **HEADSPACE** ¼ inch
- **ON THE STOVE** A hard boil for exactly 1 minute after the sugar goes in
- **SMALL BATCH** Not for this one. A recipe with boxed pectin is balanced for the whole box. Make it as written.
- **KEEPS** Best within 1 year on a cool, dark shelf. Once opened, 1 month in the refrigerator.

Ingredients

- 6 cups crushed blackberries (about 3 quart boxes)
- 1 package powdered pectin
- 8½ cups sugar

What to do

1. Sterilize the jars and keep them hot (book pages 26 and 27).
2. Sort and wash fully ripe blackberries and pull off any stems or caps. Crush them. If they are very seedy, press some or all of them through a sieve or a food mill.
3. Measure 6 cups of crushed berries into the wide pot and stir in the pectin well. Over high heat, stir without stopping until the whole surface is bubbling at a full boil.
4. Add all the sugar at once. Keep stirring, bring back to a full bubbling boil, and boil hard for 1 minute, stirring the whole time.
5. Off the heat, skim the foam quickly. Fill at once to ¼ inch, wipe, close and process for your altitude (book pages 25 to 34).

PROCESS TIME FOR YOUR ALTITUDE · HALF-PINTS OR PINTS

0 to 1,000 ft	1,001 to 6,000 ft	Above 6,000 ft
5 min	**10 min**	**15 min**

SEEDS ARE YOUR CALL

Blackberries can be very seedy. You may sieve all of the crushed berries, part of them, or none. Sieve first, then measure: the 6 cups are what goes into the pot.

IF IT GOES WRONG

The jam didn’t set: the boil was not a full one, or the pectin was old. It can be cooked again:
Fix-It Guide, book page 159.

MY BATCH

DATE _____ JARS FILLED _____ SEALED _____

NOTES _____

Blueberry-Currant Jam

First jam? Start with Lesson 1, book page 36.



AT A GLANCE

- **JARS** Half-pints only, sterilized and kept hot
- **MAKES** About 4 half-pints
- **HEADSPACE** ¼ inch
- **ON THE STOVE** 5 and 10 minutes for the two fruits, 5 minutes together, then about 20 minutes with the sugar
- **SMALL BATCH** Halve every ingredient. You'll fill about half as many jars. Same jars, same headspace, same minutes in the canner.
- **KEEPS** Best within 1 year on a cool, dark shelf. Once opened, 1 month in the refrigerator.

Ingredients

- 1 quart stemmed blueberries
- 2 cups stemmed currants
- 2 cups water, in two parts
- 3 cups sugar

What to do

1. Sterilize the jars and keep them hot (book pages 26 and 27).
2. Cook the blueberries with 1 cup of the water over low heat for 5 minutes.
3. In a second pan, cook the currants with the other cup of water over low heat for 10 minutes. Press them through a sieve or a food mill to hold back the seeds.
4. Put the blueberries and the currant pulp in the wide pot and cook fast for 5 minutes. Add the sugar and stir until it has dissolved. Boil fast until thick, about 20 minutes, stirring often.
5. Off the heat, skim the foam and stir gently for 5 minutes. Fill to ¼ inch, wipe, close and process for your altitude (book pages 25 to 34).

PROCESS TIME FOR YOUR ALTITUDE · HALF-PINTS

0 to 1,000 ft	1,001 to 6,000 ft	Above 6,000 ft
5 min	**10 min**	**15 min**

TWO FRUITS, TWO PANS

Currants are full of small seeds, so they cook longer and go through a sieve. Blueberries go into the jam whole. Cooking the two apart lets you sieve one without the other.

IF IT GOES WRONG

The jam is loose the next day: give it up to 2 weeks before you decide. Then it can be cooked again: Fix-It Guide, book page 159.

MY BATCH

DATE _____ JARS FILLED _____ SEALED _____ MY GEL POINT _____ °F

NOTES _____

Cherry Jam

A jam made with powdered pectin. Read “Three rules for boxed pectin” on book page 46 first.



AT A GLANCE

- **JARS** Half-pints, sterilized and kept hot
- **MAKES** About 6 half-pints
- **HEADSPACE** ¼ inch
- **ON THE STOVE** A hard boil for exactly 1 minute after the sugar goes in
- **SMALL BATCH** Not for this one. A recipe with boxed pectin is balanced for the whole box. Make it as written.
- **KEEPS** Best within 1 year on a cool, dark shelf. Once opened, 1 month in the refrigerator.

Ingredients

- 4 cups ground or finely chopped pitted cherries (about 3 pounds, or 2 quart boxes of sour cherries)
- 1 package powdered pectin
- 5 cups sugar

What to do

1. Sterilize the jars and keep them hot (book pages 26 and 27). Measure the sugar into a bowl and set it next to the stove.
2. Sort and wash fully ripe cherries. Take out the stems and pits, then grind or chop the cherries finely. Measure 4 cups into the wide pot.
3. Stir in the pectin. Over high heat, stir without stopping until the whole surface is bubbling in a full boil.
4. Add the sugar. When the full boil comes back, keep it boiling hard for 1 minute, and stir the whole time.
5. Off the heat, skim the foam quickly. Fill to ¼ inch, wipe, close and process for your altitude (book pages 25 to 34).

PROCESS TIME FOR YOUR ALTITUDE · HALF-PINTS OR PINTS

0 to 1,000 ft	1,001 to 6,000 ft	Above 6,000 ft
5 min	**10 min**	**15 min**

MEASURE AFTER YOU CHOP

The 4 cups are cherries already pitted and ground or chopped. About 3 pounds of sour cherries, the tart kind sold for pies, give you that much.

IF IT GOES WRONG

The jam didn’t set: the boil was not a full one, or the pectin was old. It can be cooked again:
Fix-It Guide, book page 159.

MY BATCH

DATE _____ JARS FILLED _____ SEALED _____

NOTES _____

Damson Plum Jam

First jam? Start with Lesson 1, book page 36.



AT A GLANCE

- **JARS** Half-pints, sterilized and kept hot
- **MAKES** About 6 half-pints
- **HEADSPACE** ¼ inch
- **SMALL BATCH** Halve every ingredient. You'll fill about half as many jars. Same jars, same headspace, same minutes in the canner.
- **KEEPS** Best within 1 year on a cool, dark shelf. Once opened, 1 month in the refrigerator.

Ingredients

- 5 cups coarsely chopped Damson plums (about 2 pounds)
- ¾ cup water
- 3 cups sugar

What to do

1. Sterilize the jars and keep them hot (book pages 26 and 27).
2. Wash the plums, pit them and chop them coarsely. Measure 5 cups.
3. Put the plums, the water and the sugar in the wide pot. Bring slowly to a boil, stirring now and then, until the sugar has dissolved.
4. Boil fast to the gel point, or just short of it: 220°F at sea level, or the cold-plate test (Lesson 1, book page 36). Stir more often as it thickens, so it doesn't catch or burn.
5. Off the heat, skim the foam and stir gently for 5 minutes. Fill to ¼ inch, wipe, close and process for your altitude (book pages 25 to 34).

PROCESS TIME FOR YOUR ALTITUDE · HALF-PINTS OR PINTS

0 to 1,000 ft	1,001 to 6,000 ft	Above 6,000 ft
5 min	**10 min**	**15 min**

FIRM OR SOFT

Stop right at the gel point for a jam that holds its shape on a spoon. Stop just before it for a softer one that spreads easily. Both are safe: the minutes in the canner are the same.

IF IT GOES WRONG

The jam is loose the next day: give it up to 2 weeks. A lid moves when you press it: refrigerate that jar and eat it first. More help: Fix-It Guide, book page 153.

MY BATCH

DATE _____ JARS FILLED _____ SEALED _____ MY GEL POINT _____ °F

NOTES _____

Fig Jam

First jam? Start with Lesson 1, book page 36.



AT A GLANCE

- **JARS** Half-pints, sterilized and kept hot
- **MAKES** About 10 half-pints
- **HEADSPACE** ¼ inch
- **ON THE STOVE** 10 minutes in hot water for the figs; then a fast boil until thick, and 1 more minute with the lemon juice
- **SMALL BATCH** Halve every ingredient. You'll fill about half as many jars. Same jars, same headspace, same minutes in the canner.
- **KEEPS** Best within 1 year on a cool, dark shelf. Once opened, 1 month in the refrigerator.

Ingredients

- 2 quarts chopped fresh figs (about 5 pounds)
- ¾ cup water
- 6 cups sugar
- ¼ cup lemon juice

What to do

1. Pour boiling water over the figs and leave them for 10 minutes. Drain them, cut off the stems and chop the figs. Measure 2 quarts.
2. Sterilize the jars and keep them hot (book pages 26 and 27).
3. Put the figs, the water and the sugar in the wide pot. Bring slowly to a boil, stirring until the sugar has dissolved.
4. Boil fast until thick, stirring often so it doesn't catch. Add the lemon juice and boil 1 minute more.
5. Off the heat, skim the foam and stir gently for 5 minutes. Fill to ¼ inch, wipe, close and process for your altitude (book pages 25 to 34).

PROCESS TIME FOR YOUR ALTITUDE · HALF-PINTS OR PINTS

0 to 1,000 ft	1,001 to 6,000 ft	Above 6,000 ft
5 min	**10 min**	**15 min**

THE LEMON GOES IN LAST

Figs are one of the fruits that always need help to set: added acid, added pectin, or both. Here the lemon juice goes in at the very end, for one last minute of boiling. Don't skip it and don't cut it: it is part of the tested recipe.

IF IT GOES WRONG

The jam is loose the next day: give it up to 2 weeks before you decide. Then see the Fix-It Guide, book page 159.

MY BATCH

DATE _____ JARS FILLED _____ SEALED _____ MY GEL POINT _____ °F

NOTES _____

Muscadine or Scuppernong Jam

Made just like Grape Jam, book page 40, with muscadines or scuppernongs in place of Concord grapes. First jam? Start with Lesson 1, book page 36.



AT A GLANCE

- **JARS** Half-pints only, sterilized and kept hot
- **MAKES** About 6 half-pints
- **HEADSPACE** ¼ inch
- **ON THE STOVE** Skins 15 to 20 minutes; then about 10 minutes to the gel point
- **SMALL BATCH** Halve every ingredient. You'll fill about half as many jars. Same jars, same headspace, same minutes in the canner.
- **KEEPS** Best within 1 year on a cool, dark shelf. Once opened, 1 month in the refrigerator.

Ingredients

- 2 quarts stemmed muscadine or scuppernong grapes
- 6 cups sugar
- About ½ cup water

What to do

1. Sterilize the jars and keep them hot (book pages 26 and 27).
2. Pinch each grape so the pulp slips out of its skin. Keep skins and pulp in two separate pots. Chop the skins if you like a finer jam.
3. Simmer the skins gently for 15 to 20 minutes with just enough water to keep them from sticking, about ½ cup. Cook the pulp with no water until it is soft, then press it through a sieve or a food mill to take out the seeds.
4. Put the pulp, the skins and the sugar together in the wide pot. Bring to the gel point, about 10 minutes, stirring often as it thickens so it doesn't stick.
5. Off the heat, skim the foam. Fill to ¼ inch, wipe, close and process for your altitude (book pages 25 to 34).

PROCESS TIME FOR YOUR ALTITUDE · HALF-PINTS

0 to 1,000 ft	1,001 to 6,000 ft	Above 6,000 ft
5 min	**10 min**	**15 min**

ONE RECIPE, TWO GRAPES

The tested recipe for this jam is the Grape Jam recipe: same amounts, same steps, same minutes. Only the grape changes. Keep the 2 quarts of stemmed grapes and the 6 cups of sugar as they are.

IF IT GOES WRONG

The jam is loose the next day: give it time, up to 2 weeks, before you decide. A lid moves when you press it: refrigerate that jar and eat it first. More help: Fix-It Guide, book page 153.

MY BATCH

DATE _____ JARS FILLED _____ SEALED _____ MY GEL POINT _____ °F

NOTES _____

Peach Jam with Powdered Pectin

A jam made with powdered pectin. Read “Three rules for boxed pectin” on book page 46 first.



AT A GLANCE

- **JARS** Half-pints, sterilized and kept hot
- **MAKES** About 6 half-pints
- **HEADSPACE** ¼ inch
- **ON THE STOVE** A hard boil for exactly 1 minute after the sugar goes in
- **SMALL BATCH** Not for this one. A recipe with boxed pectin is balanced for the whole box. Make it as written.
- **KEEPS** Best within 1 year on a cool, dark shelf. Once opened, 1 month in the refrigerator.

Ingredients

- 3¾ cups crushed peaches (about 3 pounds)
- ¼ cup lemon juice
- 1 package powdered pectin
- 5 cups sugar

What to do

1. Sterilize the jars and keep them hot (book pages 26 and 27).
2. Sort and wash fully ripe peaches. Take off the stems, the skins and the pits, and crush the fruit.
3. Measure 3¾ cups of crushed peaches into the wide pot. Add the lemon juice and the pectin and stir well. Over high heat, stir without stopping until the whole surface is bubbling at a full boil.
4. Add the sugar. Keep stirring, bring back to a full bubbling boil, and boil hard for 1 minute, stirring the whole time.
5. Off the heat, skim the foam quickly. Fill at once to ¼ inch, wipe, close and process for your altitude (book pages 25 to 34).

PROCESS TIME FOR YOUR ALTITUDE · HALF-PINTS OR PINTS

0 to 1,000 ft	1,001 to 6,000 ft	Above 6,000 ft
5 min	**10 min**	**15 min**

TWO PEACH JAMS

The book’s Peach Jam, book page 39, sets by boiling to the gel point. This one sets with a box of pectin, so it boils for just 1 minute and there is no gel point to test. The ¼ cup of lemon juice is part of the tested recipe: measure it, and don’t leave it out.

IF IT GOES WRONG

The jam didn’t set: the boil was not a full one, or the pectin was old. It can be cooked again:
Fix-It Guide, book page 159.

MY BATCH

DATE _____ JARS FILLED _____ SEALED _____

NOTES _____

Peach or Pear Jam with Liquid Pectin

A jam made with liquid pectin. Read “Powdered first, liquid last” on book page 47 first.



AT A GLANCE

- **JARS** Half-pints only, sterilized and kept hot
- **MAKES** About 8 half-pints
- **HEADSPACE** ¼ inch
- **ON THE STOVE** A hard boil for exactly 1 minute; the pectin goes in off the heat
- **SMALL BATCH** Not for this one. A recipe with boxed pectin is balanced for the whole box. Make it as written.
- **KEEPS** Best within 1 year on a cool, dark shelf. Once opened, 1 month in the refrigerator.

Ingredients

- 4 cups ground or finely chopped peaches or pears (about 3 pounds)
- ¼ cup lemon juice
- 7½ cups sugar
- 1 pouch liquid pectin

What to do

1. Wash the fruit. Peel and pit the peaches, or peel and core the pears. Grind the fruit or chop it fine, and measure 4 cups.
2. Sterilize the jars and keep them hot (book pages 26 and 27). Measure the sugar and set it aside. Open the pectin pouch and stand it upright in a cup.
3. Put the fruit in the wide pot and stir in the lemon juice, then all of the sugar.
4. Over high heat, bring to a full rolling boil that you can’t stir down. Boil hard for 1 minute, stirring the whole time. Take the pot off the heat and stir in the pectin.
5. Skim the foam. Fill at once to ¼ inch, wipe, close and process for your altitude (book pages 25 to 34).

PROCESS TIME FOR YOUR ALTITUDE · HALF-PINTS

0 to 1,000 ft	1,001 to 6,000 ft	Above 6,000 ft
5 min	**10 min**	**15 min**

SUGAR FIRST, PECTIN LAST

With liquid pectin the order turns around. Fruit, lemon juice and sugar boil hard for 1 minute first, and the pectin goes in off the heat. Stand the open pouch in a cup before you start, so it is ready the moment the minute is up.

IF IT GOES WRONG

The jam didn’t set: the boil was not a full one, or the pectin was old. It can be cooked again:
Fix-It Guide, book page 159.

MY BATCH

DATE _____ JARS FILLED _____ SEALED _____

NOTES _____

Peach or Strawberry Jam from Frozen Fruit

Jam from a bag of frozen fruit, any time of the year. It uses powdered pectin: read “Three rules for boxed pectin” on book page 46 first.



AT A GLANCE

- **JARS** Half-pints only, sterilized and kept hot
- **MAKES** About 4 half-pints
- **HEADSPACE** ¼ inch
- **ON THE STOVE** A hard boil for exactly 1 minute after the sugar goes in
- **SMALL BATCH** It is one already, about 4 half-pints. Make it as written; for more jars, make a second batch.
- **KEEPS** Best within 1 year on a cool, dark shelf. Once opened, 1 month in the refrigerator.

Ingredients

- 3 cups crushed frozen peaches or strawberries, thawed (about 30 ounces frozen fruit)
- 1 tablespoon lemon juice, for peaches only
- 2½ tablespoons powdered pectin
- 3 cups sugar

What to do

1. Sterilize the jars and keep them hot (book pages 26 and 27). Thaw the fruit. Drain it and keep the juice.
2. Crush the fruit and stir it back into its juice. Measure 3 cups into the wide pot. For peach jam, stir in the lemon juice.
3. Stir the pectin in its box, then measure out 2½ tablespoons. Measure the sugar and set it aside. Stir the pectin into the fruit.
4. Over high heat, stir without stopping to a full boil. Add all the sugar at once, bring to a full rolling boil that you can’t stir down, and boil hard for 1 minute, stirring the whole time.
5. Off the heat, skim the foam quickly. Fill at once to ¼ inch, wipe, close and process for your altitude (book pages 25 to 34).

PROCESS TIME FOR YOUR ALTITUDE · HALF-PINTS

0 to 1,000 ft	1,001 to 6,000 ft	Above 6,000 ft
5 min	**10 min**	**15 min**

PART OF A BOX

This small batch uses only 2½ tablespoons of powdered pectin. Stir the powder in its box before you measure, so the spoonfuls come out even. The lemon juice is for peaches only: strawberry jam goes without it.

IF IT GOES WRONG

The jam didn’t set: the boil was not a full one, or the pectin was old. It can be cooked again:
Fix-It Guide, book page 159.

MY BATCH

DATE _____ JARS FILLED _____ SEALED _____

NOTES _____

Plum Jam

First jam? Start with Lesson 1, book page 36.



AT A GLANCE

- **JARS** Half-pints, sterilized and kept hot
- **MAKES** About 8 half-pints
- **HEADSPACE** ¼ inch
- **SMALL BATCH** Halve every ingredient. You'll fill about half as many jars. Same jars, same headspace, same minutes in the canner.
- **KEEPS** Best within 1 year on a cool, dark shelf. Once opened, 1 month in the refrigerator.

Ingredients

- 2 quarts chopped tart plums (about 4 pounds)
- 1½ cups water
- ¼ cup lemon juice
- 6 cups sugar

What to do

1. Sterilize the jars and keep them hot (book pages 26 and 27).
2. Wash the plums, pit them and chop them. Measure 2 quarts.
3. Put everything in the wide pot. Bring slowly to a boil, stirring now and then, until the sugar has dissolved.
4. Boil fast to the gel point, or just short of it: 220°F at sea level, or the cold-plate test (Lesson 1, book page 36). Stir the whole time, so it doesn't stick or burn.
5. Off the heat, skim the foam and stir gently for 5 minutes. Fill to ¼ inch, wipe, close and process for your altitude (book pages 25 to 34).

PROCESS TIME FOR YOUR ALTITUDE · HALF-PINTS OR PINTS

0 to 1,000 ft	1,001 to 6,000 ft	Above 6,000 ft
5 min	**10 min**	**15 min**

PICK TART PLUMS

Most plums carry enough pectin and acid of their own to set, as long as they are not overripe. That is why the recipe asks for tart plums, with lemon juice on top.

IF IT GOES WRONG

The jam is loose the next day: give it up to 2 weeks. A lid moves when you press it: refrigerate that jar and eat it first. More help: Fix-It Guide, book page 153.

MY BATCH

DATE _____ JARS FILLED _____ SEALED _____ MY GEL POINT _____ °F

NOTES _____

Plum Jam with Powdered Pectin

A jam made with powdered pectin. Read “Three rules for boxed pectin” on book page 46 first.



AT A GLANCE

- **JARS** Half-pints, sterilized and kept hot
- **MAKES** About 9 half-pints
- **HEADSPACE** ¼ inch
- **ON THE STOVE** A hard boil for exactly 1 minute after the sugar goes in
- **SMALL BATCH** Not for this one. A recipe with boxed pectin is balanced for the whole box. Make it as written.
- **KEEPS** Best within 1 year on a cool, dark shelf. Once opened, 1 month in the refrigerator.

Ingredients

- 6 cups crushed plums (about 3½ pounds)
- 1 package powdered pectin
- 8 cups sugar

What to do

1. Sterilize the jars and keep them hot (book pages 26 and 27).
2. Sort and wash fully ripe plums. Cut them in pieces and take out the pits. Crush the fruit.
3. Measure 6 cups of crushed plums into the wide pot and stir in the pectin well. Over high heat, stir without stopping until the whole surface is bubbling at a full boil.
4. Add all the sugar at once. Keep stirring, bring back to a full bubbling boil, and boil hard for 1 minute.
5. Off the heat, skim the foam quickly. Fill at once to ¼ inch, wipe, close and process for your altitude (book pages 25 to 34).

PROCESS TIME FOR YOUR ALTITUDE · HALF-PINTS OR PINTS

0 to 1,000 ft	1,001 to 6,000 ft	Above 6,000 ft
5 min	**10 min**	**15 min**

STUBBORN PITS

Some plums hold on to their pits. If yours do, simmer the pieces slowly in a little water for a few minutes, until they soften. Then the pits come out, and you crush the fruit as usual. For a plum jam without boxed pectin, see page 15.

IF IT GOES WRONG

The jam didn’t set: the boil was not a full one, or the pectin was old. It can be cooked again:
Fix-It Guide, book page 159.

MY BATCH

DATE _____ JARS FILLED _____ SEALED _____

NOTES _____

Spiced Blueberry-Peach Jam



First jam? Start with Lesson 1, book page 36.

AT A GLANCE

- **JARS** Half-pints, sterilized and kept hot
- **MAKES** About 6 or 7 half-pints
- **HEADSPACE** ¼ inch
- **ON THE STOVE** 10 minutes at a simmer, then a fast boil until thick
- **SMALL BATCH** Halve every ingredient. You'll fill about half as many jars. Same jars, same headspace, same minutes in the canner.
- **KEEPS** Best within 1 year on a cool, dark shelf. Once opened, 1 month in the refrigerator.

Ingredients

- 4 cups chopped or ground peaches (about 4 pounds)
- 4 cups blueberries (about 1 quart fresh, or two 10-ounce packages unsweetened frozen)
- 2 tablespoons lemon juice
- ½ cup water
- 5½ cups sugar
- ½ teaspoon salt
- 1 stick cinnamon
- ½ teaspoon whole cloves
- ¼ teaspoon whole allspice

MY BATCH

DATE _____

JARS FILLED _____

SEALED _____

MY GEL POINT _____ °F

NOTES _____

What to do

1. Sterilize the jars and keep them hot (book pages 26 and 27). Peel and pit fully ripe peaches (Lesson 2, book page 50), then chop or grind them. Stem the blueberries; thaw frozen ones.
2. Put the fruit, the lemon juice and the water in the wide pot. Cover, bring to a boil, then simmer for 10 minutes, stirring now and then.
3. Stir in the sugar and the salt. Tie the cinnamon, cloves and allspice in a square of cheesecloth and drop the bag in.
4. Boil fast, stirring the whole time, until the jam thickens or reaches 9°F above the point where water boils in your kitchen: 221°F at sea level.
5. Off the heat, lift out the spice bag and skim. Fill at once to ¼ inch, wipe, close and process for your altitude (book pages 25 to 34).

ONE DEGREE PAST

Most jams in this collection are done 8°F above boiling water. This one is cooked 1°F further, to 9°F. On your thermometer, that is one degree past the gel point for your altitude on book page 49.

IF IT GOES WRONG

The jam is loose the next day: give it up to 2 weeks before you decide. Then see the Fix-It Guide, book page 159.

PROCESS TIME FOR YOUR ALTITUDE · HALF-PINTS OR PINTS

0 to 1,000 ft	1,001 to 6,000 ft	Above 6,000 ft
5 min	10 min	15 min

Spiced Tomato Jam

A jam made with powdered pectin. Read “Three rules for boxed pectin” on book page 46 first.



AT A GLANCE

- **JARS** Half-pints, sterilized and kept hot
- **MAKES** About 5 half-pints
- **HEADSPACE** ¼ inch
- **ON THE STOVE** 10 minutes at a simmer for the tomatoes; a hard boil for exactly 1 minute after the sugar goes in
- **SMALL BATCH** Not for this one. A recipe with boxed pectin is balanced for the whole box. Make it as written.
- **KEEPS** Best within 1 year on a cool, dark shelf. Once opened, 1 month in the refrigerator.

Ingredients

- 3 cups prepared tomatoes (about 2¼ pounds fresh)
- 1½ teaspoons grated lemon rind
- ½ teaspoon ground allspice
- ½ teaspoon ground cinnamon
- ¼ teaspoon ground cloves
- ¼ cup lemon juice
- 4½ cups sugar
- 1 box powdered pectin

What to do

1. Wash firm, ripe tomatoes. Scald, peel and chop them (the quick way to peel them is in Lesson 4, book page 72). Heat them slowly to a simmer, stirring so they don’t stick. Cover and simmer 10 minutes, stirring now and then.
2. Sterilize the jars and keep them hot (book pages 26 and 27). Measure the sugar into a bowl.
3. Measure 3 cups of the cooked tomatoes into the wide pot. Add the lemon rind, the spices and the lemon juice.
4. Stir in the pectin and bring to a boil over high heat, stirring the whole time. Pour in all the sugar at once. Keep stirring to a full rolling boil, then boil hard for 1 minute.
5. Off the heat, skim the foam. Fill to ¼ inch, wipe, close and process for your altitude (book pages 25 to 34).

PROCESS TIME FOR YOUR ALTITUDE · HALF-PINTS OR PINTS

0 to 1,000 ft	1,001 to 6,000 ft	Above 6,000 ft
5 min	**10 min**	**15 min**

A TOMATO THAT TASTES LIKE FRUIT

Lemon, allspice, cinnamon and cloves turn the tomatoes into a sweet spread for toast or for a cheese board. The lemon juice is there for acid as well as flavor. Keep the ¼ cup as written.

IF IT GOES WRONG

The jam didn’t set: the boil was not a full one, or the pectin was old. It can be cooked again:
Fix-It Guide, book page 159.

MY BATCH

DATE _____ JARS FILLED _____ SEALED _____

NOTES _____

Strawberry Jam with Powdered Pectin

A jam made with powdered pectin. Read “Three rules for boxed pectin” on book page 46 first.



AT A GLANCE

- **JARS** Half-pints, sterilized and kept hot
- **MAKES** About 9 or 10 half-pints
- **HEADSPACE** ¼ inch
- **ON THE STOVE** A hard boil for exactly 1 minute after the sugar goes in
- **SMALL BATCH** Not for this one. A recipe with boxed pectin is balanced for the whole box. Make it as written.
- **KEEPS** Best within 1 year on a cool, dark shelf. Once opened, 1 month in the refrigerator.

Ingredients

- 5½ cups crushed strawberries (about 3 quart boxes)
- 1 package powdered pectin
- 8 cups sugar

What to do

1. Sterilize the jars and keep them hot (book pages 26 and 27).
2. Sort and wash fully ripe strawberries. Take off the stems and caps, and crush the berries.
3. Measure 5½ cups of crushed berries into the wide pot and stir in the pectin well. Over high heat, stir without stopping until the whole surface is bubbling at a full boil.
4. Add all the sugar at once. Keep stirring, bring back to a full bubbling boil, and boil hard for 1 minute, stirring the whole time.
5. Off the heat, skim the foam quickly. Fill at once to ¼ inch, wipe, close and process for your altitude (book pages 25 to 34).

PROCESS TIME FOR YOUR ALTITUDE · HALF-PINTS OR PINTS

0 to 1,000 ft	1,001 to 6,000 ft	Above 6,000 ft
5 min	**10 min**	**15 min**

THE SUGAR STAYS

Lesson 1, book page 36, makes strawberry jam with no boxed pectin. This one sets with regular powdered pectin, and that pectin needs the full amount of sugar to set. Don’t swap in a sugar substitute such as sucralose here.

IF IT GOES WRONG

The jam didn’t set: the boil was not a full one, or the pectin was old. It can be cooked again:
Fix-It Guide, book page 159.

MY BATCH

DATE _____ JARS FILLED _____ SEALED _____

NOTES _____

Strawberry-Kiwi Jam

A jam made with powdered pectin. Read “Three rules for boxed pectin” on book page 46 first.



AT A GLANCE

- **JARS** Half-pints, washed and kept hot
- **MAKES** About 6 half-pints
- **HEADSPACE** ¼ inch
- **ON THE STOVE** A hard boil for exactly 1 minute after the sugar goes in
- **SMALL BATCH** Not for this one. A recipe with boxed pectin is balanced for the whole box. Make it as written.
- **KEEPS** Best within 1 year on a cool, dark shelf. Once opened, 1 month in the refrigerator.

Ingredients

- 3 cups crushed strawberries
- 3 kiwi, peeled and diced
- 1 tablespoon lemon juice
- 1 tablespoon minced crystallized ginger
- 1 box (1.75 ounces) regular powdered pectin
- 5 cups sugar

What to do

1. Wash the jars and keep them hot (book pages 26 and 27).
2. Put the strawberries, the kiwi, the lemon juice, the ginger and the pectin in the wide pot.
3. Bring quickly to a boil, stirring often.
4. Add the sugar and stir until it has dissolved. Bring back to a full rolling boil and boil hard for 1 minute, stirring the whole time.
5. Off the heat, skim the foam. Fill to ¼ inch, wipe, close and process for your altitude (book pages 25 to 34).

PROCESS TIME FOR YOUR ALTITUDE · HALF-PINTS OR PINTS

Note the longer times.

0 to 1,000 ft	1,001 to 6,000 ft	Above 6,000 ft
10 min	**15 min**	**20 min**

WHY THE JARS AREN’T STERILIZED

This tested recipe spends 10 minutes or more in the canner, and that is long enough to take care of the jars too. Washed, hot jars are all you need. Don’t borrow the 5 minutes from the other jams in this section.

IF IT GOES WRONG

The jam didn’t set: the boil was not a full one, or the pectin was old. It can be cooked again:
Fix-It Guide, book page 159.

MY BATCH

DATE _____ JARS FILLED _____ SEALED _____

NOTES _____

Tutti-Frutti Jam

A jam made with powdered pectin. Read “Three rules for boxed pectin” on book page 46 first.



AT A GLANCE

- **JARS** Half-pints, sterilized and kept hot
- **MAKES** About 6 or 7 half-pints
- **HEADSPACE** ¼ inch
- **ON THE STOVE** A hard boil for exactly 1 minute after the sugar goes in
- **SMALL BATCH** Not for this one. A recipe with boxed pectin is balanced for the whole box. Make it as written.
- **KEEPS** Best within 1 year on a cool, dark shelf. Once opened, 1 month in the refrigerator.

Ingredients

- 3 cups chopped or ground pears (about 2 pounds)
- 1 large orange
- ¾ cup drained crushed pineapple
- ¼ cup chopped maraschino cherries (one 3-ounce jar)
- ¼ cup lemon juice
- 1 package powdered pectin
- 5 cups sugar

What to do

1. Sterilize the jars and keep them hot (book pages 26 and 27). Measure the sugar into a bowl.
2. Peel and core ripe pears, then chop or grind them. Peel the orange, take out the seeds, and chop or grind the pulp.
3. Measure the pears into the wide pot. Add the orange, the pineapple, the cherries and the lemon juice, and stir in the pectin.
4. Over high heat, stir without stopping until the whole surface is bubbling in a full boil. Add the sugar. When the full boil comes back, boil hard for 1 minute, stirring the whole time.
5. Off the heat, skim the foam. Fill at once to ¼ inch, wipe, close and process for your altitude (book pages 25 to 34).

PROCESS TIME FOR YOUR ALTITUDE · HALF-PINTS OR PINTS

0 to 1,000 ft	1,001 to 6,000 ft	Above 6,000 ft
5 min	**10 min**	**15 min**

FOUR FRUITS, ONE JAR

Pears give the body. The orange, the pineapple and the lemon give the bright taste, and the cherries give the color. Drain the pineapple well before you measure it, as the recipe asks.

IF IT GOES WRONG

The jam didn’t set: the boil was not a full one, or the pectin was old. It can be cooked again: Fix-It Guide, book page 159.

MY BATCH

DATE _____ JARS FILLED _____ SEALED _____

NOTES _____

Blackberry Jelly with Liquid Pectin

A jelly made with liquid pectin. Read “Powdered first, liquid last” on book page 47 first.



AT A GLANCE

- **JARS** Half-pints, sterilized and kept hot
- **MAKES** About 8 or 9 half-pints
- **HEADSPACE** ¼ inch
- **ON THE STOVE** A hard boil for exactly 1 minute after the pectin goes in
- **SMALL BATCH** Not for this one. A recipe with boxed pectin is balanced for the whole box. Make it as written.
- **KEEPS** Best within 1 year on a cool, dark shelf. Once opened, 1 month in the refrigerator.

Ingredients

- 4 cups blackberry juice (from about 3 quart boxes of berries)
- 7½ cups sugar
- 2 pouches liquid pectin

What to do

1. Sort and wash fully ripe blackberries and pull off any stems or caps. Crush them and let the juice drip through a jelly bag (book page 42).
2. Sterilize the jars and keep them hot (book pages 26 and 27). Open the pectin and stand it next to the stove.
3. Measure 4 cups of juice into the wide pot and stir in the sugar. Over high heat, stir without stopping until it reaches a full rolling boil that you can’t stir down.
4. Add both pouches of pectin. Bring back to a full rolling boil and boil hard for 1 minute.
5. Off the heat, skim the foam quickly. Fill at once to ¼ inch, wipe, close and process for your altitude (book pages 25 to 34).

PROCESS TIME FOR YOUR ALTITUDE · HALF-PINTS OR PINTS

0 to 1,000 ft	1,001 to 6,000 ft	Above 6,000 ft
5 min	**10 min**	**15 min**

RIPE BERRIES THIS TIME

The book’s Blackberry Jelly, book page 45, needs some berries that are still a little red, because they bring the pectin. With boxed pectin the pouches do that job, so pick berries that are fully ripe.

IF IT GOES WRONG

The jelly didn’t set: the boil was not a full one, or the pectin was old. It can be cooked again:
Fix-It Guide, book page 159.

MY BATCH

DATE _____ JARS FILLED _____ SEALED _____

NOTES _____

Blackberry Jelly with Powdered Pectin

A jelly made with powdered pectin. Read Jelly Starts with Juice, book page 42, first.



AT A GLANCE

- **JARS** Half-pints, sterilized and kept hot
- **MAKES** About 5 or 6 half-pints
- **HEADSPACE** ¼ inch
- **ON THE STOVE** A hard boil for exactly 1 minute after the sugar goes in
- **SMALL BATCH** Not for this one. A recipe with boxed pectin is balanced for the whole box. Make it as written.
- **KEEPS** Best within 1 year on a cool, dark shelf. Once opened, 1 month in the refrigerator.

Ingredients

- 3½ cups blackberry juice (from about 3 quart boxes of berries)
- 1 package powdered pectin
- 4½ cups sugar

What to do

1. Sort and wash fully ripe blackberries and pull off any stems or caps. Crush them and let the juice drip through a jelly bag (book page 42).
2. Sterilize the jars and keep them hot (book pages 26 and 27).
3. Measure 3½ cups of juice into the wide pot and stir in the pectin well. Over high heat, stir without stopping to a full rolling boil that you can't stir down.
4. Add all the sugar. Stir back to a full rolling boil and boil hard for exactly 1 minute.
5. Off the heat, skim the foam quickly. Fill at once to ¼ inch, wipe, close and process for your altitude (book pages 25 to 34).

PROCESS TIME FOR YOUR ALTITUDE · HALF-PINTS OR PINTS

0 to 1,000 ft	1,001 to 6,000 ft	Above 6,000 ft
5 min	**10 min**	**15 min**

TWO PECTINS, TWO RECIPES

Next to the liquid-pectin version, page 22, this one takes less juice and much less sugar: 3½ cups and 4½ cups, against 4 cups and 7½ cups. Each pectin is tested with its own amounts. Follow the page you are on.

IF IT GOES WRONG

The jelly didn't set: the boil was not a full one, or the pectin was old. It can be cooked again:
Fix-It Guide, book page 159.

MY BATCH

DATE _____ JARS FILLED _____ SEALED _____

NOTES _____

Blueberry Jelly

A jelly made with liquid pectin. Read “Powdered first, liquid last” on book page 47 first.



AT A GLANCE

- **JARS** Half-pints only, sterilized and kept hot
- **MAKES** About 7 or 8 half-pints
- **HEADSPACE** ¼ inch
- **ON THE STOVE** 5 minutes at a simmer for the juice; a hard boil for exactly 1 minute after the pectin goes in
- **SMALL BATCH** Not for this one. A recipe with boxed pectin is balanced for the whole box. Make it as written.
- **KEEPS** Best within 1 year on a cool, dark shelf. Once opened, 1 month in the refrigerator.

Ingredients

4 cups blueberry juice (from about 2 quarts blueberries)

7½ cups sugar

2 pouches liquid pectin

What to do

1. Sort and wash ripe blueberries. Crush them well, one layer at a time. Bring to a boil in a covered pan and simmer 5 minutes, stirring now and then. Let the juice drip through a jelly bag (book page 42).
2. Sterilize the jars and keep them hot (book pages 26 and 27). Open the pectin and stand it next to the stove.
3. Measure 4 cups of juice into the wide pot and stir in the sugar. Over high heat, stir without stopping until it reaches a full rolling boil that you can’t stir down.
4. Add both pouches of pectin. Bring back to a full rolling boil and boil hard for 1 minute.
5. Off the heat, skim the foam quickly. Fill at once to ¼ inch, wipe, close and process for your altitude (book pages 25 to 34).

PROCESS TIME FOR YOUR ALTITUDE · HALF-PINTS

0 to 1,000 ft	1,001 to 6,000 ft	Above 6,000 ft
5 min	**10 min**	**15 min**

ONE LAYER AT A TIME

The tested recipe asks you to crush the berries thoroughly, a single layer at a time, so that none go into the pan whole. Then a short simmer, 5 minutes, is all the fruit needs before it goes into the bag.

IF IT GOES WRONG

The jelly didn’t set: the boil was not a full one, or the pectin was old. It can be cooked again:
Fix-It Guide, book page 159.

MY BATCH

DATE _____ JARS FILLED _____ SEALED _____

NOTES _____

Butia Palm Fruit Jelly

A jelly made with powdered pectin. Read Jelly Starts with Juice, book page 42, first.



AT A GLANCE

- **JARS** Half-pints only, washed and kept hot
- **MAKES** About 8 half-pints
- **HEADSPACE** ¼ inch
- **ON THE STOVE** About 30 minutes for the juice, a night in the refrigerator, then a hard boil for exactly 1 minute and 15 seconds
- **SMALL BATCH** Not for this one. A recipe with boxed pectin is balanced for the whole box. Make it as written.
- **KEEPS** Best within 1 year on a cool, dark shelf. Once opened, 1 month in the refrigerator.

Ingredients

- 3 quarts fully ripe butia palm fruit
- About 6 cups water, for the juice
- 5½ cups strained juice
- 1 box powdered pectin
- A few drops red food coloring, if you like
- 7½ cups sugar

PROCESS TIME FOR YOUR ALTITUDE HALF-PINTS

Note the longer times.

0 to 1,000 ft	**10 min**
1,001 to 6,000 ft	**15 min**
Above 6,000 ft	**20 min**

What to do

1. Sort and wash the fruit, and pull off any sepals still attached. Add water to barely cover, about 6 cups. Bring to a boil, cover and simmer about 30 minutes. Crush the fruit with a potato masher as it cooks, if you like.
2. Drain the juice through a colander, then strain it two or three times through several layers of damp cheesecloth. Refrigerate it overnight. The next day, pour off the clear juice, leave the sediment behind, and strain once more.
3. Wash the jars and keep them hot (book pages 26 and 27). Measure 5½ cups of juice into a 6- or 8-quart pot. Stir in the pectin until it has dissolved, and add the coloring if you are using it. Bring quickly to a hard boil, stirring now and then.
4. Add all the sugar at once and stir until it has dissolved. Bring to a full rolling boil and boil hard for 1 minute and 15 seconds, stirring the whole time.
5. Off the heat, skim the foam quickly with a metal spoon. Fill to ¼ inch, wipe, close and process for your altitude (book pages 25 to 34).

AMBER, NOT CLEAR

Butia fruit has big seeds and a cloudy juice. Even after the night in the refrigerator, it may never run perfectly clear, and its own color is a yellowish amber. That is normal. The drops of red coloring are only for looks.

IF IT GOES WRONG

The jelly didn't set: the boil was not a full one, or it was cut short of the 1 minute and 15 seconds. It can be cooked again: Fix-It Guide, book page 159.

MY BATCH

DATE _____ JARS FILLED _____ SEALED _____

NOTES _____

Cherry Jelly

A jelly made with liquid pectin. Read “Powdered first, liquid last” on book page 47 first.



AT A GLANCE

- **JARS** Half-pints, sterilized and kept hot
- **MAKES** About 8 half-pints
- **HEADSPACE** ¼ inch
- **ON THE STOVE** 10 minutes at a simmer for the juice; a hard boil for exactly 1 minute after the pectin goes in
- **SMALL BATCH** Not for this one. A recipe with boxed pectin is balanced for the full amount. Make it as written.
- **KEEPS** Best within 1 year on a cool, dark shelf. Once opened, 1 month in the refrigerator.

Ingredients

3 cups cherry juice (from about 3 pounds, or 2 quart boxes, of sour cherries and ½ cup water)

7 cups sugar

2 pouches liquid pectin

What to do

1. Sort and wash fully ripe cherries and take off the stems. Don’t pit them. Crush them, add the ½ cup of water, cover, and bring quickly to a boil. Simmer 10 minutes, then let the juice drip through a jelly bag (book page 42).
2. Sterilize the jars and keep them hot (book pages 26 and 27). Open the pectin and stand it next to the stove.
3. Measure 3 cups of juice into the wide pot and stir in the sugar. Over high heat, stir without stopping until it reaches a full rolling boil that you can’t stir down.
4. Add both pouches of pectin. Bring back to a full rolling boil and boil hard for 1 minute.
5. Off the heat, skim the foam quickly. Fill at once to ¼ inch, wipe, close and process for your altitude (book pages 25 to 34).

PROCESS TIME FOR YOUR ALTITUDE · HALF-PINTS OR PINTS

0 to 1,000 ft	1,001 to 6,000 ft	Above 6,000 ft
5 min	**10** min	**15** min

LEAVE THE PITS IN

For jelly you only want the juice, so there is no need to pit a single cherry. Crush them whole and let the bag hold back the pits and the skins.

IF IT GOES WRONG

The jelly is cloudy: the bag was squeezed. It tastes the same. The jelly didn’t set: the boil was not a full one. It can be cooked again: Fix-It Guide, book page 159.

MY BATCH

DATE _____ JARS FILLED _____ SEALED _____

NOTES _____

Cherry Jelly with Powdered Pectin

A jelly made with powdered pectin. Read Jelly Starts with Juice, book page 42, first.



AT A GLANCE

- **JARS** Half-pints, sterilized and kept hot
- **MAKES** About 6 half-pints
- **HEADSPACE** ¼ inch
- **ON THE STOVE** 10 minutes at a simmer for the juice; a hard boil for exactly 1 minute after the sugar goes in
- **SMALL BATCH** Not for this one. A recipe with boxed pectin is balanced for the whole box. Make it as written.
- **KEEPS** Best within 1 year on a cool, dark shelf. Once opened, 1 month in the refrigerator.

Ingredients

3½ cups cherry juice (from about 3 pounds, or 2 quart boxes, of sour cherries and ½ cup water)

1 package powdered pectin

4½ cups sugar

What to do

1. Sort and wash fully ripe cherries and take off the stems. Don't pit them. Crush them, add the ½ cup of water, cover, and bring to a boil over high heat. Simmer 10 minutes, then let the juice drip through a jelly bag (book page 42).
2. Sterilize the jars and keep them hot (book pages 26 and 27).
3. Measure 3½ cups of juice into the wide pot and stir in the pectin well. Over high heat, stir without stopping to a full rolling boil that you can't stir down.
4. Add all the sugar. Stir back to a full rolling boil and boil hard for 1 minute.
5. Off the heat, skim the foam quickly. Fill at once to ¼ inch, wipe, close and process for your altitude (book pages 25 to 34).

PROCESS TIME FOR YOUR ALTITUDE · HALF-PINTS OR PINTS

0 to 1,000 ft	1,001 to 6,000 ft	Above 6,000 ft
5 min	**10 min**	**15 min**

SAME CHERRIES, OTHER PECTIN

The Cherry Jelly on page 26 uses liquid pectin. Here the powder goes into the cold juice, and the sugar follows the first boil. Either way, no pitting: the jelly bag holds back the pits and the skins.

IF IT GOES WRONG

The jelly didn't set: the boil was not a full one, or the pectin was old. It can be cooked again:
Fix-It Guide, book page 159.

MY BATCH

DATE _____ JARS FILLED _____ SEALED _____

NOTES _____

Corncob Jelly

A jelly made with powdered pectin. Read Jelly Starts with Juice, book page 42, first.



AT A GLANCE

- **JARS** Half-pints, sterilized and kept hot (or washed and kept hot, with the longer times)
- **MAKES** About 4 half-pints
- **HEADSPACE** ¼ inch
- **ON THE STOVE** 35 to 40 minutes for the juice; then a boil of 5 minutes after the sugar goes in
- **SMALL BATCH** Not for this one. A recipe with boxed pectin is balanced for the whole box. Make it as written.
- **KEEPS** Best within 1 year on a cool, dark shelf. Once opened, 1 month in the refrigerator.

Ingredients

1 dozen medium fresh red corncobs from field corn (cobs only)

2 quarts water

1 package (1¾ ounces) powdered pectin

3 cups sugar

MY BATCH

DATE _____

JARS FILLED _____

SEALED _____

NOTES _____

What to do

1. Wash the cobs and cut them into 4-inch pieces. Put them in a large stockpot with the water, or enough to cover. Bring to a boil, then boil slowly for 35 to 40 minutes.
2. Strain through a jelly bag or two layers of cheesecloth, held over a bowl by a stand or a colander. Don't press or squeeze.
3. Sterilize the jars and keep them hot (book pages 26 and 27). Measure 3 cups of corncob juice into the wide pot. If you are short, add water to make 3 cups.
4. Stir in the pectin and bring to a boil. Add all the sugar at once. Stir back to a full rolling boil, then boil for 5 minutes.
5. Off the heat, skim the foam quickly. Fill at once to ¼ inch, wipe, close and process for your altitude (book pages 25 to 34).

PROCESS TIME FOR YOUR ALTITUDE · HALF-PINTS OR PINTS

	0 to 1,000 ft	1,001 to 6,000 ft	Above 6,000 ft
Sterilized	**5 min**	**10 min**	**15 min**
Washed and kept hot	**10 min**	**15 min**	**20 min**

FIVE MINUTES, NOT ONE

Most boxed-pectin jellies boil hard for 1 minute. This one boils for 5. That is how it was tested, with a regular powdered pectin, and how it comes out as an acid jelly that is safe in the water bath. Use the cobs only, with the kernels gone, and the red cobs of field corn.

IF IT GOES WRONG

The jelly is cloudy: the bag was squeezed. It tastes the same. The jelly didn't set: see the Fix-It Guide, book page 159.

Crabapple Jelly

First jelly? Read Jelly Starts with Juice, book page 42, and Lesson 1, book page 36.



AT A GLANCE

- **JARS** Half-pints, sterilized and kept hot
- **MAKES** About 5 or 6 half-pints
- **HEADSPACE** ¼ inch
- **ON THE STOVE** 20 to 25 minutes for the juice; then a fast boil to the gel point
- **SMALL BATCH** Halve every ingredient. You'll fill about half as many jars. Same jars, same headspace, same minutes in the canner.
- **KEEPS** Best within 1 year on a cool, dark shelf. Once opened, 1 month in the refrigerator.

Ingredients

4 cups crabapple juice (from about 3 pounds crabapples and 3 cups water)

4 cups sugar

What to do

1. Pick firm, crisp crabapples, about one part just ripe to three parts fully ripe. Wash them and cut off the stem and blossom ends. Don't peel or core them. Cut them into small pieces.
2. Add the water, cover, and bring to a boil over high heat, stirring so it doesn't scorch. Simmer 20 to 25 minutes, until soft. Let the juice drip through a damp jelly bag (book page 42).
3. Sterilize the jars and keep them hot (book pages 26 and 27). Measure 4 cups of juice into the wide pot, add the sugar and stir well.
4. Boil over high heat to the gel point: 220°F at sea level, or until the jelly sheets from a spoon (book page 42).
5. Off the heat, skim the foam quickly. Fill at once to ¼ inch, wipe, close and process for your altitude (book pages 25 to 34).

PROCESS TIME FOR YOUR ALTITUDE · HALF-PINTS OR PINTS

0 to 1,000 ft	1,001 to 6,000 ft	Above 6,000 ft
5 min	**10 min**	**15 min**

THE EASIEST JELLY TO SET

Crabapples carry plenty of pectin and acid of their own. With a few firm-ripe ones in the pot, sugar is all they need. Don't cook them past soft: boiling too long costs you pectin, flavor and color.

IF IT GOES WRONG

The jelly is cloudy: the bag was squeezed. It tastes the same. The jelly is still syrup the next day: wait up to 2 weeks, then see the Fix-It Guide, book page 159.

MY BATCH

DATE _____ JARS FILLED _____ SEALED _____ MY GEL POINT _____ °F

NOTES _____

Golden Pepper Jelly

A jelly made with liquid pectin. Read “Powdered first, liquid last” on book page 47 first.



AT A GLANCE

- **JARS** Half-pints only, sterilized and kept hot (or washed and kept hot, with the longer times)
- **MAKES** About 5 half-pints
- **HEADSPACE** ¼ inch
- **ON THE STOVE** 10 minutes for the pepper juice; a hard boil for exactly 1 minute after the pectin goes in
- **SMALL BATCH** Not for this one. A recipe with boxed pectin is balanced for the full amount. Make it as written.
- **KEEPS** Best within 1 year on a cool, dark shelf. Once opened, 1 month in the refrigerator.

Ingredients

- 5 cups chopped yellow bell peppers (about 4 large fleshy peppers)
- ½ cup chopped Serrano chile peppers (about 5 peppers)
- 1½ cups white distilled vinegar (5%)
- 5 cups sugar
- 1 pouch (3 ounces) liquid pectin

MY BATCH

DATE _____

JARS FILLED _____

SEALED _____

NOTES _____

What to do

1. Wear rubber gloves for the chiles. Wash all the peppers and take out the stems and seeds. Leave the white membrane in the chiles: that is where their heat is.
2. Purée the peppers in a blender with just enough of the vinegar to let them turn. Pour the purée and the rest of the vinegar into an 8- or 10-quart pot. Bring to a boil and boil 10 minutes. Strain through a jelly bag into a bowl.
3. Sterilize the jars and keep them hot (book pages 26 and 27). Measure 2¼ cups of the strained juice back into the pot. Stir in the sugar until it has dissolved and bring back to a boil.
4. Add the pectin. Bring to a full rolling boil and boil hard for 1 minute, stirring the whole time.
5. Off the heat, skim the foam quickly. Fill at once to ¼ inch, wipe, close and process for your altitude (book pages 25 to 34).

PROCESS TIME FOR YOUR ALTITUDE · HALF-PINTS

	0 to 1,000 ft	1,001 to 6,000 ft	Above 6,000 ft
Sterilized	**5** min	**10** min	**15** min
Washed and kept hot	**10** min	**15** min	**20** min

CHANGE THE PEPPERS, NEVER THE VINEGAR

Red or orange sweet peppers work in place of the yellow ones; the jelly just takes their color. Another hot pepper can stand in for the Serranos, so start mild and go hotter next time. But the vinegar stays at 1½ cups. Peppers are a low-acid food, and the vinegar is what makes this jelly safe in a water bath.

IF IT GOES WRONG

The jelly is softer than other jellies: a mildly firm set is right for this one. Jelly left over after filling: put it in the refrigerator and eat it soon. More help:
Fix-It Guide, book page 153.

Grape Jelly

A jelly made with powdered pectin. Read Jelly Starts with Juice, book page 42, first.



AT A GLANCE

- **JARS** Half-pints, sterilized and kept hot
- **MAKES** About 8 or 9 half-pints
- **HEADSPACE** ¼ inch
- **ON THE STOVE** 10 minutes at a simmer for the juice, a night in a cool place, then a hard boil for exactly 1 minute after the sugar goes in
- **SMALL BATCH** Not for this one. A recipe with boxed pectin is balanced for the whole box. Make it as written.
- **KEEPS** Best within 1 year on a cool, dark shelf. Once opened, 1 month in the refrigerator.

Ingredients

5 cups grape juice (from about 3½ pounds Concord grapes and 1 cup water)

1 package powdered pectin

7 cups sugar

What to do

1. Sort, wash and stem fully ripe grapes. Crush them, add the water, cover, and bring to a boil over high heat. Simmer 10 minutes, then let the juice drip through a jelly bag (book page 42).
2. Leave the juice overnight in a cool place. The next day, strain it through two layers of damp cheesecloth.
3. Sterilize the jars and keep them hot (book pages 26 and 27). Measure 5 cups of juice into the wide pot and stir in the pectin well. Over high heat, stir without stopping to a full rolling boil that you can't stir down.
4. Add all the sugar. Stir back to a full rolling boil and boil hard for exactly 1 minute.
5. Off the heat, skim the foam quickly. Fill at once to ¼ inch, wipe, close and process for your altitude (book pages 25 to 34).

PROCESS TIME FOR YOUR ALTITUDE · HALF-PINTS OR PINTS

0 to 1,000 ft	1,001 to 6,000 ft	Above 6,000 ft
5 min	**10 min**	**15 min**

WHY THE JUICE WAITS A NIGHT

Grape juice carries tartrate, which settles out as small, hard crystals. Given a night to rest, the crystals form in the bowl, and the second straining leaves them behind. Skip the night and they can form in your jars instead.

IF IT GOES WRONG

Crystals in the jelly: the juice didn't rest long enough before the second straining. Next time, give it the whole night. The jelly didn't set: see the Fix-It Guide, book page 159.

MY BATCH

DATE _____ JARS FILLED _____ SEALED _____

NOTES _____

Grape Jelly with Liquid Pectin

A jelly made with liquid pectin. Read “Powdered first, liquid last” on book page 47 first.



AT A GLANCE

- **JARS** Half-pints, sterilized and kept hot
- **MAKES** About 8 or 9 half-pints
- **HEADSPACE** ¼ inch
- **ON THE STOVE** 10 minutes at a simmer for the juice; a hard boil for exactly 1 minute after the pectin goes in
- **SMALL BATCH** Not for this one. A recipe with boxed pectin is balanced for the whole box. Make it as written.
- **KEEPS** Best within 1 year on a cool, dark shelf. Once opened, 1 month in the refrigerator.

Ingredients

4 cups grape juice (from about 3½ pounds Concord grapes and ½ cup water)

7 cups sugar

½ bottle liquid pectin (3 ounces, or 1 pouch)

What to do

1. Sort, wash and stem fully ripe grapes. Crush them, add the ½ cup of water, cover, and bring to a boil over high heat. Simmer 10 minutes, then let the juice drip through a jelly bag (book page 42).
2. Sterilize the jars and keep them hot (book pages 26 and 27). Open the pectin and stand it next to the stove.
3. Measure 4 cups of juice into the wide pot and stir in the sugar. Over high heat, stir without stopping until it reaches a full rolling boil that you can’t stir down.
4. Add the pectin. Bring back to a full rolling boil and boil hard for 1 minute.
5. Off the heat, skim the foam quickly. Fill at once to ¼ inch, wipe, close and process for your altitude (book pages 25 to 34).

PROCESS TIME FOR YOUR ALTITUDE · HALF-PINTS OR PINTS

0 to 1,000 ft	1,001 to 6,000 ft	Above 6,000 ft
5 min	**10 min**	**15 min**

HALF A BOTTLE

This recipe dates from the days when liquid pectin came in bottles. Half a bottle is 3 ounces, the same as one of today’s pouches. For grape jelly with powdered pectin, see page 31.

IF IT GOES WRONG

The jelly didn’t set: the boil was not a full one, or the pectin was old. It can be cooked again:
Fix-It Guide, book page 159.

MY BATCH

DATE _____ JARS FILLED _____ SEALED _____

NOTES _____

Loquat Jelly

First jelly? Read Jelly Starts with Juice, book page 42, and Lesson 1, book page 36.



AT A GLANCE

- **JARS** Half-pints, sterilized and kept hot
- **MAKES** About 4 or 5 half-pints
- **HEADSPACE** ¼ inch
- **ON THE STOVE** A slow cook for the juice; the juice cooked down until thick; then a fast boil to the gel point
- **SMALL BATCH** Halve every ingredient. You'll fill about half as many jars. Same jars, same headspace, same minutes in the canner.
- **KEEPS** Best within 1 year on a cool, dark shelf. Once opened, 1 month in the refrigerator.

Ingredients

4 cups loquat juice

4 cups sugar

What to do

1. Pick loquats that are full size but still firm. Wash them and take out the seeds and the blossom ends. Put them in a pot with cold water just to cover, and cook slowly until the pulp is very soft, stirring so it doesn't scorch.
2. Let the juice drip through a damp jelly bag, without pressing or squeezing (book page 42).
3. Sterilize the jars and keep them hot (book pages 26 and 27). Cook the juice down until it is thick and the color of cherries.
4. Measure 4 cups of juice into the wide pot, add the sugar and stir well. Boil over high heat to the gel point: 220°F at sea level, or until the jelly sheets from a spoon (book page 42).
5. Off the heat, skim the foam quickly. Fill at once to ¼ inch, wipe, close and process for your altitude (book pages 25 to 34).

PROCESS TIME FOR YOUR ALTITUDE · HALF-PINTS OR PINTS

0 to 1,000 ft	1,001 to 6,000 ft	Above 6,000 ft
5 min	**10** min	**15** min

WATCH THE COLOR

Loquat juice is cooked down before the sugar goes in. It is ready when it has thickened and turned the color of cherries. Only then measure the 4 cups.

IF IT GOES WRONG

The jelly is cloudy: the bag was pressed. It tastes the same. The jelly is still syrup the next day: wait up to 2 weeks, then see the Fix-It Guide, book page 159.

MY BATCH

DATE _____ JARS FILLED _____ SEALED _____ MY GEL POINT _____ °F

NOTES _____

Mayhaw Jelly

First jelly? Read Jelly Starts with Juice, book page 42, and Lesson 1, book page 36.



AT A GLANCE

- **JARS** Half-pints, sterilized and kept hot
- **MAKES** About 2 half-pints for each pound of fruit
- **HEADSPACE** ¼ inch
- **ON THE STOVE** 10 to 15 minutes for the juice; then a fast boil to the gel point
- **SMALL BATCH** It is one already. To make more, multiply everything by the pounds of mayhaws you have.
- **KEEPS** Best within 1 year on a cool, dark shelf. Once opened, 1 month in the refrigerator.

Ingredients

1 pound mayhaws

2 cups water

¾ cup sugar for each cup of strained juice

What to do

1. Pick about one part firm-ripe mayhaws to three parts fully ripe. Bring the fruit and the water to a boil, stirring so it doesn't scorch. Simmer 10 to 15 minutes, until the fruit is soft enough to mash.
2. Let the juice drip through a damp jelly bag, without pressing or squeezing (book page 42).
3. Sterilize the jars and keep them hot (book pages 26 and 27). Measure the juice into the wide pot. Add ¾ cup of sugar for each cup of juice and stir well.
4. Boil over high heat to the gel point: 220°F at sea level, or until the jelly sheets from a spoon (book page 42).
5. Off the heat, skim the foam quickly. Fill at once to ¼ inch, wipe, close and process for your altitude (book pages 25 to 34).

PROCESS TIME FOR YOUR ALTITUDE · HALF-PINTS OR PINTS

0 to 1,000 ft	1,001 to 6,000 ft	Above 6,000 ft
5 min	**10 min**	**15 min**

A RECIPE BY THE POUND

This jelly is written for one pound of fruit, so it scales with your harvest. Make no more than 6 to 8 cups of juice into jelly at a time (book page 42), and keep to ¾ cup of sugar for every cup.

IF IT GOES WRONG

The jelly is cloudy: the bag was squeezed, or the fruit cooked too long. It tastes the same. The jelly is still syrup the next day: see the Fix-It Guide, book page 159.

MY BATCH

DATE _____ JARS FILLED _____ SEALED _____ MY GEL POINT _____ °F

NOTES _____

Mayhaw Jelly with Powdered Pectin

A jelly made with powdered pectin. Read Jelly Starts with Juice, book page 42, first.



AT A GLANCE

- **JARS** Half-pints, sterilized and kept hot
- **MAKES** About 6 half-pints
- **HEADSPACE** ¼ inch
- **ON THE STOVE** About 30 minutes for the juice; then a hard boil for exactly 1 minute and 15 seconds after the sugar goes in
- **SMALL BATCH** Not for this one. A recipe with boxed pectin is balanced for the whole box. Make it as written.
- **KEEPS** Best within 1 year on a cool, dark shelf. Once opened, 1 month in the refrigerator.

Ingredients

- 4 cups mayhaw juice (made in steps 1 and 2)
- 1 box powdered pectin
- 5½ cups sugar

PROCESS TIME FOR YOUR ALTITUDE HALF-PINTS OR PINTS

0 to 1,000 ft	**5 min**
1,001 to 6,000 ft	**10 min**
Above 6,000 ft	**15 min**

What to do

1. Sort out any spoiled fruit and wash the mayhaws well. Stems and blossom ends can stay. For 2 quarts of fruit, a little over 2 pounds, add 6 cups of water. Bring to a boil, cover and cook gently for about 30 minutes.
2. Drain through a colander, pressing the fruit lightly. Then strain the juice through two or three layers of damp cheesecloth or a jelly bag, and leave the sediment behind. Measure 4 cups.
3. Sterilize the jars and keep them hot (book pages 26 and 27). Pour the juice into a large pot, 8 to 10 quarts, and mix in the pectin well. Bring quickly to a hard, rolling boil, stirring now and then.
4. Add all the sugar at once and stir until it dissolves. Bring back to a full rolling boil and boil hard for exactly 1 minute and 15 seconds, stirring the whole time.
5. Off the heat, skim the foam with a metal spoon. Fill at once to ¼ inch, wipe, close and process for your altitude (book pages 25 to 34).

ONE GALLON, THREE BATCHES

A gallon of mayhaws, about 4½ pounds, gives about 12 cups of juice: enough for three batches of this jelly. Make them one at a time. It is lovely spooned over cream cheese with crackers. For mayhaw jelly without boxed pectin, see page 34.

IF IT GOES WRONG

The jelly didn't set: the boil was not a full one, or the pectin was old. It can be cooked again:
Fix-It Guide, book page 159.

MY BATCH

DATE _____ JARS FILLED _____ SEALED _____

NOTES _____

Mayhaw-Pepper Jelly

A jelly made with powdered pectin. Read Jelly Starts with Juice, book page 42, first.



AT A GLANCE

- **JARS** Half-pints, sterilized and kept hot
- **MAKES** About 6 half-pints
- **HEADSPACE** ¼ inch
- **ON THE STOVE** About 30 minutes for the juice; then 15 and 20 minutes at a simmering boil
- **SMALL BATCH** Not for this one. A recipe with boxed pectin is balanced for the whole box. Make it as written.
- **KEEPS** Best within 1 year on a cool, dark shelf. Once opened, 1 month in the refrigerator.

Ingredients

- 4 cups mayhaw juice
- 1 package powdered pectin
- 5½ cups sugar, in two parts (½ cup and 5 cups)
- ¼ cup seeded, chopped fresh jalapeño peppers
- ¼ cup seeded, chopped fresh red hot peppers
- ½ cup vinegar

PROCESS TIME FOR YOUR ALTITUDE HALF-PINTS OR PINTS

0 to 1,000 ft	**5** min
1,001 to 6,000 ft	**10** min
Above 6,000 ft	**15** min

What to do

1. For the juice, sort and wash the mayhaws. Cover them with water, 3 quarts for each gallon of fruit (6 cups for 2 quarts). Bring to a boil, cover and cook gently about 30 minutes. Let cool, drain in a colander, pressing lightly with the back of a spoon, then strain through two or three layers of damp cheesecloth. Leave the sediment behind.
2. Sterilize the jars and keep them hot (book pages 26 and 27). Wear rubber gloves for the peppers.
3. Stir the pectin and ½ cup of the sugar into 4 cups of juice. Bring to a boil, stirring the whole time.
4. Add the other 5 cups of sugar and bring to 200°F, a simmering boil. Simmer 15 minutes and skim. Add the peppers and the vinegar and simmer 20 minutes more.
5. Fill at once to ¼ inch, wipe, close and process for your altitude (book pages 25 to 34).

NOT THE USUAL PECTIN METHOD

This jelly doesn't get the hard 1-minute boil. It simmers at 200°F, first with the sugar and then with the peppers and vinegar, as it was tested. Follow the minutes as written. A gallon of mayhaws gives about 12 cups of juice, enough for three batches. Serve it over cream cheese with crackers.

IF IT GOES WRONG

The jelly tastes weak: too much water went in with the fruit. Next time, keep to 3 quarts for each gallon. More help: Fix-It Guide, book page 153.

MY BATCH

DATE _____ JARS FILLED _____ SEALED _____

NOTES _____

Mint Jelly

A jelly made with liquid pectin. Read “Powdered first, liquid last” on book page 47 first.



AT A GLANCE

- **JARS** Half-pints, sterilized and kept hot
- **MAKES** About 3 or 4 half-pints
- **HEADSPACE** ¼ inch
- **ON THE STOVE** 10 minutes of steeping for the mint; a hard boil for exactly 1 minute after the pectin goes in
- **SMALL BATCH** Not for this one. A recipe with boxed pectin is balanced for the full amount. Make it as written.
- **KEEPS** Best within 1 year on a cool, dark shelf. Once opened, 1 month in the refrigerator.

Ingredients

- 1½ cups firmly packed fresh mint
- 2¼ cups water
- 3½ cups sugar
- 2 tablespoons lemon juice
- 1 pouch (3 ounces) liquid pectin
- A few drops green food coloring, if you like

What to do

1. Wash the mint. Crush the leaves and stems, or chop them finely. Put them in a pan with the water and bring quickly to a boil. Take the pan off the heat, cover, and let it stand 10 minutes. Add the coloring if you like, then strain out the mint.
2. Sterilize the jars and keep them hot (book pages 26 and 27). Open the pectin and stand it next to the stove.
3. Measure 1¾ cups of mint juice into the wide pot. Stir in the sugar and the lemon juice. Over high heat, stir without stopping to a full rolling boil that you can’t stir down.
4. Add the pectin. Bring back to a full rolling boil and boil hard for 1 minute.
5. Off the heat, skim the foam quickly. Fill at once to ¼ inch, wipe, close and process for your altitude (book pages 25 to 34).

PROCESS TIME FOR YOUR ALTITUDE · HALF-PINTS OR PINTS

0 to 1,000 ft	1,001 to 6,000 ft	Above 6,000 ft
5 min	**10 min**	**15 min**

A TEA, NOT A JUICE

Mint has no juice to drip out of a bag. You make a strong tea from the leaves instead, and the pectin and the lemon juice do the setting. The green drops are only for color.

IF IT GOES WRONG

The jelly didn’t set: the boil was not a full one, or the minute was cut short. It can be cooked again: Fix-It Guide, book page 159.

MY BATCH

DATE _____ JARS FILLED _____ SEALED _____

NOTES _____

Mint Jelly II

A jelly made with liquid pectin. Read “Powdered first, liquid last” on book page 47 first.



AT A GLANCE

- **JARS** Half-pints, sterilized and kept hot
- **MAKES** About 3 or 4 half-pints
- **HEADSPACE** ¼ inch
- **ON THE STOVE** A hard boil for exactly ½ minute after the pectin goes in
- **SMALL BATCH** Not for this one. A recipe with boxed pectin is balanced for the whole box. Make it as written.
- **KEEPS** Best within 1 year on a cool, dark shelf. Once opened, 1 month in the refrigerator.

Ingredients

- 1 cup chopped mint leaves and tender stems, firmly packed
- 1 cup water
- ½ cup cider vinegar
- 3½ cups sugar
- 5 drops green food coloring
- 1 pouch liquid pectin

What to do

1. Sterilize the jars and keep them hot (book pages 26 and 27). Open the pectin and stand it next to the stove.
2. Wash and chop the mint. Pack it firmly into the cup to measure.
3. Put the mint, the vinegar, the water and the sugar in the wide pot and mix well. Over high heat, stir without stopping until it reaches a full rolling boil that you can’t stir down.
4. Add the food coloring and the pectin. Bring back to a full rolling boil and boil hard for ½ minute. Take the pot off the heat and skim.
5. Strain the hot jelly through two layers of damp cheesecloth. Fill at once to ¼ inch, wipe, close and process for your altitude (book pages 25 to 34).

PROCESS TIME FOR YOUR ALTITUDE · HALF-PINTS OR PINTS

0 to 1,000 ft	1,001 to 6,000 ft	Above 6,000 ft
5 min	**10 min**	**15 min**

STRAIN AT THE END

In the Mint Jelly on page 37, the mint steeps first and only its liquid goes on. Here the chopped mint boils with the jelly, and you strain it out at the end. Note the boil, too: half a minute, not a whole one.

IF IT GOES WRONG

The jelly didn’t set: the boil was not a full one, or the pectin was old. It can be cooked again:
Fix-It Guide, book page 159.

MY BATCH

DATE _____ JARS FILLED _____ SEALED _____

NOTES _____

Mixed Fruit Jelly

A jelly made with liquid pectin. Read Jelly Starts with Juice, book page 42, first.



AT A GLANCE

- **JARS** Half-pints, sterilized and kept hot
- **MAKES** About 9 or 10 half-pints
- **HEADSPACE** ¼ inch
- **ON THE STOVE** 20 to 25 minutes for each juice; a hard boil for exactly 1 minute after the pectin goes in
- **SMALL BATCH** Not for this one. A recipe with boxed pectin is balanced for the full amount. Make it as written.
- **KEEPS** Best within 1 year on a cool, dark shelf. Once opened, 1 month in the refrigerator.

Ingredients

- 2 cups cranberry juice (from about 1 pound cranberries and 2 cups water)
- 2 cups quince juice (from about 2 pounds quince and 4 cups water)
- 1 cup apple juice (from about ¾ pound apples and ¾ cup water)
- 7½ cups sugar
- 1 pouch liquid pectin

What to do

1. Cranberries: sort and wash them, add the water, cover, and bring to a boil over high heat. Simmer 20 minutes and let the juice drip through a jelly bag (book page 42).
2. Quince: wash them and cut off the stem and blossom ends; don't peel or core them. Slice very thin. Add the water, cover, bring to a boil, simmer 25 minutes and drip the juice. Apples: the same, with their water, simmered 20 minutes.
3. Sterilize the jars and keep them hot (book pages 26 and 27). Measure the three juices into the wide pot and stir in the sugar. Over high heat, stir without stopping to a full rolling boil that you can't stir down.
4. Add the pectin. Bring back to a full rolling boil and boil hard for 1 minute.
5. Off the heat, skim the foam quickly. Fill at once to ¼ inch, wipe, close and process for your altitude (book pages 25 to 34).

PROCESS TIME FOR YOUR ALTITUDE · HALF-PINTS OR PINTS

0 to 1,000 ft	1,001 to 6,000 ft	Above 6,000 ft
5 min	**10** min	**15** min

THREE SEASONS IN ONE JAR

Quince, apples and cranberries don't all ripen in the same weeks. Make each juice when its fruit is ready and freeze it. On jelly day, thaw the three and measure.

IF IT GOES WRONG

The jelly is cloudy: a bag was squeezed. It tastes the same. The jelly didn't set: see the Fix-It Guide, book page 159.

MY BATCH

DATE _____ JARS FILLED _____ SEALED _____

NOTES _____

Mulberry Jelly

A jelly made with liquid pectin. Read “Powdered first, liquid last” on book page 47 first.



AT A GLANCE

- **JARS** Half-pints, washed and kept hot
- **MAKES** About 8 half-pints
- **HEADSPACE** ¼ inch
- **ON THE STOVE** 15 minutes at a simmer for the juice; a hard boil for exactly 1 minute after the pectin goes in
- **SMALL BATCH** Not for this one. A recipe with boxed pectin is balanced for the full amount. Make it as written.
- **KEEPS** Best within 1 year on a cool, dark shelf. Once opened, 1 month in the refrigerator.

Ingredients

3 cups mulberry juice (from about 3 pounds ripe mulberries)

½ cup lemon juice

7 cups sugar

2 pouches liquid pectin

What to do

1. Wash the jars and keep them hot (book pages 26 and 27).
2. Sort and wash the mulberries and pull off the stems. Crush them in a pan and heat gently until the juice starts to run. Cover and simmer 15 minutes.
3. Pour into a jelly bag and squeeze out the juice. Measure 3 cups into a very large pot. Add the lemon juice and the sugar and mix well.
4. Over high heat, bring quickly to a hard boil, stirring the whole time. Add the pectin all at once. Bring to a full rolling boil and boil hard for 1 minute, still stirring.
5. Off the heat, skim the foam with a metal spoon. Fill at once to ¼ inch, wipe, close and process for your altitude (book pages 25 to 34).

PROCESS TIME FOR YOUR ALTITUDE · HALF-PINTS OR PINTS

Note the longer times.

0 to 1,000 ft	1,001 to 6,000 ft	Above 6,000 ft
10 min	**15 min**	**20 min**

THIS TIME, SQUEEZE

Most jellies ask you to let the bag drip on its own. This tested recipe tells you to squeeze, to get the full 3 cups from the berries. The jelly may come out less clear than a dripped one. The ½ cup of lemon juice is part of the tested recipe: keep it as written.

IF IT GOES WRONG

The jelly didn’t set: the boil was not a full one, or the minute was cut short. It can be cooked again: Fix-It Guide, book page 159.

MY BATCH

DATE _____ JARS FILLED _____ SEALED _____

NOTES _____

Mulberry Jelly with Powdered Pectin

A jelly made with powdered pectin. Read Jelly Starts with Juice, book page 42, first.



AT A GLANCE

- **JARS** Half-pints, washed and kept hot
- **MAKES** About 6 or 7 half-pints
- **HEADSPACE** ¼ inch
- **ON THE STOVE** 10 minutes at a simmer for the juice; a hard boil for exactly 1 minute after the sugar goes in
- **SMALL BATCH** Not for this one. A recipe with boxed pectin is balanced for the whole box. Make it as written.
- **KEEPS** Best within 1 year on a cool, dark shelf. Once opened, 1 month in the refrigerator.

Ingredients

- 3½ cups mulberry juice (from about 2 quarts mulberries, ¾ ripe and ¼ red)
- 1 box powdered pectin
- 5 cups sugar
- ¼ cup lemon juice, only if all the berries are ripe

What to do

1. Wash the jars and keep them hot (book pages 26 and 27).
2. Sort and wash the mulberries and pull off the stems. Crush them well and heat slowly until the juice starts to run. Cover and simmer 10 minutes.
3. Pour into a jelly bag and squeeze out the juice. Measure 3½ cups into the wide pot, with the lemon juice if you need it, and mix in the pectin. Bring quickly to a hard boil, stirring the whole time.
4. Add all the sugar at once. Bring back to a full rolling boil that you can't stir down, and boil hard for 1 minute, still stirring.
5. Off the heat, skim the foam with a metal spoon. Fill at once to ¼ inch, wipe, close and process for your altitude (book pages 25 to 34).

PROCESS TIME FOR YOUR ALTITUDE · HALF-PINTS OR PINTS

Note the longer times.

0 to 1,000 ft	1,001 to 6,000 ft	Above 6,000 ft
10 min	**15 min**	**20 min**

THE LEMON JUICE QUESTION

The best mix for this jelly is about ¾ ripe berries and ¼ still red. If every berry you picked is ripe, add the ¼ cup of lemon juice; if some are red, leave it out. Mulberries stain hands and counters, so wear an apron.

IF IT GOES WRONG

The jelly didn't set: the boil was not a full one, or the pectin was old. It can be cooked again:
Fix-It Guide, book page 159.

MY BATCH

DATE _____ JARS FILLED _____ SEALED _____

NOTES _____

Muscadine or Scuppernong Jelly



First jelly? Read Jelly Starts with Juice, book page 42, and Lesson 1, book page 36.

AT A GLANCE

- **JARS** Half-pints, sterilized and kept hot
- **MAKES** 3 or 4 half-pints
- **HEADSPACE** ¼ inch
- **ON THE STOVE** About 10 minutes for the juice, a night in the refrigerator, then a fast boil to the gel point
- **SMALL BATCH** Halve every ingredient. You'll fill about half as many jars. Same jars, same headspace, same minutes in the canner.
- **KEEPS** Best within 1 year on a cool, dark shelf. Once opened, 1 month in the refrigerator.

Ingredients

4 cups muscadine or scuppernong juice

3 cups sugar

What to do

1. Wash and crush grapes that are just ripe. With no water, bring them to a boil and simmer about 10 minutes, stirring the whole time. Press the juice out of the hot grapes.
2. Pour the cooled juice into glass containers and refrigerate it overnight. The next day, strain it through a cloth jelly bag. This time, don't squeeze.
3. Sterilize the jars and keep them hot (book pages 26 and 27). Bring 4 cups of juice to a boil in the wide pot. Add the sugar and stir until it has dissolved.
4. Boil fast over high heat to the gel point: 220°F at sea level, or until the jelly sheets from a spoon (book page 42).
5. Off the heat, skim the foam quickly. Fill at once to ¼ inch, wipe, close and process for your altitude (book pages 25 to 34).

PROCESS TIME FOR YOUR ALTITUDE · HALF-PINTS OR PINTS

0 to 1,000 ft	1,001 to 6,000 ft	Above 6,000 ft
5 min	**10 min**	**15 min**

PRESS FIRST, DRIP LATER

Here the juice is pressed out of the hot grapes, with no water added. Then comes a night in the refrigerator and a second straining, without squeezing. Those two steps are what give you a clear jelly.

IF IT GOES WRONG

The jelly is cloudy: the bag was squeezed on the second straining. It tastes the same. The jelly is still syrup the next day: see the Fix-It Guide, book page 159.

MY BATCH

DATE _____ JARS FILLED _____ SEALED _____ MY GEL POINT _____ °F

NOTES _____

Orange Jelly from Frozen Concentrate

A jelly made with powdered pectin. Read “Three rules for boxed pectin” on book page 46 first.



AT A GLANCE

- **JARS** Half-pints, sterilized and kept hot
- **MAKES** 5 or 6 half-pints
- **HEADSPACE** ¼ inch
- **ON THE STOVE** A hard boil for exactly 1 minute after the sugar goes in
- **SMALL BATCH** Not for this one. A recipe with boxed pectin is balanced for the whole box. Make it as written.
- **KEEPS** Best within 1 year on a cool, dark shelf. Once opened, 1 month in the refrigerator.

Ingredients

- 12 ounces frozen orange juice concentrate, thawed
- 2½ cups water
- 1 box powdered pectin
- 4½ cups sugar

What to do

1. Sterilize the jars and keep them hot (book pages 26 and 27). Measure the sugar into a bowl and set it next to the stove.
2. Mix the orange juice and the water in the wide pot. Stir in the pectin.
3. Over high heat, stir without stopping until it reaches a full boil.
4. Add the sugar at once. Stir back to a full rolling boil that you can’t stir down, and boil hard for 1 minute, still stirring.
5. Off the heat, skim the foam quickly. Fill at once to ¼ inch, wipe, close and process for your altitude (book pages 25 to 34).

PROCESS TIME FOR YOUR ALTITUDE · HALF-PINTS OR PINTS

0 to 1,000 ft	1,001 to 6,000 ft	Above 6,000 ft
5 min	**10 min**	**15 min**

JELLY IN ANY SEASON

No fruit to wash, no bag to drip: the juice comes from the freezer case. That makes this the quickest jelly in the collection, and a good one for a winter afternoon. It works only because the box of pectin is there. Juice from a carton or a can won’t set on its own (book page 42).

IF IT GOES WRONG

The jelly didn’t set: the boil was not a full one, or the pectin was old. It can be cooked again: Fix-It Guide, book page 159.

MY BATCH

DATE _____ JARS FILLED _____ SEALED _____

NOTES _____

Pepper Jelly

A jelly made with liquid pectin. Read “Powdered first, liquid last” on book page 47 first.



AT A GLANCE

- **JARS** Half-pints only, sterilized and kept hot
- **MAKES** About 5 half-pints
- **HEADSPACE** ¼ inch
- **ON THE STOVE** 10 minutes at a slow boil; a hard boil for exactly 1 minute after the pectin goes in
- **SMALL BATCH** Not for this one. A recipe with boxed pectin is balanced for the whole box. Make it as written.
- **KEEPS** Best within 1 year on a cool, dark shelf. Once opened, 1 month in the refrigerator.

Ingredients

- 4 or 5 hot peppers, cored and cut in pieces
- 4 sweet green peppers, cored and cut in pieces
- 1 cup white vinegar
- 5 cups sugar
- 1 pouch liquid pectin
- A few drops green food coloring

What to do

1. Sterilize the jars and keep them hot (book pages 26 and 27). Open the pectin and stand it next to the stove.
2. Put half of the peppers and half of the vinegar in the blender, cover, and blend until the peppers are liquid. Do the same with the rest.
3. Pour the blended peppers into the wide pot, add the sugar, and boil slowly for 10 minutes.
4. Take the pot off the heat and stir in the pectin. Put it back over high heat and boil hard for 1 minute. Skim, then stir in a few drops of green food coloring.
5. Fill at once to ¼ inch, wipe, close and process for your altitude (book pages 25 to 34).

PROCESS TIME FOR YOUR ALTITUDE · HALF-PINTS

0 to 1,000 ft	1,001 to 6,000 ft	Above 6,000 ft
5 min	**10** min	**15** min

GLOVES ON

Wear gloves to core and cut the hot peppers, and keep your hands away from your eyes until they are washed. The cup of vinegar is part of the tested recipe: don’t cut it. For a golden version with yellow peppers, see page 30.

IF IT GOES WRONG

The jelly didn’t set: the boil was not a full one, or the pectin was old. It can be cooked again: Fix-It Guide, book page 159.

MY BATCH

DATE _____ JARS FILLED _____ SEALED _____

NOTES _____

Plum Jelly

First jelly? Read Jelly Starts with Juice, book page 42, and Lesson 1, book page 36.



AT A GLANCE

- **JARS** Half-pints, sterilized and kept hot
- **MAKES** About 8 or 9 half-pints
- **HEADSPACE** ¼ inch
- **ON THE STOVE** 15 to 20 minutes for the juice; the juice cooked down until thick; then a fast boil to the gel point
- **SMALL BATCH** Halve every ingredient. You'll fill about half as many jars. Same jars, same headspace, same minutes in the canner.
- **KEEPS** Best within 1 year on a cool, dark shelf. Once opened, 1 month in the refrigerator.

Ingredients

4 cups plum juice (from about 4 pounds plums and 2 cups water)

3 cups sugar

What to do

1. Wash the plums well and crush them. Add the water, cover, and bring to a boil over high heat. Simmer 15 to 20 minutes, until soft.
2. Let the juice drip through a damp jelly bag, without pressing or squeezing (book page 42).
3. Sterilize the jars and keep them hot (book pages 26 and 27). Cook the juice down until it is thick and the color of cherries.
4. Measure 4 cups of juice into the wide pot, add the sugar and stir well. Boil over high heat to the gel point: 220°F at sea level, or until the jelly sheets from a spoon (book page 42).
5. Off the heat, skim the foam quickly. Fill at once to ¼ inch, wipe, close and process for your altitude (book pages 25 to 34).

PROCESS TIME FOR YOUR ALTITUDE · HALF-PINTS OR PINTS

0 to 1,000 ft	1,001 to 6,000 ft	Above 6,000 ft
5 min	**10 min**	**15 min**

WHICH PLUMS

Most plums bring enough pectin and acid of their own, as long as they are not overripe. Italian plums are the exception: they need added acid or pectin, so save them for a recipe that has it.

IF IT GOES WRONG

The jelly is cloudy: the bag was squeezed. It tastes the same. The jelly is still syrup the next day: wait up to 2 weeks, then see the Fix-It Guide, book page 159.

MY BATCH

DATE _____ JARS FILLED _____ SEALED _____ MY GEL POINT _____ °F

NOTES _____

Plum Jelly with Liquid Pectin

A jelly made with liquid pectin. Read “Powdered first, liquid last” on book page 47 first.



AT A GLANCE

- **JARS** Half-pints, sterilized and kept hot
- **MAKES** About 7 or 8 half-pints
- **HEADSPACE** ¼ inch
- **ON THE STOVE** 10 minutes at a simmer for the juice; a hard boil for exactly 1 minute after the pectin goes in
- **SMALL BATCH** Not for this one. A recipe with boxed pectin is balanced for the whole box. Make it as written.
- **KEEPS** Best within 1 year on a cool, dark shelf. Once opened, 1 month in the refrigerator.

Ingredients

4 cups plum juice (from about 4½ pounds plums and ½ cup water)

7½ cups sugar

1 pouch liquid pectin

What to do

1. Sort and wash fully ripe plums and cut them in pieces. Don’t peel or pit them. Crush them, add the ½ cup of water, cover, and bring to a boil over high heat. Simmer 10 minutes, then let the juice drip through a jelly bag (book page 42).
2. Sterilize the jars and keep them hot (book pages 26 and 27). Open the pectin and stand it next to the stove.
3. Measure 4 cups of juice into the wide pot and stir in the sugar. Over high heat, stir without stopping until it reaches a full rolling boil that you can’t stir down.
4. Add the pectin. Bring back to a full rolling boil and boil hard for exactly 1 minute.
5. Off the heat, skim the foam quickly. Fill at once to ¼ inch, wipe, close and process for your altitude (book pages 25 to 34).

PROCESS TIME FOR YOUR ALTITUDE · HALF-PINTS OR PINTS

0 to 1,000 ft	1,001 to 6,000 ft	Above 6,000 ft
5 min	**10 min**	**15 min**

SKINS AND PITS STAY IN

For jelly you only want the juice, so the plums go into the pan unpeeled and unpitted. The jelly bag holds back the skins and the pits.

IF IT GOES WRONG

The jelly didn’t set: the boil was not a full one, or the pectin was old. It can be cooked again:
Fix-It Guide, book page 159.

MY BATCH

DATE _____ JARS FILLED _____ SEALED _____

NOTES _____

Plum Jelly with Powdered Pectin

A jelly made with powdered pectin. Read Jelly Starts with Juice, book page 42, first.



AT A GLANCE

- **JARS** Half-pints, sterilized and kept hot
- **MAKES** About 7 or 8 half-pints
- **HEADSPACE** ¼ inch
- **ON THE STOVE** 10 minutes at a simmer for the juice; a hard boil for exactly 1 minute after the sugar goes in
- **SMALL BATCH** Not for this one. A recipe with boxed pectin is balanced for the whole box. Make it as written.
- **KEEPS** Best within 1 year on a cool, dark shelf. Once opened, 1 month in the refrigerator.

Ingredients

5 cups plum juice (from about 4½ pounds plums and 1 cup water)

1 package powdered pectin

7 cups sugar

What to do

1. Sort and wash fully ripe plums and cut them in pieces. Don't peel or pit them. Crush them, add the cup of water, cover, and bring to a boil over high heat. Simmer 10 minutes, then let the juice drip through a jelly bag (book page 42).
2. Sterilize the jars and keep them hot (book pages 26 and 27).
3. Measure 5 cups of juice into the wide pot and stir in the pectin well. Over high heat, stir without stopping to a full rolling boil that you can't stir down.
4. Add all the sugar. Stir back to a full rolling boil and boil hard for 1 minute.
5. Off the heat, skim the foam quickly. Fill at once to ¼ inch, wipe, close and process for your altitude (book pages 25 to 34).

PROCESS TIME FOR YOUR ALTITUDE · HALF-PINTS OR PINTS

0 to 1,000 ft	1,001 to 6,000 ft	Above 6,000 ft
5 min	**10 min**	**15 min**

THREE PLUM JELLIES

This collection has three tested plum jellies: with no boxed pectin, page 45; with liquid pectin, page 46; and this one. Each uses its own amounts of juice and sugar. Pick one page and follow it to the end.

IF IT GOES WRONG

The jelly didn't set: the boil was not a full one, or the pectin was old. It can be cooked again: Fix-It Guide, book page 159.

MY BATCH

DATE _____ JARS FILLED _____ SEALED _____

NOTES _____

Quince Jelly

First jelly? Read Jelly Starts with Juice, book page 42, and Lesson 1, book page 36.



AT A GLANCE

- **JARS** Half-pints, sterilized and kept hot
- **MAKES** About 4 half-pints
- **HEADSPACE** ¼ inch
- **ON THE STOVE** 25 minutes at a simmer for the juice; then a fast boil to the gel point
- **SMALL BATCH** Halve every ingredient. You'll fill about half as many jars. Same jars, same headspace, same minutes in the canner.
- **KEEPS** Best within 1 year on a cool, dark shelf. Once opened, 1 month in the refrigerator.

Ingredients

3¾ cups quince juice (from about 3½ pounds quince and 7 cups water)

¼ cup lemon juice

3 cups sugar

What to do

1. Pick about one part underripe quince to three parts fully ripe. Wash them and cut off the stem and blossom ends; don't peel or core them. Slice very thin or cut into small pieces.
2. Add the water, cover, and bring to a boil over high heat. Simmer 25 minutes, then let the juice drip through a jelly bag (book page 42).
3. Sterilize the jars and keep them hot (book pages 26 and 27). Measure the quince juice into the wide pot. Add the lemon juice and the sugar and stir well.
4. Boil over high heat to the gel point: 220°F at sea level, or until the jelly sheets from a spoon (book page 42).
5. Off the heat, skim the foam quickly. Fill at once to ¼ inch, wipe, close and process for your altitude (book pages 25 to 34).

PROCESS TIME FOR YOUR ALTITUDE · HALF-PINTS OR PINTS

0 to 1,000 ft	1,001 to 6,000 ft	Above 6,000 ft
5 min	**10 min**	**15 min**

HARD FRUIT, SOFT JELLY

Quince carries enough pectin and acid of its own to set, as long as it isn't overripe. Slice it as thin as you can, so it softens in the 25 minutes. The peel and core stay in: the pectin is concentrated there.

IF IT GOES WRONG

The jelly is cloudy: the bag was squeezed. It tastes the same. The jelly is still syrup the next day: wait up to 2 weeks, then see the Fix-It Guide, book page 159.

MY BATCH

DATE _____ JARS FILLED _____ SEALED _____ MY GEL POINT _____ °F

NOTES _____

Spiced Orange Jelly

A jelly made with powdered pectin. Read “Three rules for boxed pectin” on book page 46 first.



AT A GLANCE

- **JARS** Half-pints, sterilized and kept hot
- **MAKES** About 4 half-pints
- **HEADSPACE** ¼ inch
- **ON THE STOVE** A hard boil for exactly 1 minute after the sugar goes in
- **SMALL BATCH** Not for this one. A recipe with boxed pectin is balanced for the whole box. Make it as written.
- **KEEPS** Best within 1 year on a cool, dark shelf. Once opened, 1 month in the refrigerator.

Ingredients

- 2 cups orange juice (about 5 medium oranges)
- ⅓ cup lemon juice (about 2 medium lemons)
- ⅔ cup water
- 1 package powdered pectin
- 2 tablespoons finely chopped orange peel
- 1 teaspoon whole allspice
- ½ teaspoon whole cloves
- 4 cinnamon sticks, 2 inches long
- 3½ cups sugar

What to do

1. Sterilize the jars and keep them hot (book pages 26 and 27). Measure the sugar into a bowl.
2. Put the orange juice, the lemon juice and the water in the wide pot. Stir in the pectin.
3. Tie the orange peel, allspice, cloves and cinnamon loosely in a clean white cloth and drop the bag into the pot. Over high heat, stir without stopping to a full rolling boil that you can’t stir down.
4. Add the sugar. Stir back to a full rolling boil and boil hard for 1 minute.
5. Off the heat, lift out the spice bag and skim the foam quickly. Fill at once to ¼ inch, wipe, close and process for your altitude (book pages 25 to 34).

PROCESS TIME FOR YOUR ALTITUDE · HALF-PINTS OR PINTS

0 to 1,000 ft	1,001 to 6,000 ft	Above 6,000 ft
5 min	**10 min**	**15 min**

TIE IT LOOSELY

Tie the spices loosely, with room in the cloth, so the juice can move through them while it boils. Fresh-squeezed juice works here because the box of pectin does the setting.

IF IT GOES WRONG

The jelly didn’t set: the boil was not a full one, or the pectin was old. It can be cooked again:
Fix-It Guide, book page 159.

MY BATCH

DATE _____ JARS FILLED _____ SEALED _____

NOTES _____

Strawberry Jelly

A jelly made with liquid pectin. Read “Powdered first, liquid last” on book page 47 first.



AT A GLANCE

- **JARS** Half-pints, sterilized and kept hot
- **MAKES** About 8 or 9 half-pints
- **HEADSPACE** ¼ inch
- **ON THE STOVE** A hard boil for exactly 1 minute after the pectin goes in
- **SMALL BATCH** Not for this one. A recipe with boxed pectin is balanced for the full amount. Make it as written.
- **KEEPS** Best within 1 year on a cool, dark shelf. Once opened, 1 month in the refrigerator.

Ingredients

4 cups strawberry juice (from about 3 quart boxes of berries)

7½ cups sugar

2 pouches liquid pectin

What to do

1. Sort and wash fully ripe berries and take off the caps. Crush them and let the juice drip through a jelly bag (book page 42).
2. Sterilize the jars and keep them hot (book pages 26 and 27). Open the pectin and stand it next to the stove.
3. Measure 4 cups of juice into the wide pot and stir in the sugar. Over high heat, stir without stopping to a full rolling boil that you can’t stir down.
4. Add both pouches of pectin. Bring back to a full rolling boil and boil hard for 1 minute.
5. Off the heat, skim the foam quickly. Fill at once to ¼ inch, wipe, close and process for your altitude (book pages 25 to 34).

PROCESS TIME FOR YOUR ALTITUDE · HALF-PINTS OR PINTS

0 to 1,000 ft	1,001 to 6,000 ft	Above 6,000 ft
5 min	**10 min**	**15 min**

JUICE WITHOUT THE STOVE

Ripe strawberries are so juicy that you can crush them and let them drip with no cooking at all. If your berries are firmer, warm them first with a little water, as for other berries (book page 42).

IF IT GOES WRONG

The jelly is cloudy: the bag was squeezed. It tastes the same. The jelly didn’t set: see the Fix-It Guide, book page 159.

MY BATCH

DATE _____ JARS FILLED _____ SEALED _____

NOTES _____

Strawberry Jelly with Powdered Pectin

A jelly made with powdered pectin. Read Jelly Starts with Juice, book page 42, first.



AT A GLANCE

- **JARS** Half-pints, sterilized and kept hot
- **MAKES** About 5 or 6 half-pints
- **HEADSPACE** ¼ inch
- **ON THE STOVE** A hard boil for exactly 1 minute after the sugar goes in
- **SMALL BATCH** Not for this one. A recipe with boxed pectin is balanced for the whole box. Make it as written.
- **KEEPS** Best within 1 year on a cool, dark shelf. Once opened, 1 month in the refrigerator.

Ingredients

- 3½ cups strawberry juice (from about 3 quart boxes of berries)
- 1 package powdered pectin
- 4½ cups sugar

What to do

1. Sort and wash fully ripe strawberries and take off the stems and caps. Crush them and let the juice drip through a jelly bag (book page 42).
2. Sterilize the jars and keep them hot (book pages 26 and 27).
3. Measure 3½ cups of juice into the wide pot and stir in the pectin well. Over high heat, stir without stopping to a full rolling boil that you can't stir down.
4. Add all the sugar. Stir back to a full rolling boil and boil hard for 1 minute.
5. Off the heat, skim the foam quickly. Fill at once to ¼ inch, wipe, close and process for your altitude (book pages 25 to 34).

PROCESS TIME FOR YOUR ALTITUDE · HALF-PINTS OR PINTS

0 to 1,000 ft	1,001 to 6,000 ft	Above 6,000 ft
5 min	**10 min**	**15 min**

FULLY RIPE IS FINE

Jelly without boxed pectin needs some underripe fruit, because it brings the pectin. Here the box does that job, so use fully ripe berries. For strawberry jelly with liquid pectin, see page 50.

IF IT GOES WRONG

The jelly didn't set: the boil was not a full one, or the pectin was old. It can be cooked again:
Fix-It Guide, book page 159.

MY BATCH

DATE _____ JARS FILLED _____ SEALED _____

NOTES _____

Strawberry-Rhubarb Jelly

A jelly made with liquid pectin. Read “Powdered first, liquid last” on book page 47 first.



AT A GLANCE

- **JARS** Half-pints, sterilized and kept hot
- **MAKES** About 7 half-pints
- **HEADSPACE** ¼ inch
- **ON THE STOVE** A hard boil for exactly 1 minute after the pectin goes in
- **SMALL BATCH** Not for this one. A recipe with boxed pectin is balanced for the full amount. Make it as written.
- **KEEPS** Best within 1 year on a cool, dark shelf. Once opened, 1 month in the refrigerator.

Ingredients

- 1½ pounds red rhubarb stalks
- 1½ quarts ripe strawberries
- ½ teaspoon butter or margarine, if you like
- 6 cups sugar
- 6 ounces liquid pectin

What to do

1. Wash the rhubarb, cut it into 1-inch pieces, and blend or grind it. Wash and hull the strawberries and crush them in a pan, one layer at a time.
2. Put both fruits in a jelly bag or two layers of cheesecloth and squeeze out the juice gently.
3. Sterilize the jars and keep them hot (book pages 26 and 27). Measure 3½ cups of juice into the wide pot. Add the butter, if you are using it, and the sugar, and mix well.
4. Over high heat, bring to a boil, stirring the whole time. Stir in the pectin at once. Bring to a full rolling boil and boil hard for 1 minute, still stirring.
5. Off the heat, skim the foam quickly. Fill to ¼ inch, wipe, close and process for your altitude (book pages 25 to 34).

PROCESS TIME FOR YOUR ALTITUDE · HALF-PINTS OR PINTS

0 to 1,000 ft	1,001 to 6,000 ft	Above 6,000 ft
5 min	**10 min**	**15 min**

PICK RED STALKS

The recipe asks for red rhubarb stalks, for the color. The butter is only there to keep the foam down. It can leave an off taste after long storage, so leave it out for jars meant to last the year.

IF IT GOES WRONG

You have less than 3½ cups of juice: don’t top it up with water. This recipe needs the full amount. Next time, weigh the fruit. More help: Fix-It Guide, book page 153.

MY BATCH

DATE _____ JARS FILLED _____ SEALED _____

NOTES _____

Apple Conserve

A conserve is a jam made from more than one fruit, with nuts or raisins stirred in. This one is made with powdered pectin. Read “Three rules for boxed pectin” on book page 46 first.



AT A GLANCE

- **JARS** Half-pints, sterilized and kept hot
- **MAKES** About 6 or 7 half-pints
- **HEADSPACE** ¼ inch
- **ON THE STOVE** A hard boil for exactly 1 minute after the sugar goes in
- **SMALL BATCH** Not for this one. A recipe with boxed pectin is balanced for the whole box. Make it as written.
- **KEEPS** Best within 1 year on a cool, dark shelf. Once opened, 1 month in the refrigerator.

Ingredients

- 4½ cups finely chopped red apples (about 3 pounds)
- ½ cup water
- ¼ cup lemon juice
- ½ cup raisins
- 1 package powdered pectin
- 5½ cups sugar
- ½ cup chopped nuts
- 3 or 4 drops red food coloring, if you like

What to do

1. Sterilize the jars and keep them hot (book pages 26 and 27). Measure the sugar into a bowl.
2. Pick tart red apples. Wash them, cut off the stem and blossom ends and core them. Don’t peel them. Chop them finely and measure 4½ cups.
3. Put the apples, the water, the lemon juice and the raisins in the wide pot and stir in the pectin. Over high heat, stir without stopping until the whole surface is bubbling in a full boil.
4. Add the sugar. When the full boil comes back, boil hard for 1 minute, stirring the whole time.
5. Stir in the nuts and take the pot off the heat. Add the coloring if you like, and skim. Fill at once to ¼ inch, wipe, close and process for your altitude (book pages 25 to 34).

PROCESS TIME FOR YOUR ALTITUDE · HALF-PINTS OR PINTS

0 to 1,000 ft	1,001 to 6,000 ft	Above 6,000 ft
5 min	10 min	15 min

KEEP THE PEEL ON

The red skins stay in the conserve and give it its color. That is why the recipe asks for red apples and tells you not to peel them.

IF IT GOES WRONG

The conserve didn’t set: the boil was not a full one, or the pectin was old. It can be cooked again: Fix-It Guide, book page 159.

MY BATCH

DATE _____ JARS FILLED _____ SEALED _____

NOTES _____

Apricot-Orange Conserve

First conserve? Start with Lesson 1, book page 36. You cook it to the gel point the same way.



AT A GLANCE

- **JARS** Half-pints, sterilized and kept hot
- **MAKES** About 5 half-pints
- **HEADSPACE** ¼ inch
- **ON THE STOVE** About 20 minutes for dried apricots; then a boil until thick
- **SMALL BATCH** Halve every ingredient. You'll fill about half as many jars. Same jars, same headspace, same minutes in the canner.
- **KEEPS** Best within 1 year on a cool, dark shelf. Once opened, 1 month in the refrigerator.

Ingredients

- 3½ cups chopped, drained apricots (about two 20-ounce cans of unpeeled apricots, or 1 pound dried apricots)
- 1½ cups orange juice (3 or 4 medium oranges)
- Peel of ½ orange, shredded very fine
- 2 tablespoons lemon juice
- 3¼ cups sugar
- ½ cup chopped nuts

What to do

1. Sterilize the jars and keep them hot (book pages 26 and 27).
2. With dried apricots, simmer them uncovered in 3 cups of water for about 20 minutes, until tender. Drain them and chop. With canned apricots, drain them and chop.
3. Put everything except the nuts in the wide pot.
4. Cook, stirring the whole time, until thick, or to 9°F above the point where water boils in your kitchen: 221°F at sea level.
5. Stir in the nuts, take the pot off the heat and skim. Fill at once to ¼ inch, wipe, close and process for your altitude (book pages 25 to 34).

PROCESS TIME FOR YOUR ALTITUDE · HALF-PINTS OR PINTS

0 to 1,000 ft	1,001 to 6,000 ft	Above 6,000 ft
5 min	**10 min**	**15 min**

A CONSERVE FROM THE PANTRY

This one doesn't wait for apricot season. It starts from canned or dried apricots, so you can make it in the middle of winter.

IF IT GOES WRONG

The conserve is loose the next day: give it up to 2 weeks before you decide. Then see the Fix-It Guide, book page 159.

MY BATCH

DATE _____ JARS FILLED _____ SEALED _____ MY GEL POINT _____ °F

NOTES _____

Blueberry Conserve

A conserve is a jam made from more than one fruit, with nuts or raisins stirred in. First conserve? Start with Lesson 1, book page 36. You cook it until thick the same way.



AT A GLANCE

- **JARS** Half-pints only, sterilized and kept hot
- **MAKES** About 4 half-pints
- **HEADSPACE** ¼ inch
- **ON THE STOVE** 5 minutes for the citrus; then about 30 minutes at a fast boil
- **SMALL BATCH** Halve every ingredient. You'll fill about half as many jars. Same jars, same headspace, same minutes in the canner.
- **KEEPS** Best within 1 year on a cool, dark shelf. Once opened, 1 month in the refrigerator.

Ingredients

- 2 cups water
- 4 cups sugar
- ½ lemon, thinly sliced
- ½ orange, thinly sliced
- ½ cup seedless raisins
- 1 quart stemmed blueberries

What to do

1. Sterilize the jars and keep them hot (book pages 26 and 27).
2. Slice the lemon half and the orange half thin. Wash and stem the blueberries.
3. Bring the water and the sugar to a boil in the wide pot. Add the lemon, the orange and the raisins, and simmer 5 minutes.
4. Add the blueberries and cook fast until thick, about 30 minutes. Stir often as it thickens, so it doesn't stick.
5. Off the heat, skim the foam. Fill to ¼ inch, wipe, close and process for your altitude (book pages 25 to 34).

PROCESS TIME FOR YOUR ALTITUDE · HALF-PINTS

0 to 1,000 ft	1,001 to 6,000 ft	Above 6,000 ft
5 min	**10 min**	**15 min**

PEEL AND ALL

The lemon and the orange go in sliced thin, peel and all. They get 5 minutes in the syrup on their own, then the berries join them for the long boil.

IF IT GOES WRONG

The conserve is loose the next day: give it time, up to 2 weeks, before you decide. A lid moves when you press it: refrigerate that jar and eat it first. More help: Fix-It Guide, book page 153.

MY BATCH

DATE _____ JARS FILLED _____ SEALED _____ MY GEL POINT _____ °F

NOTES _____

Cranberry Conserve

First conserve? Start with Lesson 1, book page 36. You cook it to the gel point the same way.



AT A GLANCE

- **JARS** Half-pints only, washed and kept hot
- **MAKES** About 4 half-pints
- **HEADSPACE** ¼ inch
- **ON THE STOVE** About 20 minutes for the orange; then about 8 minutes to the gel point
- **SMALL BATCH** Halve every ingredient. You'll fill about half as many jars. Same jars, same headspace, same minutes in the canner.
- **KEEPS** Best within 1 year on a cool, dark shelf. Once opened, 1 month in the refrigerator.

Ingredients

- 1 unpeeled orange, finely chopped
- 2 cups water
- 3 cups sugar
- 1 quart cranberries
- ½ cup seedless raisins
- ½ cup chopped nuts

What to do

1. Wash the jars and keep them hot (book pages 26 and 27).
2. Put the chopped orange and the water in the wide pot. Cook fast for about 20 minutes, until the peel is tender.
3. Add the washed cranberries, the sugar and the raisins. Bring slowly to a boil, stirring now and then, until the sugar has dissolved.
4. Boil fast to the gel point, 220°F at sea level, about 8 minutes. Stir more often as it thickens. Add the nuts for the last 5 minutes.
5. Fill to ¼ inch, wipe, close and process for your altitude (book pages 25 to 34).

PROCESS TIME FOR YOUR ALTITUDE · HALF-PINTS

Note the longer times.

0 to 1,000 ft	1,001 to 6,000 ft	Above 6,000 ft
10 min	**15 min**	**20 min**

A HOLIDAY JAR

Tart cranberries, a whole orange, raisins and nuts: this is the conserve for a turkey sandwich, or a jar to give away in December. Note the 10 minutes in the canner, twice what most spreads here get.

IF IT GOES WRONG

The conserve is loose the next day: give it up to 2 weeks before you decide. Then see the Fix-It Guide, book page 159.

MY BATCH

DATE _____ JARS FILLED _____ SEALED _____ MY GEL POINT _____ °F

NOTES _____

Damson Plum-Orange Conserve

A conserve made with powdered pectin. Read “Three rules for boxed pectin” on book page 46 first.



AT A GLANCE

- **JARS** Half-pints, sterilized and kept hot
- **MAKES** About 8 or 9 half-pints
- **HEADSPACE** ¼ inch
- **ON THE STOVE** 20 minutes at a simmer for the orange; a hard boil for exactly 1 minute after the sugar goes in
- **SMALL BATCH** Not for this one. A recipe with boxed pectin is balanced for the whole box. Make it as written.
- **KEEPS** Best within 1 year on a cool, dark shelf. Once opened, 1 month in the refrigerator.

Ingredients

- 3½ cups finely chopped Damson plums (about 1½ pounds)
- 1 cup finely chopped orange (1 to 2 oranges)
- Peel of ½ orange, shredded very fine
- 2 cups water
- ½ cup seedless raisins
- 1 package powdered pectin
- 7 cups sugar
- ½ cup chopped nuts

What to do

1. Sterilize the jars and keep them hot (book pages 26 and 27). Measure the sugar into a bowl.
2. Wash and pit the plums and chop them finely. Peel and chop the orange.
3. Put the chopped orange, the shredded peel and the water in a pan. Cover and simmer 20 minutes.
4. Measure the plums into the wide pot. Add the orange mixture and the raisins, and stir in the pectin. Over high heat, stir without stopping until the whole surface is bubbling in a full boil. Add the sugar. When the full boil comes back, boil hard for 1 minute, stirring the whole time.
5. Stir in the nuts, take the pot off the heat and skim. Fill at once to ¼ inch, wipe, close and process for your altitude (book pages 25 to 34).

PROCESS TIME FOR YOUR ALTITUDE · HALF-PINTS OR PINTS

0 to 1,000 ft	1,001 to 6,000 ft	Above 6,000 ft
5 min	**10 min**	**15 min**

SOFTEN THE PEEL FIRST

Orange peel takes longer to cook than plums. The 20 minutes in water before the plums go in make sure it comes out tender, not chewy.

IF IT GOES WRONG

The conserve didn’t set: the boil was not a full one, or the pectin was old. It can be cooked again: Fix-It Guide, book page 159.

MY BATCH

DATE _____ JARS FILLED _____ SEALED _____

NOTES _____

Grape Conserve

First conserve? Start with Lesson 1, book page 36. You cook it to the gel point the same way.



AT A GLANCE

- **JARS** Half-pints, sterilized and kept hot
- **MAKES** About 8 or 9 half-pints
- **HEADSPACE** ¼ inch
- **ON THE STOVE** About 10 minutes for the pulp; about 10 with the sugar; about 10 more with the skins
- **SMALL BATCH** Halve every ingredient. You'll fill about half as many jars. Same jars, same headspace, same minutes in the canner.
- **KEEPS** Best within 1 year on a cool, dark shelf. Once opened, 1 month in the refrigerator.

Ingredients

- 4½ cups skinned Concord grapes (about 4 pounds), skins kept
- 1 orange
- 4 cups sugar
- 1 cup seedless raisins
- ½ teaspoon salt
- 1 cup finely chopped nuts

What to do

1. Sterilize the jars and keep them hot (book pages 26 and 27).
2. Wash and stem the grapes. Pinch each one so the pulp slips out of its skin, and set the skins aside. Measure 4½ cups of pulp into the wide pot. Boil it, stirring, about 10 minutes, until the seeds show. Press it through a sieve to take out the seeds.
3. Chop the whole orange finely, peel and all. Add it to the pulp with the sugar, the raisins and the salt. Boil fast, stirring the whole time, until it starts to thicken, about 10 minutes.
4. Add the skins. Boil, still stirring, to 9°F above the point where water boils in your kitchen, about 10 minutes: 221°F at sea level. Don't cook it past that.
5. Stir in the nuts, take the pot off the heat and skim. Fill at once to ¼ inch, wipe, close and process for your altitude (book pages 25 to 34).

PROCESS TIME FOR YOUR ALTITUDE · HALF-PINTS OR PINTS

0 to 1,000 ft	1,001 to 6,000 ft	Above 6,000 ft
5 min	**10 min**	**15 min**

DON'T OVERCOOK

The conserve thickens a lot as it cools. Stop at the temperature, even if it still looks thin in the pot. Cooked longer, it can turn stiff.

IF IT GOES WRONG

The conserve is too stiff to spread: it was cooked past the temperature. It is good to eat as it is. More help: Fix-It Guide, book page 153.

MY BATCH

DATE _____ JARS FILLED _____ SEALED _____ MY GEL POINT _____ °F

NOTES _____

Peach Conserve

A conserve is a jam made from more than one fruit, with nuts or raisins stirred in. First conserve? Start with Lesson 1, book page 36. You cook it until thick the same way.



AT A GLANCE

- **JARS** Half-pints only, sterilized and kept hot
- **MAKES** About 8 half-pints
- **HEADSPACE** ¼ inch
- **ON THE STOVE** 15 to 20 minutes for the fruit; then about 15 minutes at a fast boil
- **SMALL BATCH** Halve every ingredient. You'll fill about half as many jars. Same jars, same headspace, same minutes in the canner.
- **KEEPS** Best within 1 year on a cool, dark shelf. Once opened, 1 month in the refrigerator.

Ingredients

- 1 orange, unpeeled and chopped
- 7 cups chopped, peeled, firm ripe peaches (about 10 to 12 large)
- 5 cups sugar
- ½ teaspoon ground ginger
- ½ cup blanched, slivered almonds

What to do

1. Sterilize the jars and keep them hot (book pages 26 and 27).
2. Chop the orange, peel and all. Peel and chop the peaches and measure 7 cups.
3. Put the orange and the peaches in the wide pot and cook gently for about 15 to 20 minutes.
4. Add the sugar and the ginger. Bring slowly to a boil, stirring until the sugar dissolves. Cook fast until thick, about 15 minutes, stirring as it thickens. Add the almonds for the last 5 minutes.
5. Off the heat, skim the foam. Fill to ¼ inch, wipe, close and process for your altitude (book pages 25 to 34).

PROCESS TIME FOR YOUR ALTITUDE · HALF-PINTS

0 to 1,000 ft	1,001 to 6,000 ft	Above 6,000 ft
5 min	**10 min**	**15 min**

FIRM, RIPE PEACHES

Use peaches that are ripe but still firm. The orange cooks with them, peel and all, from the start. The almonds wait until the last 5 minutes of cooking.

IF IT GOES WRONG

The conserve is loose the next day: give it time, up to 2 weeks, before you decide. A lid moves when you press it: refrigerate that jar and eat it first. More help: Fix-It Guide, book page 153.

MY BATCH

DATE _____ JARS FILLED _____ SEALED _____ MY GEL POINT _____ °F

NOTES _____

Pear Conserve

A conserve is a jam made from more than one fruit, with nuts or raisins stirred in. First conserve? Start with Lesson 1, book page 36. You cook it to the gel point the same way.



AT A GLANCE

- **JARS** Half-pints only, sterilized and kept hot
- **MAKES** About 3 half-pints
- **HEADSPACE** ¼ inch
- **ON THE STOVE** A fast boil until clear and at the gel point
- **SMALL BATCH** Halve every ingredient. You'll fill about half as many jars. Same jars, same headspace, same minutes in the canner.
- **KEEPS** Best within 1 year on a cool, dark shelf. Once opened, 1 month in the refrigerator.

Ingredients

- 2 pounds prepared pears, cut in small chips
- 1 orange, peeled and chopped
- 3 cups sugar
- ½ cup water
- ½ cup chopped pecans

What to do

1. Sterilize the jars and keep them hot (book pages 26 and 27).
2. Cut the pears into small chips and weigh 2 pounds. Peel the orange and chop it into small pieces.
3. Mix the pears, the orange, the sugar and the water in the wide pot and bring to a boil.
4. Cook fast until the fruit looks clear and the conserve reaches the gel point. Add the pecans for the last 5 minutes.
5. Off the heat, skim the foam. Fill to ¼ inch, wipe, close and process for your altitude (book pages 25 to 34).

PROCESS TIME FOR YOUR ALTITUDE · HALF-PINTS

0 to 1,000 ft	1,001 to 6,000 ft	Above 6,000 ft
5 min	**10 min**	**15 min**

CLEAR IS THE SIGN

Watch the pear pieces. When they turn clear and see-through and the conserve reaches the gel point, it is nearly done. Then the pecans go in for the last 5 minutes.

IF IT GOES WRONG

The conserve is loose the next day: give it time, up to 2 weeks, before you decide. A lid moves when you press it: refrigerate that jar and eat it first. More help: Fix-It Guide, book page 153.

MY BATCH

DATE _____ JARS FILLED _____ SEALED _____ MY GEL POINT _____ °F

NOTES _____

Plum Conserve

First conserve? Start with Lesson 1, book page 36. You cook it to the gel point the same way.



AT A GLANCE

- **JARS** Half-pints, sterilized and kept hot
- **MAKES** About 10 half-pints
- **HEADSPACE** ¼ inch
- **ON THE STOVE** About 15 to 20 minutes at a fast boil
- **SMALL BATCH** Halve every ingredient. You'll fill about half as many jars. Same jars, same headspace, same minutes in the canner.
- **KEEPS** Best within 1 year on a cool, dark shelf. Once opened, 1 month in the refrigerator.

Ingredients

- 2½ quarts chopped, pitted plums (about 4½ pounds)
- ¾ cup thinly sliced orange peel
- 1¾ cups chopped orange pulp (about 2 large oranges)
- 2 cups seedless raisins
- 6 cups sugar
- 2 cups broken pecans or other nuts

What to do

1. Sterilize the jars and keep them hot (book pages 26 and 27).
2. Put the plums, the orange pulp and peel, the raisins and the sugar in the wide pot. Bring slowly to a boil, stirring now and then, until the sugar has dissolved.
3. Boil fast for about 15 to 20 minutes, almost to the gel point: 220°F at sea level. Stir more often as it thickens, so it doesn't stick.
4. Add the nuts for the last 5 minutes.
5. Fill to ¼ inch, wipe, close and process for your altitude (book pages 25 to 34).

PROCESS TIME FOR YOUR ALTITUDE · HALF-PINTS OR PINTS

0 to 1,000 ft	1,001 to 6,000 ft	Above 6,000 ft
5 min	**10 min**	**15 min**

NUTS AT THE END

The nuts go in for the last 5 minutes only, so they stay crisp. Pecans are the classic choice; any nut you like works.

IF IT GOES WRONG

The conserve is loose the next day: give it up to 2 weeks before you decide. Then see the Fix-It Guide, book page 159.

MY BATCH

DATE _____ JARS FILLED _____ SEALED _____ MY GEL POINT _____ °F

NOTES _____

Apple Preserves

Preserves keep the fruit in even pieces, in a clear, lightly gelled syrup. This one is made with powdered pectin. Read “Three rules for boxed pectin” on book page 46 first.



AT A GLANCE

- **JARS** Half-pints, sterilized and kept hot
- **MAKES** About 6 half-pints
- **HEADSPACE** ¼ inch
- **ON THE STOVE** 10 minutes at a simmer; a hard boil for exactly 1 minute after the sugar goes in
- **SMALL BATCH** Not for this one. A recipe with boxed pectin is balanced for the whole box. Make it as written.
- **KEEPS** Best within 1 year on a cool, dark shelf. Once opened, 1 month in the refrigerator.

Ingredients

- 6 cups peeled, cored and sliced apples
- 1 cup water
- 1 tablespoon lemon juice
- 1 package powdered pectin
- ½ lemon, thinly sliced, if you like
- 4 cups sugar
- 2 teaspoons ground nutmeg

What to do

1. Sterilize the jars and keep them hot (book pages 26 and 27). Measure the sugar into a bowl.
2. Put the apples, the water and the lemon juice in the wide pot. Cover and simmer 10 minutes.
3. Stir in the pectin and bring to a full rolling boil, stirring often.
4. Add the lemon slices, if you are using them, and the sugar. Bring back to a full rolling boil and boil hard for 1 minute, stirring often.
5. Off the heat, stir in the nutmeg. Fill to ¼ inch, wipe, close and process for your altitude (book pages 25 to 34).

PROCESS TIME FOR YOUR ALTITUDE · HALF-PINTS OR PINTS

0 to 1,000 ft	1,001 to 6,000 ft	Above 6,000 ft
5 min	**10 min**	**15 min**

SLICES, NOT PULP

The 10 minutes of simmering soften the apple slices without breaking them up. Stir gently from there on, so they stay in pieces. The nutmeg goes in off the heat, at the very end.

IF IT GOES WRONG

The syrup didn’t thicken: the boil was not a full one, or the pectin was old. More help:
Fix-It Guide, book page 159.

MY BATCH

DATE _____ JARS FILLED _____ SEALED _____

NOTES _____

Fig Preserves

Whole figs in a syrup as thick as honey. Plan for two days: the figs rest overnight in the refrigerator.



AT A GLANCE

- **JARS** Half-pints, sterilized and kept hot
- **MAKES** About 10 half-pints
- **HEADSPACE** ¼ inch
- **ON THE STOVE** 15 minutes in hot water; 10 minutes for the syrup; then the figs until clear, and the syrup until thick; 6 to 8 hours of rest
- **SMALL BATCH** Halve every ingredient. You'll fill about half as many jars. Same jars, same headspace, same minutes in the canner.
- **KEEPS** Best within 1 year on a cool, dark shelf. Once opened, 1 month in the refrigerator.

Ingredients

- 3 quarts figs
- 3 quarts boiling water
- 4 cups sugar
- 1½ quarts water
- 2 lemons, thinly sliced, if you like

PROCESS TIME FOR YOUR ALTITUDE
HALF-PINTS OR PINTS

0 to 1,000 ft	**5** min
1,001 to 6,000 ft	**10** min
Above 6,000 ft	**15** min

What to do

1. Pour the boiling water over the figs and leave them 15 minutes. Drain, throw out the water, rinse the figs in cold water and drain again.
2. Boil the sugar, the 1½ quarts of water and the lemon slices fast for 10 minutes. Skim, and take out the lemon slices.
3. Drop the whole figs into the boiling syrup a few at a time. Cook fast until they turn translucent. Lift the figs into a shallow pan. Boil the syrup until it is as thick as honey and pour it over the figs. Let them cool, then refrigerate 6 to 8 hours.
4. Sterilize the jars and keep them hot (book pages 26 and 27). Bring the figs and syrup back to a boil.
5. Fill the hot jars with whole figs and cover them with hot syrup, to ¼ inch. Wipe, close and process for your altitude (book pages 25 to 34).

THE SUGAR IS DOING A JOB

These preserves keep on a shelf because of all that sugar in a thick syrup. Don't cut it or swap in a sweetener: fruit in a thin syrup is a different product, with longer times in the canner. If you want figs in light syrup, that is a recipe of its own.

IF IT GOES WRONG

The figs floated to the top: nothing is wrong with the jar.
More help: Fix-It Guide, book page 156.

MY BATCH

DATE _____ JARS FILLED _____ SEALED _____

NOTES _____

Old-Fashioned Peach Preserves

Peach slices in a thick syrup. Start the day before: the fruit sits 12 to 18 hours in sugar in the refrigerator.



AT A GLANCE

- **JARS** Half-pints only, sterilized and kept hot
- **MAKES** About 7 half-pints
- **HEADSPACE** ¼ inch
- **ON THE STOVE** 12 to 18 hours in sugar; then about 40 minutes at a gentle boil
- **SMALL BATCH** Halve every ingredient. You'll fill about half as many jars. Same jars, same headspace, same minutes in the canner.
- **KEEPS** Best within 1 year on a cool, dark shelf. Once opened, 1 month in the refrigerator.

Ingredients

- 2 quarts sliced, peeled, hard ripe peaches (about 10 large)
- 6 cups sugar

What to do

1. Peel and slice the peaches and measure 2 quarts. Mix them with the sugar and leave them in the refrigerator for 12 to 18 hours.
2. Sterilize the jars and keep them hot (book pages 26 and 27).
3. Bring the fruit and sugar slowly to a boil in the wide pot, stirring often.
4. Boil gently until the fruit is clear and the syrup is thick, about 40 minutes. Stir often as it thickens, so it doesn't stick.
5. Off the heat, skim the foam. Fill to ¼ inch, wipe, close and process for your altitude (book pages 25 to 34).

PROCESS TIME FOR YOUR ALTITUDE · HALF-PINTS

0 to 1,000 ft	1,001 to 6,000 ft	Above 6,000 ft
5 min	**10 min**	**15 min**

HARD RIPE PEACHES

The recipe asks for peaches that are ripe but still hard. Keep the sugared slices in the refrigerator for the whole 12 to 18 hours, then cook them slowly to a clear, thick syrup.

IF IT GOES WRONG

The syrup is loose the next day: give it time, up to 2 weeks, before you decide. A lid moves when you press it: refrigerate that jar and eat it first. More help: Fix-It Guide, book page 153.

MY BATCH

DATE _____ JARS FILLED _____ SEALED _____ MY GEL POINT _____ °F

NOTES _____

Peach-Pineapple Spread

A thick fruit spread with little sugar or none. Its times are much longer than a jam's.



AT A GLANCE

- **JARS** Half-pints or pints, hot
- **MAKES** 5 to 6 half-pints
- **HEADSPACE** ¼ inch
- **ON THE STOVE** A slow heat until the peaches are tender; about 15 minutes of dripping; then 10 to 15 minutes at a gentle boil
- **SMALL BATCH** Halve every ingredient. You'll fill about half as many jars. Same jars, same headspace, same minutes in the canner.
- **KEEPS** Best within 1 year on a cool, dark shelf; with little sugar, color and texture can fade sooner. Once opened, keep it in the refrigerator and use it sooner than a full-sugar jam.

Ingredients

- 4 cups drained peach pulp (from 4 to 6 pounds firm, ripe peaches)
- 2 cups drained unsweetened crushed pineapple
- ¼ cup bottled lemon juice
- Up to 2 cups sugar, or none

MY BATCH

DATE _____

JARS FILLED _____

SEALED _____

NOTES _____

IF IT GOES WRONG

A lid moves when you press it: refrigerate that jar and eat it first.
More help:
Fix-It Guide, book page 153.

What to do

1. Wash the peaches well and drain them. Peel and pit them (Lesson 2, book page 50). Grind the flesh with a medium or coarse blade, or crush it with a fork. Don't use a blender.
2. In a 2-quart pan, heat the fruit slowly, stirring the whole time, until it is tender. Put it in a jelly bag, or a strainer lined with four layers of cheesecloth, and let the juice drip for about 15 minutes. Keep the juice for something else.
3. Wash the jars and keep them hot (book pages 26 and 27). In a 4-quart pan, mix 4 cups of the drained pulp, the pineapple and the lemon juice. Add up to 2 cups of sugar, if you like.
4. Heat and boil gently for 10 to 15 minutes, stirring enough to keep it from sticking.
5. Fill the hot jars quickly to ¼ inch, wipe, close and process for your jar size and altitude (book pages 25 to 34).

YOUR FRUIT, YOUR SWEETNESS

Peaches, nectarines, apricots and plums can go in, in any mix that adds up to 4 cups of pulp. The sugar is up to you, from none to 2 cups. A sweetener can go in too; aspartame loses its sweetness in 3 to 4 weeks. The lemon juice is not up to you: keep the ¼ cup. Spreads set with gelatin are a different thing. They are never canned, only kept in the refrigerator.

PROCESS TIME FOR YOUR ALTITUDE · NOTE THE LONGER TIMES AND THE FOUR COLUMNS.

	0 to 1,000 ft	1,001 to 3,000 ft	3,001 to 6,000 ft	Above 6,000 ft
Half-pints	**15 min**	**20 min**	**20 min**	**25 min**
Pints	**20 min**	**25 min**	**30 min**	**35 min**

Pear Preserves

Pear halves or quarters in their own clear syrup. Plan for two days: the fruit rests 12 to 24 hours in the refrigerator.



AT A GLANCE

- **JARS** Half-pints, sterilized and kept hot
- **MAKES** About 5 half-pints
- **HEADSPACE** ¼ inch
- **ON THE STOVE** 2 minutes for the syrup; 15 minutes with the pears; about 25 minutes until clear; then 3 to 5 minutes for the syrup on canning day
- **SMALL BATCH** Halve every ingredient. You'll fill about half as many jars. Same jars, same headspace, same minutes in the canner.
- **KEEPS** Best within 1 year on a cool, dark shelf. Once opened, 1 month in the refrigerator.

Ingredients

- 6 medium pears, hard and ripe (about 2 pounds)
- 3 cups sugar, in two parts
- 2½ cups water
- 1 lemon, thinly sliced

PROCESS TIME FOR YOUR ALTITUDE HALF-PINTS OR PINTS

0 to 1,000 ft	**5 min**
1,001 to 6,000 ft	**10 min**
Above 6,000 ft	**15 min**

What to do

1. Peel and core the pears and cut them in halves or quarters. Boil 1½ cups of the sugar with the water fast for 2 minutes. Add the pears and boil gently 15 minutes.
2. Add the other 1½ cups of sugar and the lemon slices, and stir until the sugar has dissolved. Cook fast until the fruit looks clear, about 25 minutes. Cover and refrigerate 12 to 24 hours.
3. Sterilize the jars and keep them hot (book pages 26 and 27). Bring the fruit and syrup to a boil.
4. Pack the hot fruit into the hot jars, to ¼ inch. Boil the syrup 3 to 5 minutes, longer if it is too thin, and pour it over the fruit, to ¼ inch.
5. Wipe, close and process for your altitude (book pages 25 to 34).

SMALL PEARS, KIEFER PEARS, GINGER

Small pears can go in whole, with the stem on: peel them and wash the stem well. Kiefer pear preserves taste best after 3 to 5 weeks on a cool, dry shelf. For a spicy note, drop a piece of preserved ginger into each jar. Keep all the sugar: these preserves need it to keep on the shelf.

IF IT GOES WRONG

The fruit floated to the top: nothing is wrong with the jar. More help: Fix-It Guide, book page 156.

MY BATCH

DATE _____ JARS FILLED _____ SEALED _____

NOTES _____

Plum Preserves

First preserves? Start with Lesson 1, book page 36. You cook them almost to the gel point.



AT A GLANCE

- **JARS** Half-pints, sterilized and kept hot
- **MAKES** About 5 half-pints
- **HEADSPACE** ¼ inch
- **ON THE STOVE** About 15 minutes at a fast boil
- **SMALL BATCH** Halve every ingredient. You'll fill about half as many jars. Same jars, same headspace, same minutes in the canner.
- **KEEPS** Best within 1 year on a cool, dark shelf. Once opened, 1 month in the refrigerator.

Ingredients

5 cups pitted tart plums (about 2½ pounds)

4 cups sugar

1 cup water

What to do

1. Sterilize the jars and keep them hot (book pages 26 and 27).
2. Put everything in the wide pot. Bring slowly to a boil, stirring until the sugar has dissolved.
3. Boil fast over high heat for about 15 minutes, almost to the gel point: 220°F at sea level.
4. Stir often as it thickens, so it doesn't stick or burn.
5. Fill to ¼ inch, wipe, close and process for your altitude (book pages 25 to 34).

PROCESS TIME FOR YOUR ALTITUDE · HALF-PINTS OR PINTS

0 to 1,000 ft	1,001 to 6,000 ft	Above 6,000 ft
5 min	**10 min**	**15 min**

ALMOST, NOT QUITE

Preserves are meant to be syrupy, not firm like jam. Take the pot off just short of the gel point, and the plums sit in a soft syrup. Keep all the sugar: it is what keeps them on the shelf.

IF IT GOES WRONG

The fruit floated to the top: nothing is wrong with the jar. More help: Fix-It Guide, book page 156.

MY BATCH

DATE _____ JARS FILLED _____ SEALED _____ MY STOPPING POINT _____ °F

NOTES _____

Quince Preserves

Quince cooked in syrup until it turns a clear red. Plan on about an hour at the stove.



AT A GLANCE

- **JARS** Half-pints only, sterilized and kept hot
- **MAKES** About 4 half-pints
- **HEADSPACE** ¼ inch
- **ON THE STOVE** 5 minutes for the syrup; then about 1 hour with the quince
- **SMALL BATCH** Halve every ingredient. You'll fill about half as many jars. Same jars, same headspace, same minutes in the canner.
- **KEEPS** Best within 1 year on a cool, dark shelf. Once opened, 1 month in the refrigerator.

Ingredients

3 cups sugar

2 quarts water

7 cups quartered, cored, peeled quince (about 3 pounds before preparing)

What to do

1. Sterilize the jars and keep them hot (book pages 26 and 27).
2. Peel, quarter and core the quince, cutting away every gritty part. Measure 7 cups.
3. Boil the sugar and the water together for 5 minutes.
4. Add the quince and cook until the fruit is a clear red and the syrup is close to the gel point, about 1 hour. Stir often as it thickens.
5. Off the heat, skim the foam. Fill to ¼ inch, wipe, close and process for your altitude (book pages 25 to 34).

PROCESS TIME FOR YOUR ALTITUDE · HALF-PINTS

0 to 1,000 ft	1,001 to 6,000 ft	Above 6,000 ft
5 min	**10 min**	**15 min**

CUT OUT THE GRIT

Quince has hard, gritty parts. Cut them all away as you peel and core the fruit. The color change is your guide: the pale pieces slowly turn a clear red in the syrup.

IF IT GOES WRONG

The syrup is loose the next day: give it time, up to 2 weeks, before you decide. A lid moves when you press it: refrigerate that jar and eat it first. More help: Fix-It Guide, book page 153.

MY BATCH

DATE _____ JARS FILLED _____ SEALED _____ MY GEL POINT _____ °F

NOTES _____

Strawberry-Fig Preserves

Figs that taste of strawberries, set with a box of strawberry-flavored gelatin. The quickest recipe in this section.



AT A GLANCE

- **JARS** Half-pints, sterilized and kept hot
- **MAKES** About 6 half-pints
- **HEADSPACE** ¼ inch
- **ON THE STOVE** 3 to 5 minutes at a boil
- **SMALL BATCH** Not for this one. Make it as written, with both packages of gelatin.
- **KEEPS** Best within 1 year on a cool, dark shelf. Once opened, 1 month in the refrigerator.

Ingredients

- 3 cups mashed figs
- 2 packages (3 ounces each) strawberry-flavored gelatin
- 3 cups sugar

What to do

1. Sterilize the jars and keep them hot (book pages 26 and 27).
2. Wash and peel the figs, then mash them. Measure 3 cups.
3. Put the figs, the gelatin and the sugar in the wide pot and bring to a boil.
4. Turn the heat down and keep it boiling for 3 to 5 minutes, stirring often.
5. Fill to ¼ inch, wipe, close and process for your altitude (book pages 25 to 34).

PROCESS TIME FOR YOUR ALTITUDE · HALF-PINTS OR PINTS

0 to 1,000 ft	1,001 to 6,000 ft	Above 6,000 ft
5 min	**10 min**	**15 min**

NOT A LOW-SUGAR SPREAD

This recipe has a tested time in the canner, with its full 3 cups of sugar. Gelatin spreads made with little or no sugar are a different thing: they are never canned, only kept in the refrigerator. Keep the sugar as written.

IF IT GOES WRONG

A lid moves when you press it: refrigerate that jar and eat it first. More help: Fix-It Guide, book page 153.

MY BATCH

DATE _____ JARS FILLED _____ SEALED _____

NOTES _____

Strawberry Preserves

Whole berries in a thick syrup. Start the night before: the berries sit 8 to 10 hours in sugar.



AT A GLANCE

- **JARS** Half-pints, sterilized and kept hot
- **MAKES** About 4 half-pints
- **HEADSPACE** ¼ inch
- **ON THE STOVE** 8 to 10 hours in sugar; then about 15 to 20 minutes at a fast boil
- **SMALL BATCH** Halve every ingredient. You'll fill about half as many jars. Same jars, same headspace, same minutes in the canner.
- **KEEPS** Best within 1 year on a cool, dark shelf. Once opened, 1 month in the refrigerator.

Ingredients

6 cups prepared strawberries (about 2 quart boxes)

4½ cups sugar

What to do

1. Pick large, firm, tart strawberries. Wash and drain them and take off the caps.
2. Layer the berries and the sugar in a bowl. Leave them 8 to 10 hours, or overnight, in the refrigerator or another cool place.
3. Sterilize the jars and keep them hot (book pages 26 and 27). Heat the berries and sugar to a boil, stirring gently.
4. Boil fast until the syrup is somewhat thick, or to 9°F above the point where water boils in your kitchen: 221°F at sea level. It takes about 15 to 20 minutes. Stir only as much as you need to keep it from sticking.
5. Off the heat, skim the foam. Fill at once to ¼ inch, wipe, close and process for your altitude (book pages 25 to 34).

PROCESS TIME FOR YOUR ALTITUDE · HALF-PINTS OR PINTS

0 to 1,000 ft	1,001 to 6,000 ft	Above 6,000 ft
5 min	**10 min**	**15 min**

THE NIGHT IN SUGAR

The sugar draws the juice out of the berries overnight, so they cook in their own syrup and keep their shape. Stir gently, to keep them whole.

IF IT GOES WRONG

The berries floated to the top: nothing is wrong with the jar. More help: Fix-It Guide, book page 156.

MY BATCH

DATE _____ JARS FILLED _____ SEALED _____ MY STOPPING POINT _____ °F

NOTES _____

Strawberry Preserves Deluxe

Whole berries in a glossy syrup, made over two days. A cousin of Strawberry Preserves, page 70, with lemon juice and a night's rest.



AT A GLANCE

- **JARS** Half-pints only, sterilized and kept hot
- **MAKES** About 4 half-pints
- **HEADSPACE** ¼ inch
- **BEFORE YOU START** Two days. The berries stand in sugar 3 to 4 hours; after cooking, they rest 12 to 24 hours in the refrigerator.
- **ON THE STOVE** About 10 to 12 minutes at a fast boil; the next day, just heated through
- **SMALL BATCH** Halve every ingredient. You'll fill about half as many jars. Same jars, same headspace, same minutes in the canner.
- **KEEPS** Best within 1 year on a cool, dark shelf. Once opened, 1 month in the refrigerator.

Ingredients

- 1½ quarts stemmed, firm, red-ripe strawberries
- 5 cups sugar
- ⅓ cup lemon juice

MY BATCH

DATE _____

JARS FILLED _____

SEALED _____

HOURS IN SUGAR _____

HOURS IN THE PAN _____

What to do

1. **Day one.** Wash and hull the strawberries. Use only firm berries, and leave out any with hollow centers. Mix the berries and the sugar and let them stand 3 to 4 hours in the refrigerator.
2. Bring them slowly to a boil, stirring now and then until the sugar dissolves. Add the lemon juice.
3. Cook fast until the berries look clear and the syrup thickens, about 10 to 12 minutes. Pour into a shallow pan and leave it, uncovered, in the refrigerator for 12 to 24 hours. Shake the pan now and then to spread the berries through the syrup.
4. **Day two.** Sterilize the jars and keep them hot (book pages 26 and 27). Heat the preserves.
5. Fill the hot jars with hot preserves to ¼ inch. Wipe, close and process for your altitude (book pages 25 to 34).

PROCESS TIME FOR YOUR ALTITUDE · HALF-PINTS

0 to 1,000 ft	1,001 to 6,000 ft	Above 6,000 ft
5 min	10 min	15 min

THE NIGHT IN THE PAN

The rest in a shallow pan is part of the recipe: it spreads the berries through the syrup. Shake the pan a few times while it waits. Firm, solid berries work best; berries with hollow centers don't belong here.

IF IT GOES WRONG

The berries floated to the top: if the jar sealed, it is fine. More help: Fix-It Guide, book page 156.

Watermelon Rind Preserves



The part of the melon you usually throw away, turned clear and gingery. Start in the morning: the rind soaks 5 to 6 hours in salt water.

AT A GLANCE

- **JARS** Half-pints, sterilized and kept hot
- **MAKES** About 6 half-pints
- **HEADSPACE** ¼ inch
- **ON THE STOVE** 5 to 6 hours in brine; 30 minutes in fresh water; cooked until tender; then 5 minutes for the syrup, 30 minutes with the rind, and until clear
- **SMALL BATCH** Halve every ingredient. You'll fill about half as many jars. Same jars, same headspace, same minutes in the canner.
- **KEEPS** Best within 1 year on a cool, dark shelf. Once opened, 1 month in the refrigerator.

Ingredients

- 1½ quarts trimmed watermelon rind, in 1-inch pieces
- 4 tablespoons salt
- 2 quarts cold water, for the brine
- 1 tablespoon ground ginger
- 4 cups sugar
- ¼ cup lemon juice
- 7 cups water, for the syrup
- 1 lemon, thinly sliced, if you like

PROCESS TIME FOR YOUR ALTITUDE HALF-PINTS OR PINTS

0 to 1,000 ft	**5 min**
1,001 to 6,000 ft	**10 min**
Above 6,000 ft	**15 min**

MY BATCH

DATE _____

JARS FILLED _____

SEALED _____

NOTES _____

What to do

1. Cut the green skin and the pink flesh off a thick rind. Cut the white part into 1-inch pieces and measure 1½ quarts.
2. Dissolve the salt in the 2 quarts of water, pour it over the rind and refrigerate 5 to 6 hours. Drain, rinse and drain again. Cover with cold water for 30 minutes, and drain.
3. Sprinkle the ginger over the rind, cover with water and cook until a fork goes in easily. Drain.
4. Sterilize the jars and keep them hot (book pages 26 and 27). Boil the sugar, the lemon juice and the 7 cups of water for 5 minutes. Add the rind and boil gently 30 minutes. Add the lemon slices, if you like, and cook until the rind is clear.
5. Pack the hot preserves into the hot jars, to ¼ inch. Wipe, close and process for your altitude (book pages 25 to 34).

CLEAR MEANS DONE

Raw rind is white and hard. After the brine, the ginger water and the syrup, the pieces turn see-through, like candied fruit. When every piece looks that way, it is time to fill.

IF IT GOES WRONG

The pieces are tough: they went into the syrup before they were fork-tender. Cook them longer in the ginger water next time. More help: Fix-It Guide, book page 153.

Apple Marmalade

A marmalade is a soft jelly with thin slices of fruit and peel in it. First one? Start with Lesson 1, book page 36.



AT A GLANCE

- **JARS** Half-pints, sterilized and kept hot
- **MAKES** About 6 or 7 half-pints
- **HEADSPACE** ¼ inch
- **ON THE STOVE** A fast boil until thick
- **SMALL BATCH** Halve every ingredient. You'll fill about half as many jars. Same jars, same headspace, same minutes in the canner.
- **KEEPS** Best within 1 year on a cool, dark shelf. Once opened, 1 month in the refrigerator.

Ingredients

- 8 cups thinly sliced apples (about 3 pounds), tart ones if you can
- 1 orange
- 1½ cups water
- 5 cups sugar
- 2 tablespoons lemon juice

What to do

1. Sterilize the jars and keep them hot (book pages 26 and 27).
2. Wash, peel, quarter and core the apples, and slice them thin. Quarter the orange, take out the seeds and slice it very thin, peel and all.
3. Heat the water and the sugar in the wide pot until the sugar has dissolved. Add the lemon juice and the fruit.
4. Boil fast, stirring the whole time, until it thickens, or to 9°F above the point where water boils in your kitchen: 221°F at sea level.
5. Off the heat, skim the foam. Fill to ¼ inch, wipe, close and process for your altitude (book pages 25 to 34).

PROCESS TIME FOR YOUR ALTITUDE · HALF-PINTS OR PINTS

0 to 1,000 ft	1,001 to 6,000 ft	Above 6,000 ft
5 min	**10 min**	**15 min**

SYRUP FIRST

Here the sugar melts into the water before any fruit goes in. The apple and orange slices then cook in a clear syrup, and the peel of the orange gives the marmalade its bite.

IF IT GOES WRONG

The marmalade is loose the next day: give it up to 2 weeks before you decide. Then see the Fix-It Guide, book page 159.

MY BATCH

DATE _____ JARS FILLED _____ SEALED _____ MY GEL POINT _____ °F

NOTES _____

Citrus Marmalade

Grapefruit, orange and lemon, with no added pectin. First marmalade? Start with Lesson 1, book page 36.



AT A GLANCE

- **JARS** Half-pints, sterilized and kept hot
- **MAKES** About 3 or 4 half-pints
- **HEADSPACE** ¼ inch
- **ON THE STOVE** About 30 minutes for the peel; then about 20 minutes to the gel point
- **SMALL BATCH** Halve every ingredient. You'll fill about half as many jars. Same jars, same headspace, same minutes in the canner.
- **KEEPS** Best within 1 year on a cool, dark shelf. Once opened, 1 month in the refrigerator.

Ingredients

- ¾ cup grapefruit peel (from 1 grapefruit)
- ¾ cup orange peel (from 1 orange)
- ⅓ cup lemon peel (from 1 lemon)
- 1 quart cold water
- Pulp of 1 grapefruit
- Pulp of 4 medium oranges
- 2 cups boiling water
- 3 cups sugar

What to do

1. Wash and peel the fruit, leaving some of the white layer on the peel. Cut the peel into thin strips. Cover with the quart of cold water and simmer, covered, until tender, about 30 minutes. Drain.
2. Take the seeds and the membrane out of the peeled fruit and cut the pulp into small pieces.
3. Sterilize the jars and keep them hot (book pages 26 and 27).
4. Put the peel and the pulp in the wide pot with the boiling water and the sugar. Boil fast over high heat, stirring often, to the gel point: 220°F at sea level. It takes about 20 minutes.
5. Off the heat, skim the foam. Fill to ¼ inch, wipe, close and process for your altitude (book pages 25 to 34).

PROCESS TIME FOR YOUR ALTITUDE · HALF-PINTS OR PINTS

0 to 1,000 ft	1,001 to 6,000 ft	Above 6,000 ft
5 min	**10 min**	**15 min**

KEEP SOME WHITE ON THE PEEL

Most of the pectin in citrus sits in the white layer just under the colored skin. Peel the fruit with some of it attached. That is what sets this marmalade without a box of pectin.

IF IT GOES WRONG

The marmalade is loose the next day: give it up to 2 weeks before you decide. Then see the Fix-It Guide, book page 159.

MY BATCH

DATE _____ JARS FILLED _____ SEALED _____ MY GEL POINT _____ °F

NOTES _____

Cranberry Marmalade

A marmalade made with powdered pectin. Read “Three rules for boxed pectin” on book page 46 first.



AT A GLANCE

- **JARS** Half-pints, sterilized and kept hot
- **MAKES** About 10 or 11 half-pints
- **HEADSPACE** ¼ inch
- **ON THE STOVE** 20 minutes for the peel, 10 more with the fruit; a hard boil for exactly 1 minute after the sugar goes in
- **SMALL BATCH** Not for this one. A recipe with boxed pectin is balanced for the whole box. Make it as written.
- **KEEPS** Best within 1 year on a cool, dark shelf. Once opened, 1 month in the refrigerator.

Ingredients

- 2 oranges
- 1 lemon
- 3 cups water
- 1 pound cranberries (about 4 cups)
- 1 box powdered pectin
- 7 cups sugar

What to do

1. Peel the oranges and the lemon. Scrape off about half of the white layer from the peel, then chop or grind the peel finely. Put it in a large pan with the water, bring to a boil, cover and simmer 20 minutes, stirring now and then.
2. Chop the peeled fruit. Sort and wash the cranberries. Add both to the peel, cover, and cook slowly 10 minutes more.
3. Sterilize the jars and keep them hot (book pages 26 and 27). Measure 6 cups of the fruit into the wide pot; if you are short, add water to make 6 cups. Measure the sugar into a bowl.
4. Stir in the pectin. Over high heat, stir without stopping until the whole surface is bubbling in a full boil. Add the sugar. When the full rolling boil comes back, boil hard for exactly 1 minute, stirring the whole time.
5. Off the heat, skim the foam. Fill at once to ¼ inch, wipe, close and process for your altitude (book pages 25 to 34).

PROCESS TIME FOR YOUR ALTITUDE · HALF-PINTS OR PINTS

0 to 1,000 ft	1,001 to 6,000 ft	Above 6,000 ft
5 min	**10 min**	**15 min**

EXACTLY 6 CUPS

The box of pectin is balanced for 6 cups of fruit, so measure carefully. A little water makes up a short batch. If you have more than 6 cups, leave the extra out of the pot.

IF IT GOES WRONG

The marmalade didn’t set: the boil was not a full one, or the pectin was old. It can be cooked again:
Fix-It Guide, book page 159.

MY BATCH

DATE _____ JARS FILLED _____ SEALED _____

NOTES _____

Grape Marmalade

A marmalade is a soft jelly with pieces of fruit or peel in it. This one is made with grapes, by the quart. First marmalade? Start with Lesson 1, book page 36.



AT A GLANCE

- **JARS** Half-pints only, sterilized and kept hot
- **MAKES** Depends on how much fruit you start with
- **HEADSPACE** ¼ inch
- **ON THE STOVE** 10 minutes for the pulp; the skins until tender; then a fast boil to the gel point
- **SMALL BATCH** It is one already: the recipe works by the quart. Use as many grapes as you have.
- **KEEPS** Best within 1 year on a cool, dark shelf. Once opened, 1 month in the refrigerator.

Ingredients

Grapes, about half of them slightly underripe

¾ cup water for each quart of skins

1 pound sugar for each quart of pulp and skins

What to do

1. Pick grapes so that about half are a little underripe. Wash and stem them, and pinch the pulp out of the skins.
2. Cook the pulp for 10 minutes and press it through a sieve or a colander to take out the seeds. Boil the skins with ¾ cup of water for each quart of skins until tender.
3. Sterilize the jars and keep them hot (book pages 26 and 27). Put pulp and skins together and measure them in quarts. Weigh 1 pound of sugar for each quart.
4. Bring the fruit to a boil in the wide pot. Add the sugar and cook fast, stirring often, to the gel point.
5. Off the heat, skim the foam. Fill to ¼ inch, wipe, close and process for your altitude (book pages 25 to 34).

PROCESS TIME FOR YOUR ALTITUDE · HALF-PINTS

0 to 1,000 ft	1,001 to 6,000 ft	Above 6,000 ft
5 min	**10 min**	**15 min**

SUGAR BY THE POUND

This old recipe weighs the sugar: 1 pound for each quart of fruit. Use a kitchen scale. The underripe grapes are there for a reason: they bring the pectin and the acid that make the marmalade set.

IF IT GOES WRONG

The marmalade is loose the next day: give it time, up to 2 weeks, before you decide. A lid moves when you press it: refrigerate that jar and eat it first. More help: Fix-It Guide, book page 153.

MY BATCH

DATE _____ JARS FILLED _____ SEALED _____ MY GEL POINT _____ °F

NOTES _____

Orange Marmalade

The classic, with no added pectin. It takes most of an afternoon. First marmalade? Start with Lesson 1, book page 36.



AT A GLANCE

- **JARS** Half-pints only, sterilized and kept hot (or washed and kept hot, with the longer times)
- **MAKES** About 7 or 8 half-pints
- **HEADSPACE** ¼ inch
- **ON THE STOVE** About 1 hour for the peel; then about 45 minutes to the gel point
- **SMALL BATCH** Halve every ingredient. You'll fill about half as many jars. Same jars, same headspace, same minutes in the canner.
- **KEEPS** Best within 1 year on a cool, dark shelf. Once opened, 1 month in the refrigerator.

Ingredients

- 4 cups thinly sliced orange peel, white part left on (from about 2½ to 3 pounds oranges)
- 4 cups cut-up orange pulp
- 1 cup thinly sliced lemon (about 1 large lemon)
- 6 cups water
- 6 cups sugar

MY BATCH

DATE _____

JARS FILLED _____

SEALED _____

MY GEL POINT _____ °F

NOTES _____

What to do

1. Rinse the oranges and the lemon well. Peel the oranges and slice the peel, white part and all, into ⅛-inch strips. Measure 4 cups. Take the seeds and membrane out of the pulp, cut it into small pieces and measure 4 cups.
2. Slice the lemon ⅛ inch thick and take out the seeds. Cut the slices in halves or quarters, if you like. Measure 1 cup.
3. Put the fruit and the water in a 10-quart pot. Bring to a boil, then cook over medium heat until the peel is tender, about 1 hour.
4. Sterilize the jars and keep them hot (book pages 26 and 27). Add the sugar and bring slowly to a boil, stirring until it has dissolved. Cook fast to the gel point, about 45 minutes, stirring now and then. Watch out for spatters.
5. Skim the foam quickly. Fill to ¼ inch, wipe, close and process for your altitude (book pages 25 to 34).

NAVEL ORANGES, WHITE AND ALL

This recipe was tested with navel oranges. Leave all or most of the white layer on the peel: it holds the pectin that sets the marmalade. Marmalade left over after filling goes in the refrigerator, to eat fresh.

IF IT GOES WRONG

The marmalade is loose the next day: give it up to 2 weeks before you decide. Then see the Fix-It Guide, book page 159.

PROCESS TIME FOR YOUR ALTITUDE · HALF-PINTS

	0 to 1,000 ft	1,001 to 6,000 ft	Above 6,000 ft
Sterilized	**5** min	**10** min	**15** min
Washed and kept hot	**10** min	**15** min	**20** min

Peach-Orange Marmalade

Summer peaches with a ribbon of orange peel. First marmalade? Start with Lesson 1, book page 36.



AT A GLANCE

- **JARS** Half-pints, sterilized and kept hot
- **MAKES** About 6 or 7 half-pints
- **HEADSPACE** ¼ inch
- **ON THE STOVE** A fast boil until thick
- **SMALL BATCH** Halve every ingredient. You'll fill about half as many jars. Same jars, same headspace, same minutes in the canner.
- **KEEPS** Best within 1 year on a cool, dark shelf. Once opened, 1 month in the refrigerator.

Ingredients

- 5 cups finely chopped or ground peaches (about 4 pounds)
- 1 cup finely chopped or ground oranges (about 2 medium)
- Peel of 1 orange, shredded very fine
- 2 tablespoons lemon juice
- 6 cups sugar

What to do

1. Sterilize the jars and keep them hot (book pages 26 and 27).
2. Sort and wash fully ripe peaches. Take off the stems, skins and pits (Lesson 2, book page 50), then chop or grind them finely.
3. Take the peel, the white layer and the seeds off the oranges, and chop or grind the pulp finely. Shred the peel of one orange very fine.
4. Measure the fruit into the wide pot, add the peel, the lemon juice and the sugar, and stir well. Boil fast, stirring the whole time, until it thickens, or to 9°F above the point where water boils in your kitchen: 221°F at sea level.
5. Off the heat, skim the foam. Fill to ¼ inch, wipe, close and process for your altitude (book pages 25 to 34).

PROCESS TIME FOR YOUR ALTITUDE · HALF-PINTS OR PINTS

0 to 1,000 ft	1,001 to 6,000 ft	Above 6,000 ft
5 min	**10 min**	**15 min**

WHY THE LEMON JUICE

Peaches are one of the fruits that always need help to set: added acid, added pectin, or both. Here the help is the 2 tablespoons of lemon juice. Keep them.

IF IT GOES WRONG

The marmalade is loose the next day: give it up to 2 weeks before you decide. Then see the Fix-It Guide, book page 159.

MY BATCH

DATE _____ JARS FILLED _____ SEALED _____ MY GEL POINT _____ °F

NOTES _____

Pear Honey Marmalade

Ground pears and crushed pineapple, cooked to the gel point. First marmalade? Start with Lesson 1, book page 36.



AT A GLANCE

- **JARS** Half-pints only, sterilized and kept hot
- **MAKES** About 2 half-pints
- **HEADSPACE** ¼ inch
- **ON THE STOVE** A fast boil to the gel point
- **SMALL BATCH** Halve every ingredient. You'll fill about half as many jars. Same jars, same headspace, same minutes in the canner.
- **KEEPS** Best within 1 year on a cool, dark shelf. Once opened, 1 month in the refrigerator.

Ingredients

- 4 cups peeled, coarsely ground pears
- 1 cup crushed pineapple
- 4 cups sugar

What to do

1. Sterilize the jars, and two or three more, and keep them hot (book pages 26 and 27).
2. Wash and peel the pears. Put them through a food grinder with the coarse blade and measure 4 cups.
3. Put the pears, the pineapple and the sugar in the wide pot and bring to a boil, stirring now and then.
4. Cook fast to the gel point. Stir as it thickens, so it doesn't stick.
5. Off the heat, skim the foam. Fill to ¼ inch, wipe, close and process for your altitude (book pages 25 to 34).

PROCESS TIME FOR YOUR ALTITUDE · HALF-PINTS

0 to 1,000 ft	1,001 to 6,000 ft	Above 6,000 ft
5 min	**10 min**	**15 min**

WITH ORANGE AND LEMON

You can trade the pineapple for citrus. Take 2 oranges and 1 lemon, remove the seeds, and put them through the grinder. That much citrus goes with 5 cups of ground pears.

IF IT GOES WRONG

The marmalade is loose the next day: give it time, up to 2 weeks, before you decide. A lid moves when you press it: refrigerate that jar and eat it first. More help: Fix-It Guide, book page 153.

MY BATCH

DATE _____ JARS FILLED _____ SEALED _____ MY GEL POINT _____ °F

NOTES _____

Pear Marmalade

Pears cooked with sugar until thick and clear, with orange if you like. First marmalade? Start with Lesson 1, book page 36.



AT A GLANCE

- **JARS** Half-pints only, sterilized and kept hot
- **MAKES** About 2 half-pints
- **HEADSPACE** ¼ inch
- **ON THE STOVE** A fast boil until thick and clear
- **SMALL BATCH** Halve every ingredient. You'll fill about half as many jars. Same jars, same headspace, same minutes in the canner.
- **KEEPS** Best within 1 year on a cool, dark shelf. Once opened, 1 month in the refrigerator.

Ingredients

- 2 pounds pears, cut in small strips or pieces
- 1 cup water
- 4½ cups sugar
- 2 oranges, if you like

What to do

1. Sterilize the jars, and two or three more, and keep them hot (book pages 26 and 27).
2. Wash the pears and cut them into small strips or pieces.
3. If you are using the oranges, peel them and cut up the fruit, throwing away the seeds and the membranes. Chop half of the peel into small pieces.
4. Put everything in the wide pot and cook fast until thick and clear, stirring often as it thickens.
5. Off the heat, skim the foam. Fill to ¼ inch, wipe, close and process for your altitude (book pages 25 to 34).

PROCESS TIME FOR YOUR ALTITUDE · HALF-PINTS

0 to 1,000 ft	1,001 to 6,000 ft	Above 6,000 ft
5 min	**10 min**	**15 min**

HALF THE PEEL

With the oranges, use all of the fruit and only half of the peel, chopped small. Without them you have a plain pear marmalade: same sugar, same steps.

IF IT GOES WRONG

The marmalade is loose the next day: give it time, up to 2 weeks, before you decide. A lid moves when you press it: refrigerate that jar and eat it first. More help: Fix-It Guide, book page 153.

MY BATCH

DATE _____ JARS FILLED _____ SEALED _____ MY GEL POINT _____ °F

NOTES _____

Tomato Marmalade

Ripe tomatoes, citrus slices and whole spices, cooked until thick and clear. First marmalade? Start with Lesson 1, book page 36.



AT A GLANCE

- **JARS** Half-pints, sterilized and kept hot
- **MAKES** About 9 half-pints
- **HEADSPACE** ¼ inch
- **ON THE STOVE** About 50 minutes at a fast boil
- **SMALL BATCH** Halve every ingredient. You'll fill about half as many jars. Same jars, same headspace, same minutes in the canner.
- **KEEPS** Best within 1 year on a cool, dark shelf. Once opened, 1 month in the refrigerator.

Ingredients

- 3 quarts ripe tomatoes (about 5½ pounds)
- 3 oranges
- 2 lemons
- 4 cinnamon sticks, 3 inches long
- 6 whole allspice
- 1 tablespoon whole cloves
- 6 cups sugar
- 1 teaspoon salt

What to do

1. Sterilize the jars and keep them hot (book pages 26 and 27).
2. Peel the tomatoes (Lesson 4, book page 72), cut them into small pieces and drain them. Slice the oranges and the lemons very thin and cut the slices in quarters. Tie the cinnamon, allspice and cloves in a cheesecloth bag.
3. Put the tomatoes in the wide pot, add the sugar and the salt, and stir until they have dissolved. Add the citrus and the spice bag.
4. Bring to a boil, stirring the whole time. Keep boiling fast, still stirring, until thick and clear, about 50 minutes.
5. Off the heat, lift out the spice bag and skim the foam. Fill to ¼ inch, wipe, close and process for your altitude (book pages 25 to 34).

PROCESS TIME FOR YOUR ALTITUDE · HALF-PINTS OR PINTS

0 to 1,000 ft	1,001 to 6,000 ft	Above 6,000 ft
5 min	**10 min**	**15 min**

THICK AND CLEAR

There is no thermometer number for this one. It is done when the boil has turned it thick and clear, which takes about 50 minutes. Stir all the way, so it doesn't catch on the bottom.

IF IT GOES WRONG

The marmalade is runny: it came off the heat before it was thick and clear. More help:
Fix-It Guide, book page 159.

MY BATCH

DATE _____ JARS FILLED _____ SEALED _____

NOTES _____

36 RECIPES · WATER BATH CANNING

PART 2

Fruit, Juices, Syrups and Pie Fillings

First jar of fruit? Start with Lesson 2, book page 50. The pie fillings have their own technique page, page 114.

Fruit, Juices and Syrups

Apple Butter, Reduced Sugar 83
Apple Juice 84
Asian Pears 85
Berry Syrup 86
Cranberry Sauce 87
Grape Juice 88
Grape Syrup 89
Grapefruit and Orange Sections 90
Green Mangoes 91
Lemon Curd 92
Mango Sauce 93
Mayhaw Juice 94
Mayhaw Syrup 95
Papaya 96
Peach Fruit Topping 97
Pineapple 98
Spiced Apple Rings 99
Spiced Crabapples 100
Spiced Crabapples II 101
Sweet Cherry Topping 102
Whole Cranberries 103
Whole Grapes 104
Zucchini-Pineapple 105

Fruit Butters and Honeys

Grape Butter 106
Mayhaw Butter 107
Peach Butter 108
Peach Honey 109
Pear Butter 110
Pear Honey 111
Spiced Peach Butter 112
Strawberry Honey 113

Pie Fillings

Pie Fillings: Working with Clear Jel *114*
Apple Pie Filling 115
Blueberry Pie Filling 116
Cherry Pie Filling 117
Green Tomato Pie Filling 118
Peach Pie Filling 119

Apple Butter, Reduced Sugar

Apple butter sweetened with granulated sucralose instead of sugar. The sugar version is Apple Butter, book page 54.



AT A GLANCE

- **JARS** Half-pints or pints, washed and kept hot
- **MAKES** About 4 to 5 half-pints
- **HEADSPACE** ¼ inch
- **ON THE STOVE** The apples until very soft; then the pulp at a low simmer until it mounds
- **SMALL BATCH** Halve every ingredient. You'll fill about half as many jars. Same jars, same headspace, same minutes in the canner.
- **KEEPS** Best within 1 year on a cool, dark shelf. Reduced-sugar spreads lose quality sooner, so make small batches. Once opened, keep it in the refrigerator.

Ingredients

- 4 pounds apples (Golden Delicious were used to work out this recipe)
- 1 cup apple cider
- ½ cup granulated sucralose (sugar substitute)
- 1 tablespoon ground cinnamon
- ¼ teaspoon ground cloves
- ½ teaspoon ground allspice

MY BATCH

DATE _____

JARS FILLED _____

SEALED _____

APPLES _____

NOTES _____

What to do

1. Wash the jars and keep them hot (book pages 26 and 27).
2. Wash the apples and take off the stems. Cut them in quarters or eighths and cut out the cores. Don't peel them.
3. Cook the apples slowly with the cider in an 8-quart pot, stirring now and then so they don't stick, until they are very soft and falling apart. Press them through a food mill or a strainer into a large bowl, and scrape in the pulp from under the mill.
4. Put the pulp, the sucralose and the spices back in the 8-quart pot and simmer over low heat, stirring often. It's done when a spoonful on a plate mounds with no ring of liquid around it, or stays mounded on a spoon held away from the steam for 2 minutes.
5. Fill the hot jars with hot butter to ¼ inch. Wipe, close and process for your altitude (book pages 25 to 34).

LONGER IN THE CANNER

This butter gets 15 minutes in the canner at 0 to 1,000 ft, not the 5 minutes of the sugar version, and its jars are washed, not sterilized. Use the times on this page. Butter left over after filling goes in the refrigerator.

IF IT GOES WRONG

A lid moves when you press it: refrigerate that jar and eat it first. More help: Fix-It Guide, book page 154.

PROCESS TIME FOR YOUR ALTITUDE · HALF-PINTS OR PINTS

0 to 1,000 ft	1,001 to 6,000 ft	Above 6,000 ft
15 min	**20 min**	**25 min**

Apple Juice

Clear juice from fresh cider. Every step of the canner is on book pages 25 to 34.



AT A GLANCE

- **JARS** Pints or quarts, sterilized and kept hot. Half-gallons, washed and kept hot.
- **MAKES** As many jars as your clear juice fills
- **HEADSPACE** ¼ inch
- **ON THE STOVE** Just until the juice begins to boil
- **SMALL BATCH** Use any amount of juice. Same jars, same headspace, same minutes in the canner.
- **KEEPS** Best within 1 year on a cool, dark shelf. Once opened, keep it in the refrigerator.

Ingredients

Fresh apple juice, pressed from a blend of apple varieties no more than 24 hours ago

A local cider maker is the best place to buy it.

What to do

1. Refrigerate the juice for 24 to 48 hours.
2. Without stirring, pour the clear juice slowly off the top. Throw away the sediment left at the bottom.
3. Strain the clear juice through a paper coffee filter or two layers of damp cheesecloth.
4. Sterilize the pint or quart jars and keep them hot (book pages 26 and 27). Half-gallon jars only need to be clean and hot. Heat the juice quickly, stirring now and then, until it begins to boil.
5. Fill the jars at once to ¼ inch. Wipe, close and process for your altitude (book pages 25 to 34).

PROCESS TIME FOR YOUR ALTITUDE

	0 to 1,000 ft	1,001 to 6,000 ft	Above 6,000 ft
Pints or quarts	**5 min**	**10 min**	**15 min**
Half-gallons	**10 min**	**15 min**	**20 min**

THE HALF-GALLON JAR

The big half-gallon jar is only for very acid juices, like this one and grape juice. Use pints or quarts for everything else.

IF IT GOES WRONG

A lid moves when you press it: refrigerate that jar and drink it first. More help: Fix-It Guide, book page 154.

MY BATCH

DATE _____ JARS FILLED _____ SEALED _____

APPLES IN THE BLEND _____

Asian Pears

First jar of fruit? Start with Lesson 2, book page 50.



AT A GLANCE

- **JARS** Pints or quarts, washed and kept hot
- **MAKES** 9 pints from 11 to 13 pounds of pears. 7 quarts from 17 to 19 pounds.
- **HEADSPACE** ½ inch
- **PACK** Hot pack only
- **SMALL BATCH** About 1¼ to 1½ pounds of pears for each pint. Same jars, same headspace, same lemon juice in every jar, same minutes in the canner.
- **KEEPS** Best within 1 year on a cool, dark shelf. Once opened, keep it in the refrigerator.

Ingredients

For 9 pints:

- 11 to 13 pounds ripe Asian pears
- Very light, light or medium syrup (book page 59), or apple juice, white grape juice or water
- Bottled lemon juice: 1 tablespoon for each pint jar, 2 tablespoons for each quart jar
- Ascorbic acid water, as in Lesson 2

What to do

1. Wash the jars and keep them hot (book pages 26 and 27). Heat the syrup, juice or water.
2. Wash and peel the pears. Cut them in half lengthwise and take out the cores. Slice them if you like. Hold them in the ascorbic acid water.
3. Drain the pears and boil them for 5 minutes in the syrup, juice or water.
4. Fill the hot jars with hot pears and cover them with the boiling cooking liquid, to ½ inch. Add the bottled lemon juice to each jar: 1 tablespoon to a pint, 2 tablespoons to a quart.
5. Let the air out and check the headspace again (book pages 28 and 29). Wipe, close and process for your altitude (book pages 25 to 34).

PROCESS TIME FOR YOUR ALTITUDE

	0 to 1,000 ft	1,001 to 3,000 ft	3,001 to 6,000 ft	Above 6,000 ft
Pints	20 min	25 min	30 min	35 min
Quarts	25 min	30 min	35 min	40 min

WHY THE LEMON JUICE

Asian pears are not like common pears. Every jar of them must have acid added before it goes in a water bath, to make it safe from the germ that causes botulism. Measure the bottled lemon juice into each jar, and never leave it out.

IF IT GOES WRONG

The pears at the top darkened: they were above the liquid, or air stayed in the jar. More help: Fix-It Guide, book page 157.

MY BATCH

DATE _____ JARS FILLED _____ SEALED _____

LEMON JUICE IN EVERY JAR ☐ LIQUID _____

Berry Syrup

A pouring syrup for ice cream and pastries. Every step of the canner is on book pages 25 to 34.



AT A GLANCE

- **JARS** Half-pints or pints, washed and kept hot
- **MAKES** About 9 half-pints
- **HEADSPACE** ½ inch
- **ON THE STOVE** 5 to 10 minutes for the fruit; 1 minute with the sugar
- **SMALL BATCH** Halve every ingredient. You'll fill about half as many jars. Same jars, same headspace, same minutes in the canner.
- **KEEPS** Best within 1 year on a cool, dark shelf. Once opened, keep it in the refrigerator.

Ingredients

6½ cups fresh or frozen blueberries, cherries, grapes, black or red raspberries, or strawberries

6¾ cups sugar

What to do

1. Wash the jars and keep them hot (book pages 26 and 27).
2. Wash, cap and stem fresh fruit. Crush it in a saucepan, bring it to a boil and simmer until soft, 5 to 10 minutes.
3. Pour it hot into a colander and let it drain until it is cool enough to handle. Strain the juice through two layers of cheesecloth or a jelly bag. Throw away the dry pulp. You should have about 4½ to 5 cups of juice.
4. Put the juice and the sugar in a large saucepan, bring to a boil and simmer for 1 minute.
5. Off the heat, skim the foam. Fill to ½ inch, let the air out, wipe, close and process for your altitude (book pages 25 to 34).

PROCESS TIME FOR YOUR ALTITUDE · HALF-PINTS OR PINTS

0 to 1,000 ft	1,001 to 6,000 ft	Above 6,000 ft
10 min	**15 min**	**20 min**

WITH PIECES OF FRUIT

For a syrup with whole pieces in it, keep back 1 or 2 cups of the fresh or frozen fruit before you crush the rest. Put them in with the sugar in step 4 and simmer just the same.

IF IT GOES WRONG

A lid moves when you press it: refrigerate that jar and use it first. More help: Fix-It Guide, book page 154.

MY BATCH

DATE _____ JARS FILLED _____ SEALED _____

FRUIT _____ CUPS OF JUICE _____

Cranberry Sauce

The sauce for the holiday table, smooth or with whole berries. Every step of the canner is on book pages 25 to 34.



AT A GLANCE

- **JARS** Half-pints or pints, washed and kept hot
- **MAKES** About 4 half-pints
- **HEADSPACE** ½ inch
- **ON THE STOVE** Until the berries are soft; then 3 minutes with the sugar
- **SMALL BATCH** This is a small batch already. You can double it.
- **KEEPS** Best within 1 year on a cool, dark shelf. Once opened, keep it in the refrigerator.

Ingredients

- 4 cups cranberries
- 1 cup water
- 2 cups sugar
- ½ teaspoon butter, if you like, to keep the foam down

What to do

1. Wash the jars and keep them hot (book pages 26 and 27).
2. Wash the cranberries. Cook them in the water until they are soft.
3. Stir in the butter now, if you are using it. Press the berries through a fine sieve.
4. Add the sugar and boil for 3 minutes.
5. Fill the hot jars with the boiling sauce to ½ inch. Let the air out, wipe, close and process for your altitude (book pages 25 to 34).

PROCESS TIME FOR YOUR ALTITUDE · HALF-PINTS OR PINTS

0 to 1,000 ft	1,001 to 3,000 ft	3,001 to 6,000 ft	Above 6,000 ft
15 min	**20 min**	**20 min**	**25 min**

SMOOTH, CRUSHED OR WHOLE

For a crushed sauce, mash the soft berries with a potato masher or the back of a spoon instead of sieving them. For whole berries, skip the sieve altogether. Then add the sugar, stir it until it dissolves, and boil 3 minutes as above. Same jars, same minutes.

IF IT GOES WRONG

A lid moves when you press it: refrigerate that jar and eat it first. More help: Fix-It Guide, book page 154.

MY BATCH

DATE _____ JARS FILLED _____ SEALED _____

SMOOTH ☐ CRUSHED ☐ WHOLE ☐

Grape Juice

Every step of the canner is on book pages 25 to 34.



AT A GLANCE

- **JARS** Pints or quarts, sterilized and kept hot. Half-gallons, washed and kept hot.
- **MAKES** 9 pints from 16 pounds of grapes. 7 quarts from 24½ pounds.
- **HEADSPACE** ¼ inch
- **ON THE STOVE** About 10 minutes for the grapes; later, the juice just to a boil
- **SMALL BATCH** About 3½ pounds of grapes for each quart of juice. Same jars, same headspace, same minutes in the canner.
- **KEEPS** Best within 1 year on a cool, dark shelf. Once opened, keep it in the refrigerator.

Ingredients

For 9 pints:

- 16 pounds sweet, well-colored, firm grapes
- Boiling water, just enough to cover the grapes
- Sugar, to taste

MY BATCH

DATE _____

JARS FILLED _____

SEALED _____

GRAPES _____

SUGAR PER QUART _____

What to do

1. Wash and stem the grapes. Crush them in a saucepan and add just enough boiling water to cover them. Simmer slowly until the skins are soft, about 10 minutes.
2. Strain through a damp jelly bag or two layers of cheesecloth. Refrigerate the juice for 24 to 48 hours.
3. Without stirring, pour off the clear juice and keep it. Throw away the sediment. For a clearer juice, strain it again through a paper coffee filter.
4. Sterilize the pint or quart jars and keep them hot (book pages 26 and 27). Half-gallon jars only need to be clean and hot. Heat the juice, sweeten it to taste and stir until the sugar has dissolved. Keep heating, stirring now and then, until it begins to boil.
5. Fill the jars at once to ¼ inch. Wipe, close and process for your altitude (book pages 25 to 34).

PROCESS TIME FOR YOUR ALTITUDE

	0 to 1,000 ft	1,001 to 6,000 ft	Above 6,000 ft
Pints or quarts	**5** min	**10** min	**15** min
Half-gallons	**10** min	**15** min	**20** min

TWO DAYS, ONE CLEAR JUICE

The juice rests in the refrigerator for a day or two while the sediment settles to the bottom. Pour gently and stop when you reach it. A paper coffee filter makes the juice clearer still.

IF IT GOES WRONG

A lid moves when you press it: refrigerate that jar and drink it first. More help: Fix-It Guide, book page 154.

Grape Syrup

A small batch of pourable grape syrup. Every step of the canner is on book pages 25 to 34.



AT A GLANCE

- **JARS** Half-pints only, sterilized and kept hot
- **MAKES** About 2 half-pints
- **HEADSPACE** ¼ inch
- **ON THE STOVE** 8 to 10 minutes on low heat for the grapes, never boiling; then 1 minute at a full boil
- **SMALL BATCH** This is a small batch already.
- **KEEPS** Best within 1 year on a cool, dark shelf. Once opened, keep it in the refrigerator.

Ingredients

- Ripe grapes, washed and stemmed, for 1¼ cups puree
- 1½ cups sugar
- ¼ cup corn syrup
- 1 tablespoon bottled lemon juice

What to do

1. Sterilize the jars and keep them hot (book pages 26 and 27).
2. Wash and stem ripe grapes. Warm them in a large pot on low heat for 8 to 10 minutes to loosen the skins. Don't let them boil.
3. Press them through a food mill or a wide-mesh strainer and throw away the skins and seeds. Measure 1¼ cups of puree.
4. Put the puree, the sugar, the corn syrup and the lemon juice in a saucepan. Bring to a full rolling boil and boil 1 minute. Off the heat, skim the foam.
5. Fill the hot jars with hot syrup to ¼ inch. Wipe, close and process for your altitude (book pages 25 to 34).

PROCESS TIME FOR YOUR ALTITUDE · HALF-PINTS

0 to 1,000 ft	1,001 to 6,000 ft	Above 6,000 ft
5 min	**10 min**	**15 min**

WARM THE GRAPES, DON'T BOIL THEM

The grapes are only warmed, 8 to 10 minutes on low heat, to loosen the skins. The boil comes later, once the puree, the sugar, the corn syrup and the lemon juice are together, and it lasts just 1 minute. The lemon juice is part of the recipe: don't leave it out.

IF IT GOES WRONG

A lid moves when you press it: refrigerate that jar and use it first. More help: Fix-It Guide, book page 154.

MY BATCH

DATE _____ JARS FILLED _____ SEALED _____

NOTES _____

Grapefruit and Orange Sections

First jar of fruit? Start with Lesson 2, book page 50.



AT A GLANCE

- **JARS** Pints or quarts, washed and kept hot
- **MAKES** 9 pints from 13 pounds of fruit. 7 quarts from 15 pounds.
- **HEADSPACE** ½ inch
- **PACK** Raw pack
- **SMALL BATCH** About 2 pounds of fruit for each quart. Same jars, same headspace, same minutes in the canner.
- **KEEPS** Best within 1 year on a cool, dark shelf. Once opened, keep it in the refrigerator.

Ingredients

For 9 pints:

13 pounds firm, mature, sweet grapefruit, or grapefruit and oranges in equal parts

Water, citrus juice, or very light, light or medium syrup (book page 59)

What to do

1. Wash the jars and keep them hot (book pages 26 and 27). If you use syrup, make it and bring it to a boil.
2. Wash and peel the fruit. Take off all of the white layer: it makes the sections bitter.
3. Fill the hot jars with the sections.
4. Cover them with water, juice or hot syrup, to ½ inch. Let the air out and check the headspace again (book pages 28 and 29).
5. Wipe, close and process for your altitude (book pages 25 to 34).

PROCESS TIME FOR YOUR ALTITUDE · RAW PACK, PINTS OR QUARTS

0 to 1,000 ft	1,001 to 6,000 ft	Above 6,000 ft
10 min	**15 min**	**20 min**

HALF AND HALF

Orange sections taste best canned with an equal amount of grapefruit. Grapefruit can go in on its own.

IF IT GOES WRONG

The sections floated to the top: raw-packed fruit often does, and the jar is fine if it sealed. More help: Fix-It Guide, book page 156.

MY BATCH

DATE _____ JARS FILLED _____ SEALED _____

GRAPEFRUIT ONLY ☐ WITH ORANGES ☐ LIQUID _____

Green Mangoes

First jar of fruit? Start with Lesson 2, book page 50.



AT A GLANCE

- **JARS** Pints or quarts, washed and kept hot
- **MAKES** As many jars as you have fruit for
- **HEADSPACE** ½ inch
- **PACK** Hot pack
- **SMALL BATCH** Any number of jars. Same jars, same headspace, same minutes in the canner.
- **KEEPS** Best within 1 year on a cool, dark shelf. Once opened, keep it in the refrigerator.

Ingredients

Green, firm mangoes, not fibrous

Light or medium syrup (book page 59)

What to do

1. Wash the jars and keep them hot (book pages 26 and 27). Make the syrup.
2. Put on plastic or rubber gloves. Peel the mangoes, slice them and throw away the pits.
3. Put the slices in the hot syrup, bring it to a boil and cook for 2 minutes.
4. Fill the hot jars with fruit to ½ inch and cover it with boiling syrup, to ½ inch. Let the air out and check the headspace again (book pages 28 and 29).
5. Wipe, close and process for your altitude (book pages 25 to 34).

PROCESS TIME FOR YOUR ALTITUDE

	0 to 1,000 ft	1,001 to 3,000 ft	3,001 to 6,000 ft	Above 6,000 ft
Pints	15 min	20 min	20 min	25 min
Quarts	20 min	25 min	30 min	35 min

WEAR GLOVES

Raw green mango can irritate the skin the way poison ivy does: the two plants belong to the same family. Keep your gloves on until the fruit is in the syrup, and don't touch your face, lips or eyes until your hands are washed.

IF IT GOES WRONG

The slices at the top darkened: they were above the syrup, or air stayed in the jar. More help: Fix-It Guide, book page 157.

MY BATCH

DATE _____ JARS FILLED _____ SEALED _____

LIGHT SYRUP ☐ MEDIUM SYRUP ☐

Lemon Curd

Eggs, butter and lemon, made safe for the shelf by an exact method. Read the whole page before you start.



AT A GLANCE

JARS	Half-pints only, washed and kept hot
MAKES	About 3 to 4 half-pints
HEADSPACE	½ inch
ON THE STOVE	In a double boiler, until the curd reaches 170°F; then about 5 minutes of stirring off the heat
SMALL BATCH	Not for this one. Make it as written.
KEEPS	Best within 3 to 4 months, in a cool, dark place. Throw it away if it turns brown or separates.

Ingredients

- 2½ cups superfine sugar
- ½ cup lemon zest, freshly grated, if you like
- 1 cup bottled lemon juice
- ¾ cup unsalted butter, chilled, cut into pieces about ¾ inch
- 7 large egg yolks
- 4 large whole eggs

No superfine sugar? Grind granulated sugar in a food processor for 1 minute and let it settle. Don't use powdered sugar. For lime curd, use 1 cup bottled lime juice and ¼ cup fresh lime zest in place of the lemon. No other fruit curd has a tested process.

You'll need a 1½-quart double boiler, a balloon whisk, a strainer and a thermometer that reads at least 180°F.

MY BATCH

DATE _____

JARS FILLED _____

SEALED _____

LEMON ☐ LIME ☐

REACHED 170°F ☐

What to do

1. Wash 4 half-pint jars and keep them hot (book pages 26 and 27). Fill the canner so the water will cover the jars by 1 to 2 inches, and heat it to 180°F (box below).
2. Stir the sugar and zest together in a small bowl and let them stand for about 30 minutes. Measure the lemon juice and cut the butter.
3. Bring the water in the bottom of the double boiler to a gentle boil: it must not touch the top pan. In the top pan, whisk the yolks and whole eggs together. Slowly whisk in the sugar and zest until smooth. Blend in the lemon juice, then add the butter.
4. Set the top pan over the boiling water. Stir gently and without stopping until the thermometer reads 170°F. Lift the pan off the heat onto a towel and keep stirring until the curd thickens, about 5 minutes. Strain it into a glass or stainless steel bowl and throw away the zest.
5. Fill the hot jars with the hot curd to ½ inch. Let the air out, wipe, close and process for your altitude (book pages 25 to 34). Leave the jars to cool for 12 to 24 hours before you check the seals.

THE CANNER WAITS AT 180°F

For this recipe the canner water is heated to 180°F, and no hotter, before the jars go in. From there it should take 25 to 30 minutes to come to a boil. Start counting the minutes only when the water boils hard over the tops of the jars.

IF IT GOES WRONG

On the shelf, the curd turned brown or separated: throw that jar away. Canned curd keeps its quality for 3 to 4 months, so make only what you will use in that time.

PROCESS TIME FOR YOUR ALTITUDE · HALF-PINTS

0 to 1,000 ft	1,001 to 6,000 ft	Above 6,000 ft
15 min	**20** min	**25** min

Mango Sauce

Every step of the canner is on book pages 25 to 34.



AT A GLANCE

- **JARS** Half-pints only, washed and kept hot
- **MAKES** About 6 half-pints
- **HEADSPACE** ¼ inch
- **ON THE STOVE** Until the sauce reaches 200°F, stirring all the time
- **SMALL BATCH** Halve every ingredient. You'll fill about half as many jars. Same jars, same headspace, same minutes in the canner.
- **KEEPS** Best within 4 to 6 months, in a dark place: later the color can change. Once opened, keep it in the refrigerator.

Ingredients

- 5½ cups mango puree, about 3¼ pounds, from slightly underripe to just-ripe mangoes
- 6 tablespoons honey
- 4 tablespoons bottled lemon juice
- ¾ cup sugar
- 2½ teaspoons ascorbic acid (7,500 milligrams)
- ⅛ teaspoon ground cinnamon
- ⅛ teaspoon ground nutmeg

What to do

1. Wash the jars and keep them hot (book pages 26 and 27).
2. Wash and peel the mangoes. If they are still green, wear gloves (Green Mangoes, page 91). Cut the flesh away from the seed, chop it and puree it in a blender or food processor until smooth. Measure 5½ cups.
3. Put everything in a 6- to 8-quart pot. Heat over medium-high heat, stirring all the time, until the sauce reaches 200°F. It sputters as it heats: wear gloves or oven mitts.
4. Fill the hot jars with hot sauce to ¼ inch. Let the air out and check the headspace again (book pages 28 and 29).
5. Wipe, close and process for your altitude (book pages 25 to 34).

PROCESS TIME FOR YOUR ALTITUDE · HALF-PINTS

0 to 1,000 ft	1,001 to 6,000 ft	Above 6,000 ft
15 min	**20 min**	**25 min**

A TESTED SAUCE, NOT A PUREE

The lemon juice and the ascorbic acid are measured into this recipe, so make it as written. A plain mango puree has no tested canning process: freeze it instead.

IF IT GOES WRONG

The sauce lost its color on the shelf: it is best within 4 to 6 months. Store the jars in a dark place, away from light. More help: Fix-It Guide, book page 153.

MY BATCH

DATE _____ JARS FILLED _____ SEALED _____

REACHED 200°F ☐ NOTES _____

Mayhaw Juice

A Southern favorite, for drinking or for jelly. Every step of the canner is on book pages 25 to 34.



AT A GLANCE

- **JARS** Pints or quarts, sterilized and kept hot
- **MAKES** About 12 cups of juice from 1 gallon of mayhaws
- **HEADSPACE** ¼ inch
- **ON THE STOVE** About 30 minutes for the fruit; then the juice just to a simmer, at least 180°F
- **SMALL BATCH** 2 quarts of mayhaws (a little over 2 pounds) with 6 cups of water. Same jars, same headspace, same minutes in the canner.
- **KEEPS** Best within 1 year on a cool, dark shelf. Once opened, keep it in the refrigerator.

Ingredients

1 gallon mayhaws (4 quarts, about 4½ pounds)

3 quarts (12 cups) water

What to do

1. Sort the mayhaws and throw away any decayed fruit and debris. The tiny stems and dark blossom ends can stay. Wash the fruit well.
2. Put the fruit and the water in a large saucepan. Bring it to a boil, cover and cook gently for about 30 minutes.
3. Let it cool, then drain it through a colander, pressing the fruit lightly with the back of a spoon. Strain the juice through two or three layers of damp cheesecloth, a jelly bag or a clean, thin white cloth. Leave the sediment behind.
4. Sterilize the jars and keep them hot (book pages 26 and 27). Heat the juice in a clean saucepan to a simmer, at least 180°F.
5. Pour the hot juice into the jars at once, to ¼ inch. Wipe, close and process for your altitude (book pages 25 to 34).

PROCESS TIME FOR YOUR ALTITUDE · PINTS OR QUARTS

0 to 1,000 ft	1,001 to 6,000 ft	Above 6,000 ft
10 min	**15 min**	**20 min**

GO EASY ON THE WATER

Too much water in the pot weakens the flavor and the scent of the mayhaws, so keep to 3 quarts for each gallon of fruit. One gallon gives about 12 cups of juice: enough for three batches of jelly. Mayhaw-Pepper Jelly, page 36, starts from 4 cups.

IF IT GOES WRONG

A lid moves when you press it: refrigerate that jar and use it first. More help: Fix-It Guide, book page 154.

MY BATCH

DATE _____ JARS FILLED _____ SEALED _____

CUPS OF JUICE _____ KEPT FOR JELLY _____

Mayhaw Syrup

Make the juice first: Mayhaw Juice, page 94.



AT A GLANCE

- **JARS** Half-pints or pints, sterilized and kept hot
- **MAKES** About 2 pints
- **HEADSPACE** ¼ inch
- **ON THE STOVE** About 7 to 8 minutes at a full boil, to 220°F
- **SMALL BATCH** This is a small batch already.
- **KEEPS** Best within 1 year on a cool, dark shelf. Once opened, keep it in the refrigerator.

Ingredients

- 1¼ cups mayhaw juice (Mayhaw Juice, page 94)
- 1½ cups sugar
- ¼ cup white corn syrup, or ¼ cup more sugar

What to do

1. Sterilize the jars and keep them hot (book pages 26 and 27).
2. Put the juice, the sugar and the corn syrup in a saucepan big enough to let it boil freely. Stir until the sugar has dissolved.
3. Bring it to a full rolling boil that you can't stir down. Boil about 7 to 8 minutes, until a candy thermometer reads 220°F.
4. Off the heat, skim the foam with a metal spoon.
5. Pour the syrup quickly into the hot jars, to ¼ inch. Wipe, close and process for your altitude (book pages 25 to 34).

PROCESS TIME FOR YOUR ALTITUDE · HALF-PINTS OR PINTS

0 to 1,000 ft	1,001 to 6,000 ft	Above 6,000 ft
10 min	**15 min**	**20 min**

WHY SOME CORN SYRUP

Corn syrup in place of part of the sugar makes the syrup thicker without making it sweeter. All sugar works too: use ¼ cup more.

IF IT GOES WRONG

A lid moves when you press it: refrigerate that jar and use it first. More help: Fix-It Guide, book page 154.

MY BATCH

DATE _____ JARS FILLED _____ SEALED _____

CORN SYRUP ☐ ALL SUGAR ☐

Papaya

First jar of fruit? Start with Lesson 2, book page 50.



AT A GLANCE

- **JARS** Pints or quarts, washed and kept hot
- **MAKES** As many jars as you have fruit for
- **HEADSPACE** ½ inch
- **PACK** Hot pack
- **SMALL BATCH** Any number of jars. Same jars, same headspace, same lemon juice in the syrup, same minutes in the canner.
- **KEEPS** Best within 1 year on a cool, dark shelf. Once opened, keep it in the refrigerator.

Ingredients

- Firm, ripe papayas
- Medium or heavy syrup (book page 59)
- Bottled lemon juice: ¼ cup for each quart of syrup

What to do

1. Wash the jars and keep them hot (book pages 26 and 27). Make the syrup and stir in the bottled lemon juice: ¼ cup for every quart of syrup.
2. Peel the papayas, take out the seeds and cut the flesh into cubes.
3. Heat the cubes gently in the syrup for 2 to 3 minutes.
4. Pack the hot fruit into the hot jars to ½ inch and cover it with boiling syrup, to ½ inch. Let the air out and check the headspace again (book pages 28 and 29).
5. Wipe, close and process for your altitude (book pages 25 to 34).

PROCESS TIME FOR YOUR ALTITUDE

	0 to 1,000 ft	1,001 to 3,000 ft	3,001 to 6,000 ft	Above 6,000 ft
Pints	**15** min	**20** min	**20** min	**25** min
Quarts	**20** min	**25** min	**30** min	**35** min

THE LEMON GOES IN THE SYRUP

Here the acid is measured into the syrup, not into each jar. Make the syrup, add the bottled lemon juice, then use that syrup for every jar. This page is for cubes in syrup: papaya puree has no tested canning process, so freeze it instead.

IF IT GOES WRONG

The cubes at the top darkened: they were above the syrup, or air stayed in the jar. More help: Fix-It Guide, book page 157.

MY BATCH

DATE _____ JARS FILLED _____ SEALED _____

MEDIUM SYRUP ☐ HEAVY SYRUP ☐

Peach Fruit Topping

A thick, spoonable topping for pancakes, ice cream or cake. Every step of the canner is on book pages 25 to 34.



AT A GLANCE

- **JARS** Half-pints or pints, washed and kept hot
- **MAKES** 4 pints
- **HEADSPACE** ½ inch
- **ON THE STOVE** To a full boil, then 5 minutes at a simmer
- **SMALL BATCH** Halve every ingredient. You'll fill about half as many jars. Same jars, same headspace, same minutes in the canner.
- **KEEPS** Best within 1 year on a cool, dark shelf. Once opened, keep it in the refrigerator.

Ingredients

8 cups mashed ripe yellow peaches (about 6 to 6¼ pounds as bought)

3 cups sugar

4 tablespoons bottled lemon juice

Ascorbic acid water: 1 teaspoon ascorbic acid granules in 4 quarts water

PROCESS TIME FOR YOUR ALTITUDE HALF-PINTS OR PINTS

0 to 1,000 ft	**15 min**
1,001 to 6,000 ft	**20 min**
Above 6,000 ft	**25 min**

What to do

1. Wash the jars and keep them hot (book pages 26 and 27). Mix the ascorbic acid water.
2. Rinse the peaches and peel them. If the skins stick, give a few peaches at a time 30 to 60 seconds in boiling water, then dip them in cold water and slip the skins off. Halve, pit and slice them, and keep the slices in the ascorbic acid water as you work.
3. Drain the slices and mash them with a potato masher on a rimmed baking sheet. Don't use a blender or a food processor.
4. Measure 8 cups into a 4- or 6-quart pot. Stir in the sugar and lemon juice until the sugar has dissolved. Heat over medium-high heat, stirring. When it starts to boil, turn the heat to high and bring it to a full boil. Lower the heat and simmer for 5 minutes, stirring so it doesn't stick.
5. Turn off the heat and skim the foam if needed. Fill the hot jars to ½ inch. Wipe, close and process for your altitude (book pages 25 to 34).

MASHED BY HAND

This topping was worked out with ripe yellow Georgia peaches, mashed by hand, so leave the blender in the cupboard. Topping left over after the jars are full goes in the refrigerator, to eat fresh.

IF IT GOES WRONG

A lid moves when you press it: refrigerate that jar and use it first. More help: Fix-It Guide, book page 154.

MY BATCH

DATE _____ JARS FILLED _____ SEALED _____

PEACHES _____ POUNDS _____

Pineapple

First jar of fruit? Start with Lesson 2, book page 50.



AT A GLANCE

- **JARS** Pints or quarts, washed and kept hot
- **MAKES** 9 pints from 13 pounds of pineapple. 7 quarts from 21 pounds.
- **HEADSPACE** ½ inch
- **PACK** Hot pack only
- **SMALL BATCH** About 3 pounds of pineapple for each quart. Same jars, same headspace, same minutes in the canner.
- **KEEPS** Best within 1 year on a cool, dark shelf. Once opened, keep it in the refrigerator.

Ingredients

For 9 pints:

13 pounds firm, ripe pineapples

Water, apple juice, white grape juice, or very light, light or medium syrup (book page 59)

What to do

1. Wash the jars and keep them hot (book pages 26 and 27). Heat the liquid you have chosen.
2. Wash the pineapples. Peel them and cut out the eyes and the tough fiber. Slice or cube the fruit.
3. Put the pineapple in the syrup, water or juice in a large saucepan and simmer for 10 minutes.
4. Fill the hot jars with the hot pieces and their cooking liquid, to ½ inch. Let the air out and check the headspace again (book pages 28 and 29).
5. Wipe, close and process for your altitude (book pages 25 to 34).

PROCESS TIME FOR YOUR ALTITUDE

	0 to 1,000 ft	1,001 to 3,000 ft	3,001 to 6,000 ft	Above 6,000 ft
Pints	15 min	20 min	20 min	25 min
Quarts	20 min	25 min	30 min	35 min

CHOOSE THE LIQUID YOU LIKE

Syrup gives flavor, color and shape, and it does nothing for safety. Water or juice makes an equally safe jar: same pack, same minutes.

IF IT GOES WRONG

The liquid is lower than when you filled the jar: leave the jar closed. More help: Fix-It Guide, book page 156.

MY BATCH

DATE _____ JARS FILLED _____ SEALED _____

SLICES ☐ CUBES ☐ LIQUID _____

Spiced Apple Rings

Red, sweet and spiced: an old holiday side dish. Every step of the canner is on book pages 25 to 34.



AT A GLANCE

- **JARS** Half-pints or pints, washed and kept hot. Wide-mouth jars are best.
- **MAKES** About 8 to 9 pints
- **HEADSPACE** ½ inch
- **ON THE STOVE** 3 minutes for the syrup; 5 minutes with the apples
- **SMALL BATCH** Halve every ingredient. You'll fill about half as many jars. Same jars, same headspace, same minutes in the canner.
- **KEEPS** Best within 1 year on a cool, dark shelf. Once opened, keep it in the refrigerator.

Ingredients

- 12 pounds firm, tart apples, no more than 2½ inches across
- 12 cups sugar
- 6 cups water
- 1¼ cups white vinegar (5% acidity)
- 3 tablespoons whole cloves
- ¾ cup red hot cinnamon candies, or 8 cinnamon sticks
- 1 teaspoon red food coloring, if you like
- Ascorbic acid water, as in Lesson 2

What to do

1. Wash the jars and keep them hot (book pages 26 and 27).
2. Wash the apples. Peel and slice one apple at a time: cut it crosswise into ½-inch slices, scoop out the core with a melon baller and drop the rings straight into the ascorbic acid water.
3. In a 6-quart saucepan, stir together the sugar, water, vinegar, cloves, candies or cinnamon sticks, and the food coloring if you use it. Bring to a boil and simmer for 3 minutes.
4. Drain the rings, add them to the hot syrup and cook for 5 minutes.
5. Fill the hot jars with rings and hot syrup, to ½ inch. Let the air out, wipe, close and process for your altitude (book pages 25 to 34).

PROCESS TIME FOR YOUR ALTITUDE · HALF-PINTS OR PINTS

0 to 1,000 ft	1,001 to 6,000 ft	Above 6,000 ft
10 min	**15 min**	**20 min**

ONE APPLE AT A TIME

Cut apple darkens fast in the air. Peel and slice one apple, get its rings into the ascorbic acid water, and only then start the next. Wide-mouth jars are best for the rings.

IF IT GOES WRONG

The rings at the top darkened: they were above the syrup, or air stayed in the jar. More help: Fix-It Guide, book page 157.

MY BATCH

DATE _____ JARS FILLED _____ SEALED _____

CANDIES ☐ CINNAMON STICKS ☐

Spiced Crabapples

Whole little apples in a spiced vinegar syrup, made over two days. Every step of the canner is on book pages 25 to 34.



AT A GLANCE

- **JARS** Pints only, washed and kept hot
- **MAKES** About 9 pints
- **HEADSPACE** ½ inch
- **ON THE STOVE** 2 minutes for each third of the apples; the next day, the syrup back to a boil
- **SMALL BATCH** Halve every ingredient. You'll fill about half as many jars. Same jars, same headspace, same minutes in the canner.
- **KEEPS** Best within 1 year on a cool, dark shelf. Once opened, keep it in the refrigerator.

Ingredients

- 5 pounds crabapples
- 4½ cups apple cider vinegar (5% acidity)
- 3¾ cups water
- 7½ cups sugar
- 4 teaspoons whole cloves
- 4 cinnamon sticks
- Six ½-inch cubes of fresh ginger root

What to do

1. Pull off the blossom petals and wash the crabapples. Leave the stems on. Prick each apple four times with an ice pick or a toothpick.
2. Mix the vinegar, water and sugar and bring to a boil. Add the spices, tied in a spice bag or cheesecloth.
3. Using a blancher basket or a sieve, lower one third of the apples at a time into the boiling syrup for 2 minutes. Put the cooked apples and the spice bag in a clean 1- or 2-gallon crock and pour the hot syrup over them. Cover and let stand overnight.
4. The next day, wash the jars and keep them hot (book pages 26 and 27). Take out the spice bag. Drain the syrup into a large saucepan and bring it back to a boil.
5. Fill the hot jars with apples and hot syrup, to ½ inch. Let the air out, wipe, close and process for your altitude (book pages 25 to 34).

PROCESS TIME FOR YOUR ALTITUDE · PINTS

0 to 1,000 ft	1,001 to 3,000 ft	3,001 to 6,000 ft	Above 6,000 ft
20 min	25 min	30 min	35 min

TWO DAYS ON THE CALENDAR

Day one: prick, dip and leave the apples overnight in the crock, covered with their syrup. Day two: reheat the syrup, fill and process. Plan the canner for the second day.

IF IT GOES WRONG

The syrup is lower than when you filled the jar: leave the jar closed. Next time, give the bubble tool another turn around the apples. More help:
Fix-It Guide, book page 156.

MY BATCH

DATE _____ JARS FILLED _____ SEALED _____

STARTED ON _____ CANNED ON _____

Spiced Crabapples II

Whole little apples in a spiced vinegar syrup, made in one day. The two-day version is Spiced Crabapples, page 100.



AT A GLANCE

- **JARS** Pints only, washed and kept hot
- **MAKES** About 6 pints
- **HEADSPACE** ½ inch
- **ON THE STOVE** The syrup until it coats a spoon; then the apples, slowly, until tender
- **SMALL BATCH** Halve every ingredient. You'll fill about half as many jars. Same jars, same headspace, same minutes in the canner.
- **KEEPS** Best within 1 year on a cool, dark shelf. Once opened, keep it in the refrigerator.

Ingredients

- 2 quarts crabapples, with their stems
- 3 cups distilled white vinegar (5% acidity)
- 3 cups water
- 6 cups sugar
- 1 cinnamon stick, 3 inches long
- 1 tablespoon allspice
- 1 tablespoon whole cloves

What to do

1. Wash the jars and keep them hot (book pages 26 and 27). Choose round crabapples, all about the same size.
2. Pull off the blossom petals and leave a short stem. Wash and drain the apples; don't peel them. Pierce each one with a large sterilized needle so the skin doesn't burst.
3. Mix the vinegar, water and sugar and add the cinnamon, allspice and cloves tied in a spice bag. Boil the syrup until it is thick enough to coat a spoon.
4. Add the apples. Reheat them slowly so the skins don't burst, then simmer until the apples are tender.
5. Pack the hot apples into the hot jars to ½ inch and cover them with boiling syrup, to ½ inch. Let the air out, wipe, close and process for your altitude (book pages 25 to 34).

PROCESS TIME FOR YOUR ALTITUDE · PINTS

0 to 1,000 ft	1,001 to 3,000 ft	3,001 to 6,000 ft	Above 6,000 ft
20 min	25 min	30 min	35 min

Above 6,000 ft the time is longer than 30 minutes. There, let the water stand 2 inches over the lids (book pages 30 and 31).

SLOW HEAT, WHOLE SKINS

A needle hole in each apple and a slow reheat keep the skins from bursting. In the jar, the apples must be covered by the syrup.

IF IT GOES WRONG

The syrup is lower than when you filled the jar: leave the jar closed. More help: Fix-It Guide, book page 156.

MY BATCH

DATE _____ JARS FILLED _____ SEALED _____

NOTES _____

Sweet Cherry Topping

A topping made with liquid pectin. Read “Powdered first, liquid last” on book page 47 first.



AT A GLANCE

- **JARS** Half-pints or pints, washed and kept hot
- **MAKES** 2 pints
- **HEADSPACE** ½ inch
- **ON THE STOVE** 8 to 10 minutes for the cherries; then 1 minute at a full boil with the sugar
- **SMALL BATCH** Not for this one. A recipe with a pouch of pectin is balanced for the whole pouch. Make it as written.
- **KEEPS** Best within 1 year on a cool, dark shelf. Once opened, keep it in the refrigerator.

Ingredients

5 cups pitted, halved Bing cherries (about 2½ pounds as bought)

¼ cup water

2 cups sugar

1 pouch (3 fluid ounces) liquid pectin

What to do

1. Wash the jars and keep them hot (book pages 26 and 27).
2. Wash the cherries under running water. Take out the stems and pits and cut each cherry in half.
3. Measure 5 cups into a 4-quart pot and stir in the water. Heat over medium-high heat, stirring so they don’t stick, and simmer about 8 to 10 minutes, until the cherries are soft enough to mash.
4. Mash them with a potato masher and stir in the sugar well. Over high heat, stirring, bring it to a full boil that you can’t stir down. Boil for 1 minute.
5. Off the heat, stir in the whole pouch of pectin and skim the foam. Fill the hot jars to ½ inch. Wipe, close and process for your altitude (book pages 25 to 34).

PROCESS TIME FOR YOUR ALTITUDE · HALF-PINTS OR PINTS

0 to 1,000 ft	1,001 to 6,000 ft	Above 6,000 ft
15 min	**20 min**	**25 min**

BING CHERRIES, AND THE LEFTOVERS

This topping was worked out with Bing cherries. Topping left over after the jars are full goes in the refrigerator, to eat fresh.

IF IT GOES WRONG

A lid moves when you press it: refrigerate that jar and use it first. More help: Fix-It Guide, book page 154.

MY BATCH

DATE _____ JARS FILLED _____ SEALED _____

CHERRIES _____ NOTES _____

Whole Cranberries

First jar of fruit? Start with Lesson 2, book page 50.



AT A GLANCE

- **JARS** Pints or quarts, washed and kept hot
- **MAKES** As many jars as you have berries for
- **HEADSPACE** ½ inch
- **PACK** Hot pack
- **SMALL BATCH** Any number of jars. Same jars, same headspace, same minutes in the canner.
- **KEEPS** Best within 1 year on a cool, dark shelf. Once opened, keep it in the refrigerator.

Ingredients

- Fresh cranberries
- Heavy syrup (book page 59)

What to do

1. Wash the jars and keep them hot (book pages 26 and 27). Make the heavy syrup and bring it to a boil.
2. Wash the cranberries and take off the stems.
3. Add the berries to the boiling syrup quickly and carefully, and boil for 3 minutes.
4. Fill the hot jars with fruit to ½ inch and cover it with boiling syrup, to ½ inch. Let the air out and check the headspace again (book pages 28 and 29).
5. Wipe, close and process for your altitude (book pages 25 to 34).

PROCESS TIME FOR YOUR ALTITUDE · PINTS OR QUARTS

0 to 1,000 ft	1,001 to 3,000 ft	3,001 to 6,000 ft	Above 6,000 ft
15 min	**20 min**	**20 min**	**25 min**

WHOLE BERRIES OR A SAUCE

This page puts up the berries whole, in syrup. For a sauce to serve with a roast, smooth or chunky, see Cranberry Sauce, page 87.

IF IT GOES WRONG

The berries floated to the top: if the jar sealed, it is fine. More help: Fix-It Guide, book page 156.

MY BATCH

DATE _____ JARS FILLED _____ SEALED _____

NOTES _____

Whole Grapes

First jar of fruit? Start with Lesson 2, book page 50.



AT A GLANCE

- **JARS** Pints or quarts, washed and kept hot
- **MAKES** 9 pints from 9 pounds of grapes. 7 quarts from 14 pounds.
- **HEADSPACE** 1 inch
- **PACK** Hot or raw
- **SMALL BATCH** About 2 pounds of grapes for each quart. Same jars, same headspace, same minutes in the canner.
- **KEEPS** Best within 1 year on a cool, dark shelf. Once opened, keep it in the refrigerator.

Ingredients

For 9 pints:

- 9 pounds unripe, tight-skinned grapes, green seedless if you can
- Very light or light syrup (book page 59)

What to do

1. Wash the jars and keep them hot (book pages 26 and 27). Make the syrup and keep it hot.
2. Stem the grapes, wash them and drain them.
3. **Hot pack:** blanch the grapes in boiling water for 30 seconds and drain them. **Raw pack:** skip this step.
4. Fill the hot jars with grapes and cover them with hot syrup, to 1 inch. Let the air out and check the headspace again (book pages 28 and 29).
5. Wipe, close and process for your altitude (book pages 25 to 34).

PROCESS TIME FOR YOUR ALTITUDE

	0 to 1,000 ft	1,001 to 3,000 ft	3,001 to 6,000 ft	Above 6,000 ft
Hot pack, pints or quarts	**10 min**	**15 min**	**15 min**	**20 min**
Raw pack, pints	**15 min**	**20 min**	**20 min**	**25 min**
Raw pack, quarts	**20 min**	**25 min**	**30 min**	**35 min**

PICK THEM EARLY

Use grapes picked about 2 weeks before they are at their best for eating: still unripe, with tight skins. And note the headspace: 1 inch, twice what most fruit gets.

IF IT GOES WRONG

The grapes floated to the top: raw-packed fruit often does, and the jar is fine if it sealed. More help: Fix-It Guide, book page 156.

MY BATCH

DATE _____ JARS FILLED _____ SEALED _____

HOT PACK ☐ RAW PACK ☐ SYRUP _____

Zucchini-Pineapple

Summer zucchini in pineapple juice, for fruit cups and baking. Every step of the canner is on book pages 25 to 34.



AT A GLANCE

- **JARS** Half-pints or pints, washed and kept hot
- **MAKES** About 8 to 9 pints
- **HEADSPACE** ½ inch
- **ON THE STOVE** 20 minutes at a simmer
- **SMALL BATCH** Halve every ingredient. You'll fill about half as many jars. Same jars, same headspace, same minutes in the canner.
- **KEEPS** Best within 1 year on a cool, dark shelf. Once opened, keep it in the refrigerator.

Ingredients

- 4 quarts cubed or shredded zucchini
- 46 ounces canned unsweetened pineapple juice
- 1½ cups bottled lemon juice
- 3 cups sugar

What to do

1. Wash the jars and keep them hot (book pages 26 and 27).
2. Peel the zucchini. Cut it into ½-inch cubes or shred it.
3. Mix the zucchini with the pineapple juice, lemon juice and sugar in a large saucepan and bring to a boil.
4. Simmer for 20 minutes.
5. Fill the hot jars with the hot mixture and its liquid, to ½ inch. Let the air out, wipe, close and process for your altitude (book pages 25 to 34).

PROCESS TIME FOR YOUR ALTITUDE · HALF-PINTS OR PINTS

0 to 1,000 ft	1,001 to 6,000 ft	Above 6,000 ft
15 min	**20 min**	**25 min**

MEASURE THE LEMON JUICE

This tested recipe counts on all 1½ cups of bottled lemon juice. Measure it, and don't cut it to change the taste. Change only how you cut the zucchini: cubes or shreds.

IF IT GOES WRONG

The liquid is lower than when you filled the jar: leave the jar closed. More help: Fix-It Guide, book page 156.

MY BATCH

DATE _____ JARS FILLED _____ SEALED _____

CUBES ☐ SHREDS ☐

Grape Butter

A fruit butter, thick enough to mound on a spoon. The test for doneness is on Apple Butter, book page 54.



AT A GLANCE

- **JARS** Half-pints only, sterilized and kept hot
- **MAKES** About 8 half-pints
- **HEADSPACE** ¼ inch
- **ON THE STOVE** Until the skins are tender; then very slowly, until very thick
- **SMALL BATCH** Halve every ingredient. You'll fill about half as many jars. Same jars, same headspace, same minutes in the canner.
- **KEEPS** Best within 1 year on a cool, dark shelf. Once opened, keep it in the refrigerator.

Ingredients

- 5 pounds grape pulp and ground skins
- 5 cups sugar
- 2½ teaspoons ground cinnamon
- 2 teaspoons ground mace
- 2 drops clove oil

What to do

1. Sterilize the jars and keep them hot (book pages 26 and 27).
2. Wash and crush the grapes and slip the skins off the pulp. Heat the pulp in its juice, then press it through a colander to take out the seeds.
3. Grind the skins in a food grinder with a fine blade. Put the pulp, the juice and the skins together and cook until the skins are tender.
4. Add the sugar, cinnamon, mace and clove oil. Cook very slowly, stirring often, until the butter is very thick, almost like a jelly.
5. Fill the hot jars with hot butter to ¼ inch. Wipe, close and process for your altitude (book pages 25 to 34).

PROCESS TIME FOR YOUR ALTITUDE · HALF-PINTS

0 to 1,000 ft	1,001 to 6,000 ft	Above 6,000 ft
5 min	**10 min**	**15 min**

SKINS IN, SEEDS OUT

The skins go into this butter, ground fine; only the seeds come out. Two drops of clove oil flavor the whole batch, so count them.

IF IT GOES WRONG

A lid moves when you press it: refrigerate that jar and eat it first. More help: Fix-It Guide, book page 154.

MY BATCH

DATE _____ JARS FILLED _____ SEALED _____

NOTES _____

Mayhaw Butter

A Southern butter made from mayhaw pulp. For the juice, see Mayhaw Juice, page 94. The test for doneness is on Apple Butter, book page 54.



AT A GLANCE

- **JARS** Half-pints only, sterilized and kept hot
- **MAKES** About 6 half-pints
- **HEADSPACE** ¼ inch
- **ON THE STOVE** The fruit until tender; then the pulp until thick, or to the gel point
- **SMALL BATCH** Halve every ingredient. You'll fill about half as many jars. Same jars, same headspace, same minutes in the canner.
- **KEEPS** Best within 1 year on a cool, dark shelf. Once opened, keep it in the refrigerator.

Ingredients

About 3 pounds mayhaws

2 quarts water

4 cups sugar

What to do

1. Sterilize the jars and keep them hot (book pages 26 and 27).
2. Wash the mayhaws and boil them in the 2 quarts of water until tender.
3. Press them through a strainer and measure the pulp. You need 8 cups.
4. Stir the sugar into the 8 cups of pulp. Cook until thick, or until it reaches the gel point (Lesson 1, book page 36).
5. Fill the hot jars with hot butter to ¼ inch. Wipe, close and process for your altitude (book pages 25 to 34).

PROCESS TIME FOR YOUR ALTITUDE · HALF-PINTS

0 to 1,000 ft	1,001 to 6,000 ft	Above 6,000 ft
5 min	**10 min**	**15 min**

8 CUPS OF PULP, 4 OF SUGAR

About 3 pounds of mayhaws give the 8 cups of pulp. Measure the pulp before the sugar goes in: the 4 cups of sugar are for 8 cups.

IF IT GOES WRONG

A lid moves when you press it: refrigerate that jar and eat it first. More help: Fix-It Guide, book page 154.

MY BATCH

DATE _____ JARS FILLED _____ SEALED _____

CUPS OF PULP _____ MY GEL POINT _____ °F

Peach Butter

A fruit butter, thick enough to mound on a spoon. The test for doneness is on Apple Butter, book page 54.



AT A GLANCE

- **JARS** Half-pints only, sterilized and kept hot
- **MAKES** About 8 half-pints
- **HEADSPACE** ¼ inch
- **ON THE STOVE** The peaches until soft; then about 30 minutes with the sugar
- **SMALL BATCH** Halve every ingredient. You'll fill about half as many jars. Same jars, same headspace, same minutes in the canner.
- **KEEPS** Best within 1 year on a cool, dark shelf. Once opened, keep it in the refrigerator.

Ingredients

- 2 quarts peach pulp, from fully ripe peaches
- 4 cups sugar

What to do

1. Sterilize the jars and keep them hot (book pages 26 and 27).
2. Wash and scald the peaches. Pit them, peel them and chop them.
3. Cook them until soft, with only enough water to keep them from sticking. Press them through a sieve or a food mill and measure 2 quarts of pulp.
4. Add the sugar and cook until thick, about 30 minutes, stirring often so it doesn't stick.
5. Fill the hot jars with hot butter to ¼ inch. Wipe, close and process for your altitude (book pages 25 to 34).

PROCESS TIME FOR YOUR ALTITUDE · HALF-PINTS

0 to 1,000 ft	1,001 to 6,000 ft	Above 6,000 ft
5 min	**10 min**	**15 min**

MEASURE THE PULP, NOT THE PEACHES

The recipe is built on 2 quarts of pulp and 4 cups of sugar. Prepare plenty of peaches, then measure the pulp before the sugar goes in.

IF IT GOES WRONG

A lid moves when you press it: refrigerate that jar and eat it first. More help: Fix-It Guide, book page 154.

MY BATCH

DATE _____ JARS FILLED _____ SEALED _____

CUPS OF PULP _____ NOTES _____

Peach Honey

Made from the peelings left over from canning peaches: nothing goes to waste. A fruit honey is thinner than a butter and pours from the spoon.



AT A GLANCE

- **JARS** Half-pints only, sterilized and kept hot
- **MAKES** Depends on how far you boil it down
- **HEADSPACE** ¼ inch
- **BEFORE YOU START** Keep clean peelings and pieces in the refrigerator until you have enough for 8 cups of juice.
- **ON THE STOVE** The peelings until soft; then a fast boil to the thickness of honey
- **SMALL BATCH** Halve every ingredient. You'll fill about half as many jars. Same jars, same headspace, same minutes in the canner.
- **KEEPS** Best within 1 year on a cool, dark shelf. Once opened, keep it in the refrigerator.

Ingredients

8 cups peach juice, made from the peelings

4 cups sugar

What to do

1. Use only sound pieces and peelings, washed. Cover them with water and cook them slowly, covered, until soft.
2. Put them in a cheesecloth bag and press out all the juice. Let the juice drip through a jelly bag, then measure 8 cups.
3. Sterilize the jars, and a few more, and keep them hot (book pages 26 and 27). How many you fill depends on how far you boil it down.
4. Bring the juice to a boil. When it boils hard, add the sugar. Boil fast until it is as thick as honey.
5. Fill the hot jars with the hot honey to ¼ inch. Wipe, close and process for your altitude (book pages 25 to 34).

PROCESS TIME FOR YOUR ALTITUDE · HALF-PINTS

0 to 1,000 ft	1,001 to 6,000 ft	Above 6,000 ft
5 min	**10 min**	**15 min**

HALF AS MUCH SUGAR AS JUICE

Every fruit honey is made with half as much sugar as juice: here, 4 cups of sugar for 8 cups of juice. Stop when it is as thick as honey and still pours. It should not mound on a spoon or hold its shape.

IF IT GOES WRONG

A lid moves when you press it: refrigerate that jar and eat it first. More help: Fix-It Guide, book page 154.

MY BATCH

DATE _____ JARS FILLED _____ SEALED _____

CUPS OF JUICE _____ JARS FILLED FROM IT _____

Pear Butter

A fruit butter, thick enough to mound on a spoon. The test for doneness is on Apple Butter, book page 54.



AT A GLANCE

- **JARS** Half-pints only, sterilized and kept hot
- **MAKES** About 4 half-pints
- **HEADSPACE** ¼ inch
- **ON THE STOVE** The pears until soft; then about 15 minutes with the sugar
- **SMALL BATCH** Halve every ingredient. You'll fill about half as many jars. Same jars, same headspace, same minutes in the canner.
- **KEEPS** Best within 1 year on a cool, dark shelf. Once opened, keep it in the refrigerator.

Ingredients

- 2 quarts pear pulp (about 20 medium, fully ripe pears)
- 4 cups sugar
- 1 teaspoon grated orange rind
- ⅓ cup orange juice
- ½ teaspoon ground nutmeg

What to do

1. Sterilize the jars, and two or three more, and keep them hot (book pages 26 and 27).
2. Quarter and core the pears. Cook them until soft, with only enough water to keep them from sticking.
3. Press them through a sieve or a food mill and measure 2 quarts of pulp.
4. Add the sugar, orange rind, orange juice and nutmeg. Cook until thick, about 15 minutes, stirring often.
5. Fill the hot jars with hot butter to ¼ inch. Wipe, close and process for your altitude (book pages 25 to 34).

PROCESS TIME FOR YOUR ALTITUDE · HALF-PINTS

0 to 1,000 ft	1,001 to 6,000 ft	Above 6,000 ft
5 min	10 min	15 min

ORANGE WITH THE PEARS

The grated orange rind, the orange juice and the nutmeg go in with the sugar, after the pulp is measured. Stir often as it thickens so it doesn't stick.

IF IT GOES WRONG

A lid moves when you press it: refrigerate that jar and eat it first. More help: Fix-It Guide, book page 154.

MY BATCH

DATE _____ JARS FILLED _____ SEALED _____

NOTES _____

Pear Honey

Made from the peelings left over from canning pears: nothing goes to waste. A fruit honey is thinner than a butter and pours from the spoon.



AT A GLANCE

- **JARS** Half-pints only, sterilized and kept hot
- **MAKES** Depends on how far you boil it down
- **HEADSPACE** ¼ inch
- **BEFORE YOU START** Keep clean peelings and pieces in the refrigerator until you have enough for 8 cups of juice.
- **ON THE STOVE** The peelings until soft; then a fast boil to the thickness of honey
- **SMALL BATCH** Halve every ingredient. You'll fill about half as many jars. Same jars, same headspace, same minutes in the canner.
- **KEEPS** Best within 1 year on a cool, dark shelf. Once opened, keep it in the refrigerator.

Ingredients

8 cups pear juice, made from the peelings

4 cups sugar

Juice of 1 lemon, if you like

What to do

1. Use only sound pieces and peelings, washed. Cover them with water and cook them slowly, covered, until soft.
2. Put them in a cheesecloth bag and press out all the juice. Let the juice drip through a jelly bag, then measure 8 cups.
3. Sterilize the jars, and a few more, and keep them hot (book pages 26 and 27). How many you fill depends on how far you boil it down.
4. Bring the juice to a boil. When it boils hard, add the sugar, and the lemon juice if you use it. Boil fast until it is as thick as honey.
5. Fill the hot jars with the hot honey to ¼ inch. Wipe, close and process for your altitude (book pages 25 to 34).

PROCESS TIME FOR YOUR ALTITUDE · HALF-PINTS

0 to 1,000 ft	1,001 to 6,000 ft	Above 6,000 ft
5 min	**10 min**	**15 min**

HALF AS MUCH SUGAR AS JUICE

Every fruit honey is made with half as much sugar as juice: here, 4 cups of sugar for 8 cups of juice. Stop when it is as thick as honey and still pours. It should not mound on a spoon or hold its shape.

IF IT GOES WRONG

A lid moves when you press it: refrigerate that jar and eat it first. More help: Fix-It Guide, book page 154.

MY BATCH

DATE _____ JARS FILLED _____ SEALED _____

WITH LEMON ☐ WITHOUT ☐ CUPS OF JUICE _____

Spiced Peach Butter

Peach Butter, page 108, warmed with ginger and nutmeg. The test for doneness is on Apple Butter, book page 54.



AT A GLANCE

- **JARS** Half-pints only, sterilized and kept hot
- **MAKES** About 8 half-pints
- **HEADSPACE** ¼ inch
- **ON THE STOVE** The peaches until soft; then about 30 minutes with the sugar and spices
- **SMALL BATCH** Halve every ingredient. You'll fill about half as many jars. Same jars, same headspace, same minutes in the canner.
- **KEEPS** Best within 1 year on a cool, dark shelf. Once opened, keep it in the refrigerator.

Ingredients

- 2 quarts peach pulp, from fully ripe peaches
- 4 cups sugar
- ½ to 1 teaspoon ground ginger
- ½ to 1 teaspoon ground nutmeg

What to do

1. Sterilize the jars and keep them hot (book pages 26 and 27).
2. Wash and scald the peaches. Pit them, peel them and chop them.
3. Cook them until soft, with only enough water to keep them from sticking. Press them through a sieve or a food mill and measure 2 quarts of pulp.
4. Add the sugar, ginger and nutmeg and cook until thick, about 30 minutes, stirring often so it doesn't stick.
5. Fill the hot jars with hot butter to ¼ inch. Wipe, close and process for your altitude (book pages 25 to 34).

PROCESS TIME FOR YOUR ALTITUDE · HALF-PINTS

0 to 1,000 ft	1,001 to 6,000 ft	Above 6,000 ft
5 min	**10 min**	**15 min**

GINGER AND NUTMEG TO TASTE

Start with ½ teaspoon of each spice, or use up to 1 teaspoon of each for a warmer butter. The spices go in with the sugar.

IF IT GOES WRONG

A lid moves when you press it: refrigerate that jar and eat it first. More help: Fix-It Guide, book page 154.

MY BATCH

DATE _____ JARS FILLED _____ SEALED _____

GINGER _____ NUTMEG _____

Strawberry Honey

Fresh strawberries cooked down to a pourable honey. A fruit honey is thinner than a butter and pours from the spoon.



AT A GLANCE

- **JARS** Half-pints only, sterilized and kept hot
- **MAKES** Depends on how far you boil it down
- **HEADSPACE** ¼ inch
- **ON THE STOVE** 15 minutes for the berries; then a fast boil to the thickness of honey
- **SMALL BATCH** Halve every ingredient. You'll fill about half as many jars. Same jars, same headspace, same minutes in the canner.
- **KEEPS** Best within 1 year on a cool, dark shelf. Once opened, keep it in the refrigerator.

Ingredients

- Strawberries, washed and capped
- 1 cup water for each quart of berries
- 8 cups strawberry juice, made from the berries
- 4 cups sugar

What to do

1. Sterilize the jars, and a few more, and keep them hot (book pages 26 and 27). How many you fill depends on how far you boil it down.
2. Wash and cap the strawberries and crush them. Add 1 cup of water for each quart of berries.
3. Cook slowly for 15 minutes. Strain the juice and measure 8 cups.
4. Bring the juice to a boil. When it boils hard, add the sugar. Boil fast until it is as thick as honey.
5. Fill the hot jars with the hot honey to ¼ inch. Wipe, close and process for your altitude (book pages 25 to 34).

PROCESS TIME FOR YOUR ALTITUDE · HALF-PINTS

0 to 1,000 ft	1,001 to 6,000 ft	Above 6,000 ft
5 min	**10 min**	**15 min**

POURABLE, NOT SET

A fruit honey is cooked with sugar until it thickens, but it should still pour. It should not mound on a spoon or hold its shape: that is a butter.

IF IT GOES WRONG

A lid moves when you press it: refrigerate that jar and eat it first. More help: Fix-It Guide, book page 154.

MY BATCH

DATE _____ JARS FILLED _____ SEALED _____

QUARTS OF BERRIES _____ CUPS OF JUICE _____

Pie Fillings: Working with Clear Jel

Open a quart, pour it into a crust, bake: that is the whole pie. Four of the fillings in this section are thickened with Clear Jel, a starch you won't use anywhere else in the book. This page shows how it works. The jars, the filling and the canner are the ones you already know: book pages 25 to 34.

What to do



Get the Clear Jel first

Clear Jel is a corn starch, modified so that the sauce stays thick after canning and after baking. Few stores carry it, so find it before you buy the fruit. Buy the regular kind, also called cook-type. Instant Clear Jel is not for canning.



Make one quart first

Each recipe gives two amounts: for 1 quart and for 7 quarts. Make a single quart, bake a pie with it and taste it. Next time you can change the sugar and the spices to suit you. The lemon juice stays exactly as written: it helps keep the filling safe and stable on the shelf.



Blanch the fruit

Put 6 cups of fruit at a time into 1 gallon of boiling water. When the water comes back to a boil, count 1 minute, then lift the fruit out and drain it. Keep it hot in a covered bowl or pot while you blanch the rest.



Cook the sauce

Stir the sugar and Clear Jel together in a large kettle, add the liquid, and cook over medium-high heat until the sauce thickens and begins to bubble. Add the lemon juice and boil 1 minute more, stirring all the time.



Fold, fill, process

Fold in the hot fruit at once and fill the hot jars without waiting, to 1 inch. Let the air out, wipe, close, and put the jars in the canner right away.

IF IT GOES WRONG

The baked pie is runny
Another starch went into the filling, or instant Clear Jel. Next time, use regular Clear Jel.

You can't find regular Clear Jel
Wait to make these four fillings. Don't swap in another starch.

FRESH OR FROZEN FRUIT

FILLING	FRESH	FROZEN
Apple, peach	Yes	No: use fresh fruit only
Blueberry, cherry	Yes	Yes, unsweetened. If it was frozen with sugar, rinse the sugar off while the fruit is still frozen. Thaw it, and use its juice in place of part of the water. Use only ¼ cup Clear Jel for 1 quart, or 1¾ cups for 7 quarts.

One quart of filling makes one 8- or 9-inch pie. It also makes a topping for desserts and pastries.

NO OTHER STARCH

Corn starch, flour and tapioca are not for canned pie filling. Other starches break down in the jar and leave a runny sauce. These recipes use Clear Jel and nothing else. Green Tomato Pie Filling thickens by slow cooking and needs none.

Apple Pie Filling



First pie filling? Read Pie Fillings: Working with Clear Jel, page 114.

AT A GLANCE

- **JARS** Pints or quarts, washed and kept hot
- **MAKES** 1 quart, or 7 quarts
- **HEADSPACE** 1 inch
- **ON THE STOVE** 1 minute for each batch of slices; the sauce until it bubbles, then 1 minute with the lemon juice
- **SMALL BATCH** Use the 1-quart column. Same jars, same headspace, same minutes in the canner.
- **KEEPS** Best within 1 year on a cool, dark shelf. Once opened, keep it in the refrigerator.

Ingredients

	1 QUART	7 QUARTS
Blanched, sliced fresh apples	3½ cups	6 quarts
Granulated sugar	¾ cup + 2 tablespoons	5½ cups
Clear Jel	¼ cup	1½ cups
Cinnamon	½ teaspoon	1 tablespoon
Cold water	½ cup	2½ cups
Apple juice	¾ cup	5 cups
Bottled lemon juice	2 tablespoons	¾ cup
Nutmeg, if you like	⅛ teaspoon	1 teaspoon
Yellow food coloring, if you like	1 drop	7 drops

Use firm, crisp apples, such as Stayman, Golden Delicious or Rome. If yours lack tartness, add ¼ cup more bottled lemon juice for each 6 quarts of slices.

What to do

1. Wash the jars and keep them hot (book pages 26 and 27). Wash, peel and core the apples. Cut slices ½ inch wide and drop them into ascorbic acid water (book page 50).
2. Blanch the slices 6 cups at a time in 1 gallon of boiling water, 1 minute after it returns to a boil. Drain them and keep them hot in a covered bowl or pot.
3. In a large kettle, stir together the sugar, Clear Jel and cinnamon with the water and apple juice. Add the nutmeg and food coloring if you like. Cook over medium-high heat, stirring, until it thickens and begins to bubble.
4. Add the lemon juice and boil 1 minute, stirring all the time. Fold in the drained apple slices at once.
5. Fill the hot jars without delay, to 1 inch. Let the air out, wipe, close and process right away for your altitude (book pages 25 to 34).

PROCESS TIME FOR YOUR ALTITUDE · PINTS OR QUARTS

0 to 1,000 ft	1,001 to 3,000 ft	3,001 to 6,000 ft	Above 6,000 ft
25 min	**30 min**	**35 min**	**40 min**

FRESH APPLES ONLY

This filling is made with fresh apples, never frozen ones. Pick firm, crisp varieties, and if they taste mild, add the extra lemon juice given under the table.

IF IT GOES WRONG

Filling seeped out under a lid in the canner: the jar was too full, or air stayed in the filling. Check that seal with care. More help: Fix-It Guide, book page 154.

MY BATCH

DATE _____ JARS FILLED _____ SEALED _____

APPLES _____ 1 QUART ☐ 7 QUARTS ☐

Blueberry Pie Filling

First pie filling? Read Pie Fillings: Working with Clear Jel, page 114.



AT A GLANCE

- **JARS** Pints or quarts, washed and kept hot
- **MAKES** 1 quart, or 7 quarts
- **HEADSPACE** 1 inch
- **ON THE STOVE** 1 minute for each batch of berries; the sauce until it bubbles, then 1 minute with the lemon juice
- **SMALL BATCH** Use the 1-quart column. Same jars, same headspace, same minutes in the canner.
- **KEEPS** Best within 1 year on a cool, dark shelf. Once opened, keep it in the refrigerator.

Ingredients

	1 QUART	7 QUARTS
Fresh or thawed blueberries	3½ cups	6 quarts
Granulated sugar	¾ cup + 2 tablespoons	6 cups
Clear Jel	¼ cup + 1 tablespoon	2¼ cups
Cold water	1 cup	7 cups
Bottled lemon juice	3½ teaspoons	½ cup
Blue food coloring, if you like	3 drops	20 drops
Red food coloring, if you like	1 drop	7 drops

Use fresh, ripe, firm blueberries, or unsweetened frozen ones.

MY BATCH

DATE _____

JARS FILLED _____

SEALED _____

FRESH ☐ FROZEN ☐ 1 QUART ☐ 7 QUARTS ☐

What to do

1. Wash the jars and keep them hot (book pages 26 and 27). Wash and drain fresh blueberries.
2. Blanch fresh berries 6 cups at a time in 1 gallon of boiling water, 1 minute after it returns to a boil. Drain them and keep them hot in a covered bowl or pot.
3. In a large kettle, stir the sugar and Clear Jel together. Add the water, and the food coloring if you like. Cook over medium-high heat, stirring, until it thickens and begins to bubble.
4. Add the lemon juice and boil 1 minute, stirring all the time. Fold in the drained berries at once.
5. Fill the hot jars without delay, to 1 inch. Let the air out, wipe, close and process right away for your altitude (book pages 25 to 34).

PROCESS TIME FOR YOUR ALTITUDE · PINTS OR QUARTS

0 to 1,000 ft	1,001 to 3,000 ft	3,001 to 6,000 ft	Above 6,000 ft
30 min	**35 min**	**40 min**	**45 min**

FROZEN BERRIES WORK

Choose frozen blueberries packed without sugar. If sugar was added, rinse it off while the berries are still frozen. Thaw them, collect the juice, and use it in place of part of the cold water. Frozen berries take less Clear Jel: only ¼ cup for 1 quart, or 1¾ cups for 7 quarts.

IF IT GOES WRONG

Filling seeped out under a lid in the canner: the jar was too full, or air stayed in the filling. Check that seal with care. More help: Fix-It Guide, book page 154.

Cherry Pie Filling



First pie filling? Read Pie Fillings: Working with Clear Jel, page 114.

AT A GLANCE

- **JARS** Pints or quarts, washed and kept hot
- **MAKES** 1 quart, or 7 quarts
- **HEADSPACE** 1 inch
- **ON THE STOVE** 1 minute for each batch of cherries; the sauce until it bubbles, then 1 minute with the lemon juice
- **SMALL BATCH** Use the 1-quart column. Same jars, same headspace, same minutes in the canner.
- **KEEPS** Best within 1 year on a cool, dark shelf. Once opened, keep it in the refrigerator.

Ingredients

	1 QUART	7 QUARTS
Fresh or thawed sour cherries	3⅓ cups	6 quarts
Granulated sugar	1 cup	7 cups
Clear Jel	¼ cup + 1 tablespoon	1¾ cups
Cold water	1⅓ cups	9⅓ cups
Bottled lemon juice	1 tablespoon + 1 teaspoon	½ cup
Cinnamon, if you like	⅛ teaspoon	1 teaspoon
Almond extract, if you like	¼ teaspoon	2 teaspoons
Red food coloring, if you like	6 drops	¼ teaspoon

Use fresh, very ripe, firm sour cherries, or unsweetened frozen ones.

MY BATCH

DATE _____

JARS FILLED _____

SEALED _____

FRESH ☐ FROZEN ☐ 1 QUART ☐ 7 QUARTS ☐

IF IT GOES WRONG

Filling seeped out under a lid in the canner: the jar was too full, or air stayed in the filling. Check that seal with care. More help: Fix-It Guide, book page 154.

What to do

1. Wash the jars and keep them hot (book pages 26 and 27). Rinse and pit fresh cherries and hold them in cold water. Ascorbic acid water (book page 50) keeps the stem ends from browning.
2. Blanch fresh cherries 6 cups at a time in 1 gallon of boiling water, 1 minute after it returns to a boil. Drain them and keep them hot in a covered bowl or pot.
3. In a large saucepan, stir the sugar and Clear Jel together and add the water. Add the cinnamon, almond extract and food coloring if you like. Cook over medium-high heat, stirring, until it thickens and begins to bubble.
4. Add the lemon juice and boil 1 minute, stirring all the time. Fold in the drained cherries at once.
5. Fill the hot jars without delay, to 1 inch. Let the air out, wipe, close and process right away for your altitude (book pages 25 to 34).

SOUR CHERRIES

This filling is made with sour cherries. Frozen ones work if they were packed without sugar; if sugar was added, rinse it off while they are still frozen, and use their thawed juice in place of part of the water. With frozen cherries, use only ¼ cup Clear Jel for 1 quart; for 7 quarts it stays 1¾ cups.

PROCESS TIME FOR YOUR ALTITUDE · PINTS OR QUARTS

0 to 1,000 ft	1,001 to 3,000 ft	3,001 to 6,000 ft	Above 6,000 ft
30 min	**35 min**	**40 min**	**45 min**

Green Tomato Pie Filling

The end-of-season filling, with apples and raisins. It needs no Clear Jel. Every step of the canner is on book pages 25 to 34.



AT A GLANCE

- **JARS** Quarts only, washed and kept hot
- **MAKES** About 7 quarts
- **HEADSPACE** ½ inch
- **ON THE STOVE** About 35 to 40 minutes, slowly
- **SMALL BATCH** Halve every ingredient. You'll fill about half as many jars. Same jars, same headspace, same minutes in the canner.
- **KEEPS** Best within 1 year on a cool, dark shelf. Once opened, keep it in the refrigerator.

Ingredients

- 4 quarts chopped green tomatoes
- 3 quarts peeled, chopped tart apples
- 1 pound dark seedless raisins
- 1 pound white raisins
- ¼ cup minced citron, lemon peel or orange peel
- 2 cups water
- 2½ cups brown sugar
- 2½ cups white sugar
- ½ cup vinegar (5% acidity)
- 1 cup bottled lemon juice
- 2 tablespoons ground cinnamon
- 1 teaspoon ground nutmeg
- 1 teaspoon ground cloves

What to do

1. Wash the jars and keep them hot (book pages 26 and 27).
2. Chop the green tomatoes. Peel, core and chop the apples. Mince the citron or peel.
3. Put everything in a large saucepan.
4. Cook slowly, stirring often, until the fruit is tender and the filling has thickened a little, about 35 to 40 minutes.
5. Fill the hot jars with the hot filling, to ½ inch. Let the air out, wipe, close and process for your altitude (book pages 25 to 34).

KEEP THE VINEGAR AND THE LEMON

The vinegar and the cup of bottled lemon juice are part of this tested recipe. Measure them exactly as written, and don't leave either one out.

IF IT GOES WRONG

The filling scorched on the bottom: the heat was too high for a thick pot. Don't scrape the dark layer into the rest. Pour off what is good into a clean pot and go on more slowly. More help: Fix-It Guide, book page 153.

PROCESS TIME FOR YOUR ALTITUDE · QUARTS

0 to 1,000 ft	1,001 to 6,000 ft	Above 6,000 ft
15 min	**20 min**	**25 min**

MY BATCH

DATE _____ JARS FILLED _____ SEALED _____

PEEL USED _____ NOTES _____

Peach Pie Filling



First pie filling? Read Pie Fillings: Working with Clear Jel, page 114.

AT A GLANCE

- **JARS** Pints or quarts, washed and kept hot
- **MAKES** 1 quart, or 7 quarts
- **HEADSPACE** 1 inch
- **ON THE STOVE** 1 minute for each batch of slices; the sauce until it bubbles, 1 minute with the lemon juice, then 3 minutes with the peaches
- **SMALL BATCH** Use the 1-quart column. Same jars, same headspace, same minutes in the canner.
- **KEEPS** Best within 1 year on a cool, dark shelf. Once opened, keep it in the refrigerator.

Ingredients

	1 QUART	7 QUARTS
Sliced fresh peaches	3½ cups	6 quarts
Granulated sugar	1 cup	7 cups
Clear Jel	¼ cup + 1 tablespoon	2 cups + 3 tablespoons
Cold water	¾ cup	5¼ cups
Cinnamon, if you like	⅛ teaspoon	1 teaspoon
Almond extract, if you like	⅛ teaspoon	1 teaspoon
Bottled lemon juice	¼ cup	1¾ cups

Use ripe but firm fresh peaches, such as Red Haven, Redskin or Sun High.

MY BATCH

DATE _____

JARS FILLED _____

SEALED _____

PEACHES _____

1 QUART ☐ 7 QUARTS ☐

IF IT GOES WRONG

Filling seeped out under a lid in the canner: the jar was too full, or air stayed in the filling. Check that seal with care. More help: Fix-It Guide, book page 154.

What to do

1. Wash the jars and keep them hot (book pages 26 and 27). Peel the peaches: 30 to 60 seconds in boiling water, 20 seconds in cold water, then slip off the skins. Cut slices ½ inch thick into 1 gallon of water with ½ teaspoon ascorbic acid crystals, or six 500-milligram vitamin C tablets.
2. Blanch the slices 6 cups at a time in 1 gallon of boiling water, 1 minute after it returns to a boil. Drain them and keep them hot in a covered bowl or pot.
3. In a large kettle, stir together the water, sugar and Clear Jel, and the cinnamon and almond extract if you like. Cook over medium-high heat, stirring, until it thickens and begins to bubble.
4. Add the lemon juice and boil 1 minute more, stirring all the time. Fold in the drained peach slices and keep heating for 3 minutes.
5. Fill the hot jars without delay, to 1 inch. Let the air out, wipe, close and process right away for your altitude (book pages 25 to 34).

THREE MORE MINUTES

The peaches stay on the heat for 3 minutes after you fold them into the sauce. The apples, blueberries and cherries go into the jars as soon as they are folded in.

PROCESS TIME FOR YOUR ALTITUDE · PINTS OR QUARTS

0 to 1,000 ft	1,001 to 3,000 ft	3,001 to 6,000 ft	Above 6,000 ft
30 min	35 min	40 min	45 min

Notes

PART 3

50 RECIPES · WATER BATH CANNING

Pickles, Relishes and Chutneys

First pickle? Start with Lesson 3, book page 60. The 14-Day Sweet Pickles spend two weeks in a crock, pages 122 and 123.

Cucumber Pickles

14-Day Sweet Pickles 122
No-Sugar-Added Sweet Cucumber Slices 124
Reduced-Sodium Sliced Dill Pickles 125
Reduced-Sodium Sliced Sweet Pickles 126
Sweet Gherkin Pickles 127

Fruit Pickles

Cantaloupe Pickles 128
Fig Pickles 129
No-Sugar-Added Cantaloupe Pickles 130
Pear Pickles 131
Watermelon Rind Pickles 132

Relishes and Salads

Chayote and Jicama Slaw 133
Chayote and Pear Relish 134
Dill Pickle Relish 135
Dixie Relish 136
Fall Garden Relish 137
Fresh Dill Cucumber Relish 138
Harvest Time Apple Relish 139
Hot Pepper Relish 140
Oscar Relish 141
Pear Relish 142
Pickled Green Tomato Relish 143
Pickled Pepper-Onion Relish 144
Pickled Three-Bean Salad 145
Rummage Relish 146
Spicy Jicama Relish 147
Summer Squash Relish 148
Sweet Apple Relish 149
Sweet Pepper Relish 150
Tangy Tomatillo Relish 151
Vidalia Onion Relish 152

Chutneys

Apple Chutney 153
Cranberry-Orange Chutney 154
Mango Chutney 155
Tomato-Apple Chutney 156

Vegetable Pickles

Bread-and-Butter Pickled Jicama 157
Jerusalem Artichoke Pickles 158
Kosher-Style Dill Green Tomato Pickles 159
Marinated Peppers 160
Marinated Whole Mushrooms 161
No-Sugar-Added Pickled Beets 162
Pickled Asparagus 163
Pickled Baby Carrots 164
Pickled Carrots 165
Pickled Cauliflower or Brussels Sprouts 166
Pickled Jalapeño Rings 167
Pickled Mixed Vegetables 168
Pickled Pearl Onions 169
Pickled Sweet Green Tomatoes 170
Pickled Yellow Pepper Rings 171
Spiced Green Tomatoes 172

14-Day Sweet Pickles

Two weeks in a crock, a few minutes a day, for a deep, sweet pickle. First pickle? Start with Lesson 3, book page 60.



AT A GLANCE

- **JARS** Pints, sterilized and kept hot. Quarts, washed and kept hot.
- **MAKES** About 5 to 9 pints
- **HEADSPACE** ½ inch
- **BEFORE YOU START** Fourteen days. You need a few minutes on days 1, 3, 5 and 7, and every day from day 8 to day 14.
- **WHERE IT WAITS** A room at about 70°F, in a 1-gallon crock or food-grade container
- **SMALL BATCH** Halve every ingredient. You'll fill about half as many jars. Same jars, same headspace, same minutes in the canner.
- **KEEPS** Best within 1 year on a cool, dark shelf. Once opened, keep it in the refrigerator.

Ingredients

- 4 pounds pickling cucumbers, 2 to 5 inches long, all the same size if you keep them whole
- ¾ cup canning or pickling salt, used ¼ cup at a time
- Water: 2 quarts for each salt brine
- 2 teaspoons celery seed
- 2 tablespoons mixed pickling spice
- 5½ cups sugar
- 4 cups vinegar (5% acidity)

You'll need

- A 1-gallon crock, or a food-grade glass or plastic container
- A plate a little smaller than the opening, and 2 or 3 closed quart jars full of water to weigh it down
- A clean, heavy towel to cover the crock
- A small square of cheesecloth and string, for the spices
- Water bath canner, jars, new lids, bands, jar lifter



THE CROCK, THE PLATE AND THE WEIGHT

Use a crock or a food-grade container, never a trash bag or a non-food plastic. The plate keeps the cucumbers under the liquid: choose one a little smaller than the opening, and weigh it down with 2 or 3 closed quart jars full of water. Wash the crock, plate and jars in hot soapy water and rinse them with very hot water before day 1. These pickles are not fermented. The salt water goes down the drain three times, and the vinegar syrup is what makes them.

IF IT GOES WRONG

The pickles are soft: the blossom ends stayed on. That thin slice helps them stay firm. More help: Fix-It Guide, book page 160.

What to do



Day 1

Wash the cucumbers. Cut 1/16 inch off each blossom end and leave ¼ inch of stem. Put them whole in the crock. Boil ¼ cup salt in 2 quarts water and pour it over them. Set the plate and the weight on top, cover with the towel and leave it at about 70°F.



Days 3 and 5

Pour off the salt water and throw it away. Rinse the cucumbers, scald the plate and the weight, and put everything back. Pour on a fresh boiled brine of ¼ cup salt in 2 quarts water. Weight and cover again.



Day 7

Pour off the brine and throw it away. Rinse the cucumbers and scald the crock, the plate and the weight. Slice the cucumbers or cut them in strips, if you like, and put them back. Tie the celery seed and pickling spice in the cheesecloth. Boil 2 cups sugar and the 4 cups vinegar with the spice bag and pour it over the cucumbers. Weight and cover.



Days 8 to 13

Each day, drain the syrup and the spice bag into a pan and add ½ cup sugar. Bring it to a boil. Rinse the cucumbers and scald the crock, the plate and the weight. Put the cucumbers back, pour on the boiled syrup, weight and cover.



Day 14

Sterilize the pints or wash the quarts and keep them hot (book pages 26 and 27). Drain the syrup into a pan. Pack the cucumbers into the hot jars to ½ inch. Add the last ½ cup sugar to the syrup, bring it to a boil and take out the spice bag. Pour the hot syrup over the pickles to ½ inch. Let the air out, check the headspace, wipe, close and process for your altitude (book pages 25 to 34).

PROCESS TIME FOR YOUR ALTITUDE

	0 to 1,000 ft	1,001 to 6,000 ft	Above 6,000 ft
Pints	**5** min	**10** min	**15** min
Quarts	**10** min	**15** min	**20** min

These pickles can also take the low-temperature option on book pages 70 and 71.

MY BATCH

DATE _____ JARS FILLED _____ SEALED _____

DAY 1 _____ DAY 7 _____ DAY 14 _____ WHOLE / SLICED / STRIPS _____

No-Sugar-Added Sweet Cucumber Slices

Sweet pickle slices made with Splenda in place of sugar. First pickle? Start with Lesson 3, book page 60.



AT A GLANCE

- **JARS** Pints only, washed and kept hot
- **MAKES** About 4 or 5 pints
- **HEADSPACE** ½ inch
- **ON THE STOVE** Until the brine boils again with the slices in it
- **SMALL BATCH** Halve every ingredient and season each jar as written. You'll fill about half as many jars. Same jars, same headspace, same minutes in the canner.
- **KEEPS** Best within 1 year on a cool, dark shelf. Once opened, keep it in the refrigerator.

Ingredients

- 3½ pounds pickling cucumbers
- Boiling water, enough to cover the slices
- 4 cups cider vinegar (5% acidity)
- 1 cup water
- 3 cups Splenda
- 1 tablespoon canning salt
- 1 tablespoon mustard seed
- 1 tablespoon whole allspice
- 1 tablespoon celery seed
- 4 cinnamon sticks, 1 inch long

PROCESS TIME FOR YOUR ALTITUDE
PINTS

0 to 1,000 ft	**10 min**
1,001 to 6,000 ft	**15 min**
Above 6,000 ft	**20 min**

What to do

1. Wash the jars and keep them hot (book pages 26 and 27). Wash the cucumbers, cut 1/16 inch off each blossom end and slice them ¼ inch thick.
2. Pour boiling water over the slices and let them stand 5 to 10 minutes. Drain. Cool them under cold running water, or change the cold water often, until they are cool. Drain well.
3. In a 10-quart pot, bring the vinegar, 1 cup water, the Splenda and all the spices to a boil. Add the slices carefully and bring it back to a boil.
4. Put one cinnamon stick in each empty hot jar, if you like. Fill the jars with hot slices to ½ inch and cover them with the boiling brine to ½ inch.
5. Let the air out, check the headspace, wipe, close and process for your altitude (book pages 25 to 34).

WHY NO SUGAR WORKS HERE

In a cucumber pickle, the vinegar is what keeps the jar safe. That's why Splenda can take the place of the sugar in this one. It can't in the syrupy fruit pickles, like Fig Pickles (page 129): there the sugar is part of the recipe that was tested.

IF IT GOES WRONG

A lid moves when you press it: refrigerate that jar and eat it first. More help: Fix-It Guide, book page 154.

MY BATCH

DATE _____ JARS FILLED _____ SEALED _____

CINNAMON IN THE JARS ☐ NOTES _____

Reduced-Sodium Sliced Dill Pickles

Dill slices with only 2 tablespoons of salt for the whole batch. First pickle? Start with Lesson 3, book page 60.



AT A GLANCE

- **JARS** Pints only, washed and kept hot
- **MAKES** About 8 pints
- **HEADSPACE** ¼ inch for the liquid. The slices stop at ½ inch.
- **ON THE STOVE** Just the pickling liquid, until it boils
- **SMALL BATCH** Halve every ingredient and season each jar as written. You'll fill about half as many jars. Same jars, same headspace, same minutes in the canner.
- **KEEPS** Best within 1 year on a cool, dark shelf. Once opened, keep it in the refrigerator.

Ingredients

- 4 pounds pickling cucumbers, 3 to 5 inches long
- 6 cups vinegar (5% acidity)
- 6 cups sugar
- 2 tablespoons canning or pickling salt
- 1½ teaspoons celery seed
- 1½ teaspoons mustard seed
- 2 large onions, thinly sliced
- 8 heads fresh dill

What to do

1. Wash the jars and keep them hot (book pages 26 and 27). Wash the cucumbers, cut 1/16 inch off each blossom end and slice them ¼ inch thick.
2. Bring the vinegar, sugar, salt, celery seed and mustard seed to a boil in a large pan.
3. Put 2 onion slices and half a head of dill in the bottom of each hot jar.
4. Fill the jars with cucumber slices to ½ inch. Top each jar with 1 onion slice and half a head of dill. Pour the hot liquid over the cucumbers to ¼ inch.
5. Let the air out, check the headspace, wipe, close and process for your altitude (book pages 25 to 34).

PROCESS TIME FOR YOUR ALTITUDE · PINTS

0 to 1,000 ft	1,001 to 6,000 ft	Above 6,000 ft
15 min	**20 min**	**25 min**

TWO LEVELS IN ONE JAR

Here the liquid goes higher than the slices: the slices stop at ½ inch, the liquid comes up to ¼ inch. Less salt changes the taste and the crunch a little, so make a small batch first and see if you like it.

IF IT GOES WRONG

The pickles float: raw-packed slices often do. They are safe if the jar is sealed. More help:
Fix-It Guide, book page 156.

MY BATCH

DATE _____ JARS FILLED _____ SEALED _____

SLICES TO ½ INCH ☐ LIQUID TO ¼ INCH ☐

Reduced-Sodium Sliced Sweet Pickles

Sweet slices with 1 tablespoon of salt for the whole batch. First pickle? Start with Lesson 3, book page 60.



AT A GLANCE

- **JARS** Pints only, washed and kept hot
- **MAKES** About 4 to 5 pints
- **HEADSPACE** ½ inch
- **ON THE STOVE** 5 to 7 minutes for the slices, until they turn from bright to dull green
- **SMALL BATCH** Halve every ingredient. You'll fill about half as many jars. Same jars, same headspace, same minutes in the canner.
- **KEEPS** Best within 1 year on a cool, dark shelf. Once opened, keep it in the refrigerator.

Ingredients

4 pounds pickling cucumbers, 3 to 4 inches long

For the brine:

1 quart distilled white vinegar (5% acidity)

1 tablespoon canning or pickling salt

1 tablespoon mustard seed

½ cup sugar

For the canning syrup:

1⅔ cups distilled white vinegar (5% acidity)

3 cups sugar

1 tablespoon whole allspice

2¼ teaspoons celery seed

MY BATCH

DATE _____

JARS FILLED _____

SEALED _____

NOTES _____

What to do

1. Wash the jars and keep them hot (book pages 26 and 27). Wash the cucumbers, cut 1/16 inch off each blossom end and slice them ¼ inch thick.
2. For the canning syrup, bring the 1⅔ cups vinegar, 3 cups sugar, allspice and celery seed to a boil. Keep it hot.
3. For the brine, mix the 1 quart vinegar, the salt, mustard seed and ½ cup sugar in a large kettle. Add the slices, cover and simmer until they change from bright to dull green, 5 to 7 minutes.
4. Drain the slices and throw the brine away. Fill the hot jars with slices and cover them with the hot syrup to ½ inch.
5. Let the air out, check the headspace, wipe, close and process for your altitude (book pages 25 to 34).

LESS SALT, SAME SAFETY

In a quick pickle like this one, the vinegar does the work, so the salt can be cut when the recipe was tested that way. The texture and taste can be a little different. Make a small batch first. Never cut the salt in a fermented pickle.

IF IT GOES WRONG

You ran short of syrup: make a little more in the same proportions. Never top up a jar with water. More help: Fix-It Guide, book page 153.

PROCESS TIME FOR YOUR ALTITUDE · PINTS

0 to 1,000 ft	1,001 to 6,000 ft	Above 6,000 ft
10 min	**15 min**	**20 min**

Sweet Gherkin Pickles

Tiny cucumbers in a spiced, sweet syrup that gets stronger over four days. First pickle? Start with Lesson 3, book page 60.



AT A GLANCE

- **JARS** Pints only, sterilized and kept hot
- **MAKES** About 6 to 7 pints
- **HEADSPACE** ½ inch
- **BEFORE YOU START** Four days. Two short steps a day, 6 to 8 hours apart.
- **SMALL BATCH** Halve every ingredient. You'll fill about half as many jars. Same jars, same headspace, same minutes in the canner.
- **KEEPS** Best within 1 year on a cool, dark shelf. Once opened, keep it in the refrigerator.

Ingredients

- 7 pounds cucumbers, 1½ inches long or less
- Boiling water, to cover the cucumbers
- ½ cup canning or pickling salt
- 8 cups sugar
- 6 cups vinegar (5% acidity)
- ¾ teaspoon turmeric
- 2 teaspoons celery seeds
- 2 teaspoons whole mixed pickling spice
- 2 cinnamon sticks
- ½ teaspoon fennel, if you like
- 2 teaspoons vanilla, if you like

What to do

1. **Day 1.** Wash the cucumbers, cut 1/16 inch off each blossom end and leave ¼ inch of stem. Put them in a large container and cover with boiling water. 6 to 8 hours later, drain them and cover with 6 quarts of fresh boiling water with ¼ cup salt in it.
2. **Day 2.** Drain again and cover with 6 quarts of fresh boiling water with the other ¼ cup salt.
3. **Day 3.** Drain and prick each cucumber with a fork. Boil 3 cups vinegar, 3 cups sugar, the turmeric and the spices and pour it over them. 6 to 8 hours later, drain the syrup into a pan, add 2 cups sugar and 2 cups vinegar, boil it and pour it back.
4. **Day 4.** Drain the syrup into a pan, add 2 cups sugar and 1 cup vinegar, boil it and pour it back. 6 to 8 hours later, drain the syrup once more, add 1 cup sugar and the vanilla and bring it to a boil.
5. Sterilize the jars (book pages 26 and 27). Fill them with the pickles and cover with the hot syrup to ½ inch. Let the air out, check the headspace, wipe, close and process for your altitude (book pages 25 to 34).

PROCESS TIME FOR YOUR ALTITUDE · PINTS

0 to 1,000 ft	1,001 to 6,000 ft	Above 6,000 ft
5 min	**10 min**	**15 min**

These pickles can also take the low-temperature option on book pages 70 and 71.

THE RIGHT CUCUMBERS

Gherkins are picked tiny, about 1½ inches long. Bigger or odd-shaped cucumbers belong in a relish. Keep the drained syrup every time: it goes back over the pickles, and it fills the jars on day 4.

IF IT GOES WRONG

The pickles are soft: the blossom ends stayed on. More help: Fix-It Guide, book page 160.

MY BATCH

DATE _____ JARS FILLED _____ SEALED _____

DAY 1 _____ DAY 4 _____ FENNEL ☐ VANILLA ☐

Cantaloupe Pickles

Firm cubes of green cantaloupe, slow-cooked until they shine. First fruit pickle? Start with Lesson 3, book page 60.



AT A GLANCE

- **JARS** Pints only, washed and kept hot
- **MAKES** About 4 pints
- **HEADSPACE** ½ inch for the syrup. The melon stops at 1 inch.
- **BEFORE YOU START** Two days. The melon soaks in spiced vinegar in the refrigerator for about 18 hours.
- **ON THE STOVE** 1 to 1¼ hours on day two, until the melon looks see-through
- **SMALL BATCH** Halve every ingredient. You'll fill about half as many jars. Same jars, same headspace, same minutes in the canner.
- **KEEPS** Best within 1 year on a cool, dark shelf. Once opened, keep it in the refrigerator.

Ingredients

- 5 pounds cantaloupe cut in 1-inch cubes (about 2 medium cantaloupes, full size but still underripe)
- 1 teaspoon crushed red pepper flakes
- 2 cinnamon sticks, 1 inch long
- 2 teaspoons ground cloves
- 1 teaspoon ground ginger
- 4½ cups cider vinegar (5% acidity)
- 2 cups water
- 1½ cups white sugar
- 1½ cups packed light brown sugar

What to do

1. **Day one.** Wash the cantaloupes, halve them and scoop out the seeds. Cut 1-inch slices, peel them and cut the flesh in 1-inch cubes. Weigh 5 pounds into a large glass bowl. Tie the pepper flakes, cinnamon, cloves and ginger in a spice bag.
2. Bring the vinegar and water to a boil in a 4-quart pot and turn off the heat. Add the spice bag and let it steep 5 minutes, stirring now and then. Pour the hot vinegar and the bag over the melon. Cover and refrigerate overnight, about 18 hours.
3. **Day two.** Pour the vinegar into an 8- to 10-quart pan and bring it to a boil. Stir in both sugars until they dissolve. Add the melon, bring it back to a boil and simmer until the cubes turn translucent, 1 to 1¼ hours.
4. Lift the melon into another pot and cover it. Boil the syrup 5 minutes more. Put the melon back and bring it to a boil again. Wash the jars and keep them hot (book pages 26 and 27).
5. With a slotted spoon, fill the hot jars with melon to 1 inch. Cover with boiling syrup to ½ inch. Let the air out, check the headspace, wipe, close and process for your altitude (book pages 25 to 34).

PROCESS TIME FOR YOUR ALTITUDE · PINTS

0 to 1,000 ft	1,001 to 6,000 ft	Above 6,000 ft
15 min	**20 min**	**25 min**

MADE WITHOUT SUGAR

This pickle has a version with no sugar at all, worked out with Splenda: No-Sugar-Added Cantaloupe Pickles, page 130.

IF IT GOES WRONG

A lid moves when you press it: refrigerate that jar and eat it first. More help: Fix-It Guide, book page 154.

MY BATCH

DATE _____ JARS FILLED _____ SEALED _____

DAY ONE _____ DAY TWO _____

Fig Pickles

Whole figs in a spiced vinegar syrup, an old Southern pantry pickle. First fruit pickle? Start with Lesson 3, book page 60.



AT A GLANCE

- **JARS** Pints only, washed and kept hot
- **MAKES** About 8 pints
- **HEADSPACE** ½ inch
- **BEFORE YOU START** The figs rest in their syrup in the refrigerator for 12 to 24 hours.
- **ON THE STOVE** 30 minutes, then until the figs look clear
- **SMALL BATCH** Halve every ingredient. You'll fill about half as many jars. Same jars, same headspace, same minutes in the canner.
- **KEEPS** Best within 1 year on a cool, dark shelf. Once opened, keep it in the refrigerator.

Ingredients

4 quarts firm-ripe figs

For the syrup:

3 cups sugar, for the syrup
2 quarts water
2 cups sugar, added with the vinegar
3 cups vinegar
2 cinnamon sticks
1 tablespoon whole allspice
1 tablespoon whole cloves

MY BATCH

DATE _____
JARS FILLED _____
SEALED _____
PEELED / SKINS ON _____
NOTES _____

What to do

1. Peel the figs. If you leave the skins on, pour boiling water over the figs, let them stand until cool and drain.
2. Cook the 3 cups sugar in the 2 quarts water until it dissolves. Add the figs and cook slowly for 30 minutes.
3. Add the other 2 cups sugar and the vinegar. Tie the cinnamon, allspice and cloves in cheesecloth and drop the bag in. Cook gently until the figs are clear. Cover and refrigerate for 12 to 24 hours.
4. Wash the jars and keep them hot (book pages 26 and 27). Take out the spice bag and heat the figs in their syrup to a boil.
5. Fill the hot jars with hot figs and syrup to ½ inch. Let the air out, check the headspace, wipe, close and process for your altitude (book pages 25 to 34).

WHY THE SUGAR STAYS

Don't swap the sugar for Splenda or another sweetener. With less sugar, these stop being a pickle and become figs in light syrup, which need a different and much longer process. Read the table row for your altitude: from 1,001 feet up, it's 20 minutes.

IF IT GOES WRONG

Some syrup boiled out of the jars in the canner. More help: Fix-It Guide, book page 156.

PROCESS TIME FOR YOUR ALTITUDE · PINTS

0 to 1,000 ft	1,001 to 3,000 ft	3,001 to 6,000 ft	Above 6,000 ft
15 min	20 min	20 min	20 min

No-Sugar-Added Cantaloupe Pickles

Cantaloupe Pickles, page 128, made with no sugar at all. First fruit pickle? Start with Lesson 3, book page 60.



AT A GLANCE

- **JARS** Pints only, washed and kept hot
- **MAKES** About 4 pints
- **HEADSPACE** ½ inch for the syrup. The melon stops at 1 inch.
- **BEFORE YOU START** Two days. The melon soaks in spiced vinegar in the refrigerator for about 18 hours.
- **ON THE STOVE** 1 to 1¼ hours on day two, until the melon looks see-through
- **SMALL BATCH** Halve every ingredient. You'll fill about half as many jars. Same jars, same headspace, same minutes in the canner.
- **KEEPS** Best within 1 year on a cool, dark shelf. Once opened, keep it in the refrigerator.

Ingredients

- 6 pounds cantaloupe cut in 1-inch cubes (about 3 medium cantaloupes, full size but still underripe)
- 1 teaspoon crushed red pepper flakes
- 2 cinnamon sticks, 1 inch long
- 2 teaspoons ground cloves
- 1 teaspoon ground ginger
- 4½ cups cider vinegar (5% acidity)
- 2 cups water
- 3 cups Splenda

PROCESS TIME FOR YOUR ALTITUDE PINTS

0 to 1,000 ft	**15 min**
1,001 to 6,000 ft	**20 min**
Above 6,000 ft	**25 min**

MY BATCH

DATE _____

JARS FILLED _____

SEALED _____

NOTES _____

What to do

1. **Day one.** Wash the cantaloupes, halve them and scoop out the seeds. Cut 1-inch slices, peel them and cut the flesh in 1-inch cubes. Weigh 6 pounds into a large glass bowl. Tie the pepper flakes, cinnamon, cloves and ginger in a spice bag.
2. Bring the vinegar and water to a boil in a 4-quart pot and turn off the heat. Add the spice bag and let it steep 5 minutes, stirring now and then. Pour the hot vinegar and the bag over the melon. Cover and refrigerate overnight, about 18 hours.
3. **Day two.** Pour the vinegar into an 8- to 10-quart pan and bring it to a boil. Stir in the Splenda until it dissolves. Add the melon, bring it back to a boil and simmer until the cubes turn translucent, 1 to 1¼ hours.
4. Lift the melon into another pot and cover it. Boil the liquid 5 minutes more. Put the melon back and bring it to a boil again. Wash the jars and keep them hot (book pages 26 and 27).
5. With a slotted spoon, fill the hot jars with melon to 1 inch. Cover with boiling syrup to ½ inch. Let the air out, check the headspace, wipe, close and process for your altitude (book pages 25 to 34).

ONLY IN RECIPES MADE FOR IT

This pickle was worked out with Splenda, so it can do without sugar. Splenda doesn't preserve the way sugar does: don't put it in place of the sugar in other fruit pickles or preserves.

IF IT GOES WRONG

A lid moves when you press it: refrigerate that jar and eat it first. More help: Fix-It Guide, book page 154.

Pear Pickles

Small whole pears simmered in a clove and cinnamon syrup. First fruit pickle? Start with Lesson 3, book page 60.



AT A GLANCE

- **JARS** Pints only, washed and kept hot
- **MAKES** About 7 or 8 pints
- **HEADSPACE** ½ inch
- **ON THE STOVE** 30 minutes for the syrup, then 20 to 25 minutes with the pears
- **SMALL BATCH** Halve every ingredient and season each jar as written. You'll fill about half as many jars. Same jars, same headspace, same minutes in the canner.
- **KEEPS** Best within 1 year on a cool, dark shelf. Once opened, keep it in the refrigerator.

Ingredients

- 8 cups sugar
- 4 cups white vinegar (5% acidity)
- 2 cups water
- 8 cinnamon sticks, 2 inches long
- 2 tablespoons whole cloves
- 2 tablespoons whole allspice
- 8 pounds Seckel pears or other pickling pears (4 to 5 quarts)
- Ascorbic acid water: ½ teaspoon ascorbic acid in 2 quarts cold water

PROCESS TIME FOR YOUR ALTITUDE PINTS

0 to 1,000 ft	**20** min
1,001 to 3,000 ft	**25** min
3,001 to 6,000 ft	**30** min
Above 6,000 ft	**35** min

What to do

1. Combine the sugar, vinegar, water and cinnamon sticks. Tie the cloves and allspice in a thin, clean white cloth and add it. Bring to a boil, then cover and simmer about 30 minutes.
2. Wash the pears. Peel them and cut out the whole blossom end. The stems can stay. Halve or quarter large pears. Drop each one into the cold ascorbic acid water at once.
3. Wash the jars and keep them hot (book pages 26 and 27). Drain the pears and add them to the hot syrup. Bring it to a boil, then lower the heat and simmer 20 to 25 minutes more.
4. Pack the hot pears into the hot jars with one 2-inch cinnamon stick in each. Cover them with boiling syrup to ½ inch. Keep every pear under the syrup.
5. Let the air out, check the headspace, wipe, close and process for your altitude (book pages 25 to 34).

FOUR ALTITUDE ROWS

Pear pickles have a longer process than most pickles, with four altitude rows instead of three. Find your row before you start. Don't replace the sugar with a sweetener: a fruit pickle needs its sugar to keep on the shelf.

IF IT GOES WRONG

The pears at the top darkened: they rose above the syrup, or air stayed in the jar. More help: Fix-It Guide, book page 157.

MY BATCH

DATE _____ JARS FILLED _____ SEALED _____

PEAR VARIETY _____ WHOLE / HALVES _____

Watermelon Rind Pickles

Sweet, lemony cubes from the part of the melon most people throw away. First fruit pickle? Start with Lesson 3, book page 60.



AT A GLANCE

- **JARS** Pints only, washed and kept hot
- **MAKES** About 4 or 5 pints
- **HEADSPACE** ½ inch
- **BEFORE YOU START** Two days. The rind soaks in salt water with ice for 3 to 4 hours, then rests in its syrup overnight in the refrigerator.
- **ON THE STOVE** About 10 minutes on day one; 1 hour on day two
- **SMALL BATCH** Halve every ingredient and season each jar as written. You'll fill about half as many jars. Same jars, same headspace, same minutes in the canner.
- **KEEPS** Best within 1 year on a cool, dark shelf. Once opened, keep it in the refrigerator.

Ingredients

- 3 quarts watermelon rind, unpeeled (about 6 pounds)
- ¾ cup salt
- 3 quarts cold water, for the brine
- 2 quarts ice cubes (2 trays)
- 9 cups sugar
- 3 cups white vinegar (5% acidity)
- 3 cups water
- 1 tablespoon whole cloves (about 48)
- 6 cinnamon sticks, 1 inch long
- 1 lemon, thinly sliced, seeds removed

What to do

1. Trim the pink flesh and the green skin from thick rind. Cut it in 1-inch squares or any shapes you like. Dissolve the salt in the 3 quarts cold water, pour it over the rind and add the ice. Let it stand 3 to 4 hours.
2. Drain the rind and rinse it in cold water. Cover with fresh cold water and cook until a fork goes in easily, about 10 minutes. Drain.
3. Tie the cloves and cinnamon in a thin, clean white cloth. Boil the sugar, vinegar, 3 cups water and the spice bag for 5 minutes. Pour it over the rind and add the lemon slices. Refrigerate overnight.
4. **Day two.** Wash the jars and keep them hot (book pages 26 and 27). Bring the rind to a boil in its syrup and cook slowly for 1 hour.
5. Pack the hot pickles loosely into the hot jars with one piece of cinnamon from the bag in each. Cover with boiling syrup to ½ inch. Let the air out, check the headspace, wipe, close and process for your altitude (book pages 25 to 34).

PROCESS TIME FOR YOUR ALTITUDE · PINTS

0 to 1,000 ft	1,001 to 6,000 ft	Above 6,000 ft
10 min	**15 min**	**20 min**

DON'T OVERCOOK THE RIND

On day one the rind cooks only until a fork goes in easily, about 10 minutes. Stop there: it gets another full hour in the syrup on day two.

IF IT GOES WRONG

The pickles are soft: next time, stop the first cooking as soon as a fork goes in. More help: Fix-It Guide, book page 160.

MY BATCH

DATE _____ JARS FILLED _____ SEALED _____

DAY ONE _____ DAY TWO _____ SHAPES _____

Chayote and Jicama Slaw

A crisp, tangy slaw of jicama and chayote in thin matchsticks. First pickle? Start with Lesson 3, book page 60.



AT A GLANCE

- **JARS** Half-pints only, washed and kept hot
- **MAKES** About 6 half-pints
- **HEADSPACE** ½ inch
- **ON THE STOVE** 5 minutes, then just back to a boil with the chayote
- **SMALL BATCH** Halve every ingredient. You'll fill about half as many jars. Same jars, same headspace, same minutes in the canner.
- **KEEPS** Best within 1 year on a cool, dark shelf. Once opened, keep it in the refrigerator.

Ingredients

- 4 cups julienned jicama
- 4 cups julienned chayote
- 2 cups finely chopped red bell pepper
- 2 hot peppers, finely chopped
- 2½ cups water
- 2½ cups cider vinegar (5% acidity)
- ½ cup white sugar
- 3½ teaspoons canning salt
- 1 teaspoon celery seed, if you like

What to do

1. Wash the jars and keep them hot (book pages 26 and 27). Put on gloves for the hot peppers.
2. Wash, peel and cut the jicama and the chayote in thin matchsticks. Throw away the chayote seed.
3. In an 8-quart pot, combine everything except the chayote. Bring it to a boil and boil 5 minutes.
4. Lower the heat to a simmer and add the chayote. Bring it back to a boil and turn off the heat. Fill the hot jars with the hot vegetables to ½ inch and cover them with the boiling liquid to ½ inch.
5. Let the air out, check the headspace, wipe, close and process for your altitude (book pages 25 to 34).

PROCESS TIME FOR YOUR ALTITUDE · HALF-PINTS

0 to 1,000 ft	1,001 to 6,000 ft	Above 6,000 ft
15 min	**20 min**	**25 min**

GLOVES FOR THE HOT PEPPERS

Wear plastic or rubber gloves to cut hot peppers, and don't touch your face. Without gloves, wash your hands well with soap and water before you touch your face or eyes.

IF IT GOES WRONG

A lid moves when you press it: refrigerate that jar and eat it first. More help: Fix-It Guide, book page 154.

MY BATCH

DATE _____ JARS FILLED _____ SEALED _____

HOT PEPPERS USED _____ CELERY SEED ☐

Chayote and Pear Relish

Chayote and little Seckel pears with sweet peppers and a touch of Serrano.
First pickle? Start with Lesson 3, book page 60.



AT A GLANCE

- **JARS** Pints only, washed and kept hot
- **MAKES** About 5 pints
- **HEADSPACE** ½ inch for the liquid. The pieces stop at 1 inch.
- **ON THE STOVE** 2 minutes with the peppers, then just back to a boil
- **SMALL BATCH** Halve every ingredient. You'll fill about half as many jars. Same jars, same headspace, same minutes in the canner.
- **KEEPS** Best within 1 year on a cool, dark shelf. Once opened, keep it in the refrigerator.

Ingredients

- 3½ cups peeled, cubed chayote
- 3½ cups peeled, cubed Seckel pears
- 2 cups chopped red bell pepper
- 2 cups chopped yellow bell pepper
- 3 cups finely chopped onion
- 2 Serrano peppers, finely chopped
- 2½ cups cider vinegar (5% acidity)
- 1½ cups water
- 1 cup white sugar
- 2 teaspoons canning salt
- 1 teaspoon ground allspice
- 1 teaspoon ground pumpkin pie spice

What to do

1. Wash the jars and keep them hot (book pages 26 and 27). Put on gloves. Wash, peel and cut the chayote and pears in ½-inch cubes, throwing away cores and seeds. Chop the onions and peppers.
2. In a large pot, bring the vinegar, water, sugar, salt and spices to a boil, stirring to dissolve the sugar.
3. Add the onions and peppers. Bring back to a boil and boil 2 minutes, stirring now and then.
4. Add the chayote and pears. Bring back to a boil and turn off the heat. Fill the hot jars with the hot pieces to 1 inch and cover with boiling liquid to ½ inch.
5. Let the air out, check the headspace, wipe, close and process for your altitude (book pages 25 to 34).

PROCESS TIME FOR YOUR ALTITUDE · PINTS

0 to 1,000 ft	1,001 to 6,000 ft	Above 6,000 ft
15 min	**20 min**	**25 min**

TWO LINES TO CHECK

The pieces stop at 1 inch from the top. The liquid comes up to ½ inch and covers them.

IF IT GOES WRONG

A lid moves when you press it: refrigerate that jar and eat it first. More help: Fix-It Guide, book page 154.

MY BATCH

DATE _____ JARS FILLED _____ SEALED _____

NOTES _____

Dill Pickle Relish

Close to the dill relish you buy, with plenty of garlic. First pickle? Start with Lesson 3, book page 60.



AT A GLANCE

- **JARS** Pints only, washed and kept hot
- **MAKES** About 7 pints
- **HEADSPACE** ½ inch
- **ON THE STOVE** 10 minutes
- **SMALL BATCH** Halve every ingredient. You'll fill about half as many jars. Same jars, same headspace, same minutes in the canner.
- **KEEPS** Best within 1 year on a cool, dark shelf. Once opened, keep it in the refrigerator.

Ingredients

- 14 cups chopped pickling cucumbers (about 5 pounds as bought)
- 2 cups chopped red bell pepper
- 5½ cups cider vinegar (5% acidity)
- 3 teaspoons dill seed
- 6 cloves garlic, minced
- 5 tablespoons canning or pickling salt

What to do

1. Wash the jars and keep them hot (book pages 26 and 27). Wash the cucumbers and trim a thin slice from both ends.
2. Cut the cucumbers in 1-inch pieces and chop them in a food processor with 3 or 4 short pulses, to ¼ inch or a little smaller. Measure 14 cups.
3. Seed the peppers and cut out the white ribs. Chop them the same way, to about ¼ inch. Measure 2 cups. Mix them with the cucumbers.
4. In a large stockpot, stir the vinegar, dill seed, garlic and salt until the salt dissolves. Add the vegetables, bring to a boil, then lower the heat and simmer 10 minutes. Fill the hot jars to ½ inch, with liquid covering the pieces.
5. Let the air out, check the headspace, wipe, close and process for your altitude (book pages 25 to 34).

PROCESS TIME FOR YOUR ALTITUDE · PINTS

0 to 1,000 ft	1,001 to 6,000 ft	Above 6,000 ft
15 min	**20 min**	**25 min**

CHOP, DON'T PURÉE

Use short pulses, 3 or 4 at a time, and stop when the pieces are about ¼ inch. Check after each round.

IF IT GOES WRONG

A lid moves when you press it: refrigerate that jar and eat it first. More help: Fix-It Guide, book page 154.

MY BATCH

DATE _____ JARS FILLED _____ SEALED _____

NOTES _____

Dixie Relish

Red and green peppers with cabbage and onion, in vinegar with mustard and celery seed. First pickle? Start with Lesson 3, book page 60.



AT A GLANCE

- **JARS** Half-pints or pints, washed and kept hot
- **MAKES** About 5 pints
- **HEADSPACE** ½ inch
- **BEFORE YOU START** 1 hour in salt water for the chopped vegetables
- **ON THE STOVE** 20 minutes at a simmer, then to a boil
- **SMALL BATCH** Halve every ingredient. You'll fill about half as many jars. Same jars, same headspace, same minutes in the canner.
- **KEEPS** Best within 1 year on a cool, dark shelf. Once opened, keep it in the refrigerator.

Ingredients

- 2 quarts cold water
- ¼ cup canning or pickling salt
- 2 cups chopped sweet red peppers (about 4 medium)
- 2 cups chopped sweet green peppers (about 4 medium)
- 1 quart chopped cabbage (about 1 small head)
- 2 cups chopped onions
- ¾ cup sugar
- 1 quart vinegar (5% acidity)
- 2 tablespoons mustard seed
- 2 tablespoons celery seed

What to do

1. Wash the jars and keep them hot (book pages 26 and 27).
2. Wash and chop the peppers, the cabbage and the onions.
3. Dissolve the salt in the 2 quarts of cold water and pour it over the vegetables. Let them stand 1 hour, then drain.
4. Mix the sugar, vinegar, mustard seed and celery seed in a large pot. Add the vegetables, simmer 20 minutes, then bring to a boil.
5. Fill the hot jars with hot relish to ½ inch. Let the air out, check the headspace, wipe, close and process for your altitude (book pages 25 to 34).

SALT WATER FIRST

The chopped vegetables stand 1 hour in the salt water and are drained. Only then do they go into the vinegar with the sugar and the seeds.

IF IT GOES WRONG

A lid moves when you press it: refrigerate that jar and eat it first. More help: Fix-It Guide, book page 154.

PROCESS TIME FOR YOUR ALTITUDE · HALF-PINTS OR PINTS

0 to 1,000 ft	1,001 to 3,000 ft	3,001 to 6,000 ft	Above 6,000 ft
15 min	**20 min**	**20 min**	**25 min**

MY BATCH

DATE _____ JARS FILLED _____ SEALED _____

NOTES _____

Fall Garden Relish

Cabbage, cauliflower and green tomatoes from the last of the garden.
First pickle? Start with Lesson 3, book page 60.



AT A GLANCE

- **JARS** Pints only, washed and kept hot
- **MAKES** About 4 pints
- **HEADSPACE** ½ inch
- **BEFORE YOU START** The salted vegetables rest in the refrigerator for 4 to 6 hours.
- **ON THE STOVE** 10 minutes for the syrup, 10 more with the vegetables
- **SMALL BATCH** Halve every ingredient. You'll fill about half as many jars. Same jars, same headspace, same minutes in the canner.
- **KEEPS** Best within 1 year on a cool, dark shelf. Once opened, keep it in the refrigerator.

Ingredients

- 1 quart chopped cabbage (about 1 small head)
- 3 cups chopped cauliflower (about 1 medium head)
- 2 cups chopped green tomatoes (about 4 medium)
- 2 cups chopped onions
- 2 cups chopped sweet green peppers (about 4 medium)
- 1 cup chopped sweet red peppers (about 2 medium)
- 3 tablespoons canning salt
- 3¾ cups vinegar (5% acidity)
- 2¾ cups sugar
- 3 teaspoons celery seed
- 3 teaspoons dry mustard
- 1½ teaspoons turmeric

What to do

1. Wash and chop the vegetables and mix them together. Sprinkle them with the salt.
2. Let them stand in the refrigerator for 4 to 6 hours. Drain them well.
3. Wash the jars and keep them hot (book pages 26 and 27). Simmer the vinegar, sugar and spices for 10 minutes.
4. Add the vegetables and simmer 10 minutes more, then bring to a boil. Pack the boiling relish into the hot jars to ½ inch.
5. Let the air out, check the headspace, wipe, close and process for your altitude (book pages 25 to 34).

DRAIN WELL

After the 4 to 6 hours in the refrigerator, let the salted vegetables drain well in a colander before they go into the syrup.

IF IT GOES WRONG

A lid moves when you press it: refrigerate that jar and eat it first. More help: Fix-It Guide, book page 154.

PROCESS TIME FOR YOUR ALTITUDE · PINTS

0 to 1,000 ft	1,001 to 6,000 ft	Above 6,000 ft
10 min	**15 min**	**20 min**

MY BATCH

DATE _____ JARS FILLED _____ SEALED _____

NOTES _____

Fresh Dill Cucumber Relish

A sweet relish with fresh dill, good as a salsa with chips. First pickle? Start with Lesson 3, book page 60.



AT A GLANCE

- **JARS** Pints only, washed and kept hot
- **MAKES** About 6 to 7 pints
- **HEADSPACE** ½ inch
- **BEFORE YOU START** The chopped vegetables soak with salt and ice in the refrigerator for 3 to 4 hours.
- **ON THE STOVE** 10 minutes
- **SMALL BATCH** Halve every ingredient. You'll fill about half as many jars. Same jars, same headspace, same minutes in the canner.
- **KEEPS** Best within 1 year on a cool, dark shelf. Once opened, keep it in the refrigerator.

Ingredients

12 cups chopped pickling cucumbers (about 4½ pounds as bought)
3 cups chopped red bell peppers
1 cup chopped onion

For the soak:

¾ cup canning or pickling salt
4 cups crushed or cubed ice
8 cups water

For the pickling liquid:

5 cups cider vinegar (5% acidity)
1 cup sugar
1 cup water
2 tablespoons mustard seed
1 cup chopped fresh dill
1 teaspoon garlic powder

MY BATCH

DATE _____
JARS FILLED _____
SEALED _____
NOTES _____

What to do

1. Trim a thin slice from both ends of the cucumbers. Cut them in 1-inch pieces and chop in a food processor, about 3 pulses, to about ¼ inch. Measure 12 cups. Chop the seeded peppers the same way (3 cups) and the onion in ¼-inch cubes (1 cup).
2. Mix the vegetables with the salt, ice and 8 cups water in a large bowl. Cover and refrigerate 3 to 4 hours.
3. Drain, rinse well with ice-cold water, and drain in a cheesecloth-lined strainer for 15 to 20 minutes, until no more water drips through. Wash the jars and keep them hot (book pages 26 and 27).
4. In a stockpot, heat the vinegar, sugar, 1 cup water, mustard seed, dill and garlic powder, stirring until the sugar dissolves. Add the vegetables, bring to a boil, then simmer 10 minutes. Fill the hot jars to ½ inch, with liquid covering the pieces.
5. Let the air out, check the headspace, wipe, close and process for your altitude (book pages 25 to 34).

A SWEET RELISH

Despite the dill, this is a sweet relish, not a salty dill pickle relish. Chilled in the refrigerator after you open it, it makes a good sweet salsa for tortilla chips.

IF IT GOES WRONG

A lid moves when you press it: refrigerate that jar and eat it first. More help: Fix-It Guide, book page 154.

PROCESS TIME FOR YOUR ALTITUDE · PINTS

0 to 1,000 ft	1,001 to 6,000 ft	Above 6,000 ft
15 min	**20** min	**25** min

Harvest Time Apple Relish

Shredded apples in a warm-spiced syrup with a little Serrano heat. First pickle? Start with Lesson 3, book page 60.



AT A GLANCE

- **JARS** Half-pints or pints, washed and kept hot
- **MAKES** About 7 to 8 pints
- **HEADSPACE** ½ inch
- **ON THE STOVE** 5 minutes with the apples, until they look almost see-through
- **SMALL BATCH** Halve every ingredient and season each jar as written. You'll fill about half as many jars. Same jars, same headspace, same minutes in the canner.
- **KEEPS** Best within 1 year on a cool, dark shelf. Once opened, keep it in the refrigerator.

Ingredients

- 8 pounds crisp cooking apples, such as Honeycrisp, Cameo or Pink Lady
- Ascorbic acid water: 1 teaspoon ascorbic acid in 4 quarts water
- 3 cups distilled white vinegar (5% acidity)
- 2½ cups sugar
- 2 cups water
- 2 teaspoons ground cloves
- 8 cinnamon sticks, 3 inches long
- 1 tablespoon ground allspice
- 4 teaspoons ground ginger
- ¼ cup finely chopped red Serrano pepper (about 4 to 6 peppers)

MY BATCH

DATE _____

JARS FILLED _____

SEALED _____

APPLE VARIETY _____

PEELED ☐

What to do

1. Wash the jars and keep them hot (book pages 26 and 27). Rinse the apples, peel them if you like, and core them. Hold them in the ascorbic acid water. Shred them coarsely in a food processor or dice them by hand, putting them back in the water as you go.
2. Put on gloves. Rinse the Serrano peppers, cut off the stems, scrape out the seeds and chop them fine.
3. Heat the vinegar, sugar, water, spices and chopped pepper, stirring until the sugar dissolves, and bring to a boil.
4. Drain the apples and add them. Bring back to a boil and boil gently 5 minutes, stirring now and then, until the apples look almost see-through. Turn off the heat. Take out the cinnamon sticks and put one in each jar. Fill the jars with relish and syrup to ½ inch, with the fruit covered.
5. Let the air out, check the headspace, wipe, close and process for your altitude (book pages 25 to 34).

PEELED IS BETTER

The skins can stay on, but peeled apples give a nicer relish. Leftover relish that doesn't fit in a jar goes in the refrigerator, to eat fresh.

IF IT GOES WRONG

A lid moves when you press it: refrigerate that jar and eat it first. More help: Fix-It Guide, book page 154.

PROCESS TIME FOR YOUR ALTITUDE · HALF-PINTS OR PINTS

0 to 1,000 ft	1,001 to 6,000 ft	Above 6,000 ft
10 min	**15 min**	**20 min**

Hot Pepper Relish

Bell peppers and jalapeños ground together. This one is fairly hot. First pickle? Start with Lesson 3, book page 60.



AT A GLANCE

- **JARS** Half-pints or pints, washed and kept hot
- **MAKES** About 6 pints
- **HEADSPACE** ½ inch
- **ON THE STOVE** 30 minutes at a low boil
- **SMALL BATCH** Halve every ingredient. You'll fill about half as many jars. Same jars, same headspace, same minutes in the canner.
- **KEEPS** Best within 1 year on a cool, dark shelf. Once opened, keep it in the refrigerator.

Ingredients

- 5 cups ground green or red bell peppers (7 to 8 peppers, or 3 to 4 pounds before grinding)
- 5 cups ground jalapeño peppers (3 to 4 pounds before grinding)
- 1½ cups ground onion (3 medium yellow onions, 2½ to 3 inches across, before grinding)
- 2½ cups distilled white or cider vinegar (5% acidity)
- 2 cups sugar
- 4 teaspoons pickling salt
- 4 teaspoons mustard seed

PROCESS TIME FOR YOUR ALTITUDE HALF-PINTS OR PINTS

0 to 1,000 ft	**10 min**
1,001 to 6,000 ft	**15 min**
Above 6,000 ft	**20 min**

What to do

1. Wash the jars and keep them hot (book pages 26 and 27). Put on gloves.
2. Wash the bell peppers and take out the stems and seeds. Cut the stem end off the jalapeños and keep their seeds. Peel, core and wash the onions. Cut everything in large pieces and grind it coarsely.
3. Measure 5 cups of each ground pepper and 1½ cups ground onion, with their juice. Put them in a large stockpot with the vinegar, sugar, salt and mustard seed.
4. Bring to a boil over high heat. Lower the heat and cook at a low boil for 30 minutes, stirring often so it doesn't scorch. Fill the hot jars with hot relish to ½ inch.
5. Let the air out, check the headspace, wipe, close and process for your altitude (book pages 25 to 34).

HOTTER OR MILDER

Change the mix of sweet and hot peppers as you like, as long as the two together come to no more than 10 cups, ground. Try it stirred into cooked greens or beans, or spooned over cream cheese.

IF IT GOES WRONG

A lid moves when you press it: refrigerate that jar and eat it first. More help: Fix-It Guide, book page 154.

MY BATCH

DATE _____ JARS FILLED _____ SEALED _____

BELL : JALAPEÑO _____ : _____

Oscar Relish

Peaches and ripe tomatoes slow-cooked with brown sugar and pickling spice. First pickle? Start with Lesson 3, book page 60.



AT A GLANCE

- **JARS** Pints only, washed and kept hot
- **MAKES** About 6 pints
- **HEADSPACE** ½ inch
- **ON THE STOVE** About 1½ to 2 hours, until as thick as you like
- **SMALL BATCH** Halve every ingredient. You'll fill about half as many jars. Same jars, same headspace, same minutes in the canner.
- **KEEPS** Best within 1 year on a cool, dark shelf. Once opened, keep it in the refrigerator.

Ingredients

- 8 cups chopped fresh peaches (about 12 large)
- 8 cups chopped ripe tomatoes (about 12)
- 2 cups diced sweet green peppers (2 large)
- 1 tablespoon ground red hot pepper (1 pepper)
- 2 cups ground onions (about 6)
- 4 cups light brown sugar, firmly packed
- 2 cups cider vinegar (5% acidity)
- 1½ teaspoons canning or pickling salt
- 4 tablespoons pickling spice, tied in a cheesecloth bag

What to do

1. Peel and pit the peaches and chop them in small pieces. Peel the tomatoes and chop them in ½-inch pieces.
2. Seed the sweet peppers and dice them in ¼-inch pieces. Peel the onions and grind them. Grind the hot pepper.
3. Put everything in a 10-quart pot, the spice bag too.
4. Cook, stirring, about 1½ to 2 hours, until it is as thick as you like. Wash the jars and keep them hot (book pages 26 and 27). Fill them with the hot relish to ½ inch.
5. Let the air out, check the headspace, wipe, close and process for your altitude (book pages 25 to 34).

HOTTER OR MILDER

For more heat, use two small hot peppers. For less, leave out the hot pepper and add ½ to 1 teaspoon hot pepper sauce, to taste.

IF IT GOES WRONG

A lid moves when you press it: refrigerate that jar and eat it first. More help: Fix-It Guide, book page 154.

PROCESS TIME FOR YOUR ALTITUDE · PINTS

0 to 1,000 ft	1,001 to 6,000 ft	Above 6,000 ft
10 min	**15 min**	**20 min**

MY BATCH

DATE _____ JARS FILLED _____ SEALED _____

HOTTER / MILDER _____ NOTES _____

Pear Relish

An old-fashioned relish of pears, onions, peppers and celery. First pickle? Start with Lesson 3, book page 60.



AT A GLANCE

- **JARS** Pints only, washed and kept hot
- **MAKES** About 10 pints
- **HEADSPACE** ½ inch
- **BEFORE YOU START** The chopped mixture rests overnight in the refrigerator.
- **ON THE STOVE** 5 minutes
- **SMALL BATCH** Halve every ingredient. You'll fill about half as many jars. Same jars, same headspace, same minutes in the canner.
- **KEEPS** Best within 1 year on a cool, dark shelf. Once opened, keep it in the refrigerator.

Ingredients

- 2 gallons pears
- 6 large onions
- 6 sweet green peppers
- 6 sweet red peppers
- 1 bunch celery
- 3 cups sugar
- 1 tablespoon allspice
- 1 tablespoon salt
- 5 cups vinegar (5% acidity)

What to do

1. Wash the pears, onions, peppers and celery in cold water. Peel and core the pears. Seed the peppers, clean the celery and peel the onions.
2. Run the pears and vegetables through a food chopper.
3. Stir in the sugar, allspice, salt and vinegar. Cover and refrigerate overnight.
4. Wash the jars and keep them hot (book pages 26 and 27). Bring the relish to a boil and simmer 5 minutes. Pack it hot into the hot jars to ½ inch.
5. Let the air out, check the headspace, wipe, close and process for your altitude (book pages 25 to 34).

PROCESS TIME FOR YOUR ALTITUDE · PINTS

0 to 1,000 ft	1,001 to 3,000 ft	3,001 to 6,000 ft	Above 6,000 ft
20 min	**25 min**	**30 min**	**35 min**

FOUR ALTITUDE ROWS

Pear relish has four altitude rows and a longer process than most relishes. Find your row before you start.

IF IT GOES WRONG

A lid moves when you press it: refrigerate that jar and eat it first. More help: Fix-It Guide, book page 154.

MY BATCH

DATE _____ JARS FILLED _____ SEALED _____

PEAR VARIETY _____ NOTES _____

Pickled Green Tomato Relish

Green tomatoes and peppers in a mustard sauce, a classic for hot dogs. First pickle? Start with Lesson 3, book page 60.



AT A GLANCE

- **JARS** Pints only, sterilized and kept hot
- **MAKES** About 7 to 9 pints
- **HEADSPACE** ½ inch
- **ON THE STOVE** 5 minutes in salt water, then 5 minutes in the sauce
- **SMALL BATCH** Halve every ingredient. You'll fill about half as many jars. Same jars, same headspace, same minutes in the canner.
- **KEEPS** Best within 1 year on a cool, dark shelf. Once opened, keep it in the refrigerator.

Ingredients

- 10 pounds small, hard green tomatoes
- 1½ pounds red bell peppers
- 1½ pounds green bell peppers
- 2 pounds onions
- ½ cup canning or pickling salt
- 1 quart water
- 4 cups sugar
- 1 quart vinegar (5% acidity)
- ⅓ cup prepared yellow mustard
- 2 tablespoons cornstarch

PROCESS TIME FOR YOUR ALTITUDE PINTS

0 to 1,000 ft	**5** min
1,001 to 6,000 ft	**10** min
Above 6,000 ft	**15** min

What to do

1. Sterilize the jars and keep them hot (book pages 26 and 27).
2. Wash the tomatoes, peppers and onions and grate them coarsely or chop them fine.
3. Dissolve the salt in the water and pour it over the vegetables in a large pot. Bring to a boil and simmer 5 minutes. Drain in a colander.
4. Put the vegetables back in the pot. Stir in the sugar, vinegar, mustard and cornstarch. Bring to a boil and simmer 5 minutes. Fill the hot jars with hot relish to ½ inch.
5. Let the air out, check the headspace, wipe, close and process for your altitude (book pages 25 to 34).

STERILIZE THE JARS

Five minutes in the canner is too short to sterilize the jars, so you sterilize them first (book pages 26 and 27). From 1,001 feet up the time is longer, but the jars are still sterilized.

IF IT GOES WRONG

A lid moves when you press it: refrigerate that jar and eat it first. More help: Fix-It Guide, book page 154.

MY BATCH

DATE _____ JARS FILLED _____ SEALED _____

NOTES _____

Pickled Pepper-Onion Relish

Onions and sweet peppers cooked down in vinegar to a thick, bright relish. First pickle? Start with Lesson 3, book page 60.



AT A GLANCE

- **JARS** Half-pints or pints, sterilized and kept hot
- **MAKES** About 9 half-pints
- **HEADSPACE** ½ inch
- **ON THE STOVE** About 30 minutes, until reduced by half
- **SMALL BATCH** Halve every ingredient. You'll fill about half as many jars. Same jars, same headspace, same minutes in the canner.
- **KEEPS** Best within 1 year on a cool, dark shelf. Once opened, keep it in the refrigerator.

Ingredients

- 6 cups finely chopped onions
- 3 cups finely chopped sweet red peppers
- 3 cups finely chopped green peppers
- 1½ cups sugar
- 6 cups vinegar (5% acidity), white distilled if you can
- 2 tablespoons canning or pickling salt

What to do

1. Sterilize the jars and keep them hot (book pages 26 and 27).
2. Wash and chop the vegetables.
3. Put all the ingredients in a pot and boil gently until the mixture thickens and is down to half, about 30 minutes.
4. Fill the hot jars with hot relish to ½ inch.
5. Let the air out, check the headspace, wipe, close and process for your altitude (book pages 25 to 34).

PROCESS TIME FOR YOUR ALTITUDE · HALF-PINTS OR PINTS

0 to 1,000 ft	1,001 to 6,000 ft	Above 6,000 ft
5 min	**10 min**	**15 min**

IF YOU'D RATHER NOT CAN IT

You can skip the canner: fill sterilized jars, close them tightly, keep them in the refrigerator and use the relish within one month. To keep it on the shelf, it must be processed.

IF IT GOES WRONG

A lid moves when you press it: refrigerate that jar and eat it first. More help: Fix-It Guide, book page 154.

MY BATCH

DATE _____ JARS FILLED _____ SEALED _____

CANNED / REFRIGERATOR _____ NOTES _____

Pickled Three-Bean Salad

Green beans, kidney beans and garbanzos in a sweet-sour dressing. First pickle? Start with Lesson 3, book page 60.



AT A GLANCE

- **JARS** Half-pints or pints, washed and kept hot
- **MAKES** About 5 to 6 half-pints
- **HEADSPACE** ½ inch
- **BEFORE YOU START** The beans marinate in the refrigerator for 12 to 14 hours.
- **SMALL BATCH** Halve every ingredient. You'll fill about half as many jars. Same jars, same headspace, same minutes in the canner.
- **KEEPS** Best within 1 year on a cool, dark shelf. Once opened, keep it in the refrigerator.

Ingredients

- 1½ cups cut, blanched green or yellow beans
- 1½ cups canned red kidney beans, drained
- 1 cup canned garbanzo beans, drained
- ½ cup peeled, thinly sliced onion (about 1 medium)
- ½ cup trimmed, thinly sliced celery (1½ medium stalks)
- ½ cup sliced green peppers (½ medium pepper)
- ½ cup white vinegar (5% acidity)
- ¼ cup bottled lemon juice
- ¾ cup sugar
- 1¼ cups water
- ¼ cup oil
- ½ teaspoon canning or pickling salt

What to do

1. Wash the fresh beans, snap off the ends and cut them in 1- to 2-inch pieces. Blanch them 3 minutes and cool them at once. Rinse the kidney beans with tap water and drain again. Prepare and measure the other vegetables.
2. Bring the vinegar, lemon juice, sugar and water to a boil. Take it off the heat, add the oil and salt and mix well.
3. Add the beans, onion, celery and green pepper and bring it to a simmer. Marinate in the refrigerator for 12 to 14 hours.
4. Wash the jars and keep them hot (book pages 26 and 27). Heat everything to a boil. Fill the hot jars with the solids, then add hot liquid to ½ inch.
5. Let the air out, check the headspace, wipe, close and process for your altitude (book pages 25 to 34).

WHY BEANS CAN GO IN A WATER BATH

Beans on their own need the pressure canner. Here they are part of a tested mix with vinegar and bottled lemon juice, and that mix is what makes the jar acid. Keep every measure as written.

IF IT GOES WRONG

A lid moves when you press it: refrigerate that jar and eat it first. More help: Fix-It Guide, book page 154.

PROCESS TIME FOR YOUR ALTITUDE · HALF-PINTS OR PINTS

0 to 1,000 ft	1,001 to 6,000 ft	Above 6,000 ft
15 min	**20 min**	**25 min**

MY BATCH

DATE _____ JARS FILLED _____ SEALED _____

NOTES _____

Rummage Relish

A bit of everything from the garden: green and red tomatoes, cabbage, peppers and cucumber. First pickle? Start with Lesson 3, book page 60.



AT A GLANCE

- **JARS** Pints only, washed and kept hot
- **MAKES** About 8 pints
- **HEADSPACE** ½ inch
- **BEFORE YOU START** The salted vegetables rest in the refrigerator for 12 to 18 hours.
- **ON THE STOVE** 10 minutes for the vinegar, 30 more with the vegetables
- **SMALL BATCH** Halve every ingredient. You'll fill about half as many jars. Same jars, same headspace, same minutes in the canner.
- **KEEPS** Best within 1 year on a cool, dark shelf. Once opened, keep it in the refrigerator.

Ingredients

- 2 quarts cored, chopped green tomatoes (about 16 medium)
- 1 quart peeled, cored, chopped ripe red tomatoes (about 6 large)
- 1 quart chopped cabbage (about 1 small head)
- 3 cups chopped onions
- 2 cups chopped celery
- 1 cup chopped sweet green peppers (about 2 medium)
- 1 cup chopped cucumbers
- 1 cup chopped sweet red peppers (about 2 medium)
- ½ cup canning or pickling salt
- 2 quarts vinegar (5% acidity)
- 4 cups brown sugar
- 2 cloves garlic, minced
- 1 tablespoon celery seed
- 1 tablespoon ground cinnamon
- 1 tablespoon mustard seed
- 1 teaspoon ground ginger
- ½ teaspoon ground cloves

What to do

1. Combine the vegetables, add the salt and mix well.
2. Refrigerate for 12 to 18 hours. Drain thoroughly.
3. Add the sugar, spices and garlic to the vinegar and simmer 10 minutes.
4. Add the drained vegetables and simmer 30 minutes, then bring to a boil. Wash the jars and keep them hot (book pages 26 and 27). Pack the hot relish into the hot jars to ½ inch.
5. Let the air out, check the headspace, wipe, close and process for your altitude (book pages 25 to 34).

CURRY RELISH

For a curry version, add 2 cups raisins and 1½ teaspoons curry powder when the vegetables go into the vinegar. It makes about 9 pints. Same jars, same headspace, same minutes.

IF IT GOES WRONG

A lid moves when you press it: refrigerate that jar and eat it first. More help: Fix-It Guide, book page 154.

PROCESS TIME FOR YOUR ALTITUDE · PINTS

0 to 1,000 ft	1,001 to 6,000 ft	Above 6,000 ft
15 min	20 min	25 min

MY BATCH

DATE _____ JARS FILLED _____ SEALED _____

PLAIN / CURRY _____ NOTES _____

Spicy Jicama Relish

Diced jicama and sweet peppers with a warm, spiced heat. First pickle? Start with Lesson 3, book page 60.



AT A GLANCE

- **JARS** Pints only, washed and kept hot
- **MAKES** About 7 pints
- **HEADSPACE** ½ inch
- **ON THE STOVE** About 25 minutes, covered
- **SMALL BATCH** Halve every ingredient. You'll fill about half as many jars. Same jars, same headspace, same minutes in the canner.
- **KEEPS** Best within 1 year on a cool, dark shelf. Once opened, keep it in the refrigerator.

Ingredients

- 9 cups diced jicama (about 4 pounds as bought)
- 1 tablespoon whole mixed pickling spice
- 1 cinnamon stick, 2 inches long
- 8 cups white vinegar (5% acidity)
- 4 cups sugar
- 2 teaspoons crushed red pepper
- 4 cups diced yellow bell pepper
- 4½ cups diced red bell pepper
- 4 cups chopped onion
- 2 fresh fingerhot peppers, about 6 inches each, finely chopped and partly seeded

MY BATCH

DATE _____

JARS FILLED _____

SEALED _____

NOTES _____

What to do

1. Wash the jars and keep them hot (book pages 26 and 27). Put on gloves. Wash, peel, trim and dice the jicama.
2. Tie the pickling spice and cinnamon in a 6-inch square of double cotton cheesecloth, or use a muslin spice bag.
3. In a large pot, bring the spice bag, vinegar, sugar and crushed red pepper to a boil, stirring to dissolve the sugar. Stir in the jicama, sweet peppers, onion and fingerhots and bring back to a boil.
4. Lower the heat and simmer, covered, over medium-low heat about 25 minutes. Throw away the spice bag. Fill the hot jars with relish to ½ inch and cover with hot liquid to ½ inch.
5. Let the air out, check the headspace, wipe, close and process for your altitude (book pages 25 to 34).

FOUR ALTITUDE ROWS

This relish has four altitude rows and a long process, 20 minutes even at sea level. Find your row before you start.

IF IT GOES WRONG

A lid moves when you press it: refrigerate that jar and eat it first. More help: Fix-It Guide, book page 154.

PROCESS TIME FOR YOUR ALTITUDE · PINTS

0 to 1,000 ft	1,001 to 3,000 ft	3,001 to 6,000 ft	Above 6,000 ft
20 min	**25 min**	**30 min**	**35 min**

Summer Squash Relish

Shredded yellow squash and zucchini in a bright turmeric syrup. First pickle? Start with Lesson 3, book page 60.



AT A GLANCE

- **JARS** Half-pints or pints, washed and kept hot
- **MAKES** About 5 pints
- **HEADSPACE** ½ inch
- **ON THE STOVE** 5 minutes at a gentle boil
- **SMALL BATCH** Halve every ingredient. You'll fill about half as many jars. Same jars, same headspace, same minutes in the canner.
- **KEEPS** Best within 1 year on a cool, dark shelf. Once opened, keep it in the refrigerator.

Ingredients

- 4 pounds fresh, firm yellow squash, zucchini, or both, as bought
- ½ cup diced sweet onion (about 2.4 ounces prepared)
- 2 cups cider vinegar (5% acidity)
- 2¼ cups white sugar
- 2 teaspoons celery seed
- 2 teaspoons turmeric
- 4 teaspoons mustard seed

What to do

1. Wash the jars and keep them hot (book pages 26 and 27).
2. Rinse the squash, cut off both ends and shred it in a food processor. Peel the onion, trim it, rinse it and dice or shred it.
3. Bring the vinegar, sugar, celery seed, turmeric and mustard seed to a boil. Carefully add the squash and onion.
4. Bring back to a boil and boil gently 5 minutes, stirring often. Fill the hot jars with vegetables and liquid to ½ inch, with liquid covering the pieces.
5. Let the air out, check the headspace, wipe, close and process for your altitude (book pages 25 to 34).

PROCESS TIME FOR YOUR ALTITUDE · HALF-PINTS OR PINTS

0 to 1,000 ft	1,001 to 6,000 ft	Above 6,000 ft
15 min	**20 min**	**25 min**

YELLOW, GREEN OR BOTH

Use all yellow squash, all zucchini or a mix: three parts yellow to one part zucchini looks good, and so does half and half. You can dice by hand instead of shredding, use any onion, and use celery salt to taste in place of celery seed.

IF IT GOES WRONG

A lid moves when you press it: refrigerate that jar and eat it first. More help: Fix-It Guide, book page 154.

MY BATCH

DATE _____ JARS FILLED _____ SEALED _____

YELLOW : ZUCCHINI _____ : _____

Sweet Apple Relish

Thin apple slices in a clear, clove-scented syrup. First pickle? Start with Lesson 3, book page 60.



AT A GLANCE

- **JARS** Pints only, washed and kept hot
- **MAKES** About 4 pints
- **HEADSPACE** ½ inch
- **ON THE STOVE** 3 minutes with the apples
- **SMALL BATCH** Halve every ingredient and season each jar as written. You'll fill about half as many jars. Same jars, same headspace, same minutes in the canner.
- **KEEPS** Best within 1 year on a cool, dark shelf. Once opened, keep it in the refrigerator.

Ingredients

- 4 pounds apples
- Ascorbic acid water: ½ teaspoon ascorbic acid in 2 quarts water
- 1¼ cups distilled white vinegar (5% acidity)
- 1 cup sugar
- ½ cup light corn syrup
- ⅔ cup water
- 1½ teaspoons whole cloves
- 4 cinnamon sticks, 1½ inches long
- 1 teaspoon whole allspice

What to do

1. Wash the jars and keep them hot (book pages 26 and 27). Wash, peel and core the apples and slice them thin. Hold them in the ascorbic acid water.
2. Bring the vinegar, sugar, corn syrup, water, cloves, cinnamon and allspice to a boil.
3. Drain the apples, add them to the syrup and simmer 3 minutes, stirring now and then.
4. Take out the cinnamon and put one piece in each jar. Pack the hot apple slices into the hot jars to ½ inch, and cover them with boiling syrup to ½ inch.
5. Let the air out, check the headspace, wipe, close and process for your altitude (book pages 25 to 34).

PROCESS TIME FOR YOUR ALTITUDE · PINTS

0 to 1,000 ft	1,001 to 6,000 ft	Above 6,000 ft
10 min	**15 min**	**20 min**

KEEP THE APPLES COVERED

The ascorbic acid water keeps the cut slices from browning while you work. In the jar, the syrup must cover every slice.

IF IT GOES WRONG

The apples at the top darkened: they rose above the syrup. More help: Fix-It Guide, book page 157.

MY BATCH

DATE _____ JARS FILLED _____ SEALED _____

APPLE VARIETY _____ NOTES _____

Sweet Pepper Relish

Green and red bell peppers ground with onion: a mild, sweet relish. First pickle? Start with Lesson 3, book page 60.



AT A GLANCE

- **JARS** Half-pints or pints, washed and kept hot
- **MAKES** About 6 pints
- **HEADSPACE** ½ inch
- **ON THE STOVE** 30 minutes at a low boil
- **SMALL BATCH** Halve every ingredient. You'll fill about half as many jars. Same jars, same headspace, same minutes in the canner.
- **KEEPS** Best within 1 year on a cool, dark shelf. Once opened, keep it in the refrigerator.

Ingredients

- 5 cups ground green bell peppers (7 to 8 peppers, or 3 to 4 pounds before grinding)
- 5 cups ground red bell peppers (7 to 8 peppers, or 3 to 4 pounds before grinding)
- 1½ cups ground onion (3 medium yellow onions, 2½ to 3 inches across, before grinding)
- 2½ cups cider or white distilled vinegar (5% acidity)
- 2 cups sugar
- 4 teaspoons pickling salt
- 4 teaspoons mustard seed

What to do

1. Wash the jars and keep them hot (book pages 26 and 27).
2. Wash the peppers and take out the stems and seeds. Peel, core and wash the onions. Cut both in large pieces and grind them coarsely.
3. Measure 5 cups of each ground pepper and 1½ cups ground onion, with their juice. Put them in a large stockpot with the vinegar, sugar, salt and mustard seed.
4. Bring to a boil over high heat. Lower the heat and cook at a low boil for 30 minutes, stirring often so it doesn't scorch. Fill the hot jars with hot relish to ½ inch.
5. Let the air out, check the headspace, wipe, close and process for your altitude (book pages 25 to 34).

MEASURE WITH THE JUICE

Ground peppers give off a lot of juice. Measure the cups with their juice in them, as the recipe says.

IF IT GOES WRONG

A lid moves when you press it: refrigerate that jar and eat it first. More help: Fix-It Guide, book page 154.

PROCESS TIME FOR YOUR ALTITUDE · HALF-PINTS OR PINTS

0 to 1,000 ft	1,001 to 6,000 ft	Above 6,000 ft
10 min	**15 min**	**20 min**

MY BATCH

DATE _____ JARS FILLED _____ SEALED _____

NOTES _____

Tangy Tomatillo Relish

Tomatillos, jicama and three colors of pepper in a tangy, spiced relish. First pickle? Start with Lesson 3, book page 60.



AT A GLANCE

- **JARS** Pints only, washed and kept hot
- **MAKES** About 6 or 7 pints
- **HEADSPACE** ½ inch
- **ON THE STOVE** 5 minutes in salt water, then 30 minutes in the syrup
- **SMALL BATCH** Halve every ingredient. You'll fill about half as many jars. Same jars, same headspace, same minutes in the canner.
- **KEEPS** Best within 1 year on a cool, dark shelf. Once opened, keep it in the refrigerator.

Ingredients

- 12 cups chopped tomatillos
- 3 cups finely chopped jicama
- 3 cups chopped onion
- 6 cups chopped plum-type tomatoes
- 1½ cups chopped green bell pepper
- 1½ cups chopped red bell pepper
- 1½ cups chopped yellow bell pepper
- 1 cup canning salt
- 2 quarts water
- 6 tablespoons whole mixed pickling spice
- 1 tablespoon crushed red pepper flakes, if you like
- 6 cups sugar
- 6½ cups cider vinegar (5% acidity)

MY BATCH

DATE _____

JARS FILLED _____

SEALED _____

PEPPER FLAKES ☐

NOTES _____

What to do

1. Husk and wash the tomatillos. Peel the jicama and onion. Wash all the vegetables well, then trim and chop them, and put them in a large pot.
2. Dissolve the salt in the water and pour it over the vegetables. Bring to a boil and simmer 5 minutes. Drain well in a cheesecloth-lined strainer, until no more water drips through, 15 to 20 minutes.
3. Tie the pickling spice and the pepper flakes, if you use them, in a 6-inch square of double cotton cheesecloth. Bring the sugar, vinegar and spice bag to a boil.
4. Add the drained vegetables, bring back to a boil and simmer, uncovered, 30 minutes. Take out the spice bag. Wash the jars and keep them hot (book pages 26 and 27). Fill them with hot relish to ½ inch.
5. Let the air out, check the headspace, wipe, close and process for your altitude (book pages 25 to 34).

DRAIN UNTIL IT STOPS DRIPPING

Give the vegetables the full 15 to 20 minutes in the cheesecloth-lined strainer, until no more water drips through.

IF IT GOES WRONG

A lid moves when you press it: refrigerate that jar and eat it first. More help: Fix-It Guide, book page 154.

PROCESS TIME FOR YOUR ALTITUDE · PINTS

0 to 1,000 ft	1,001 to 6,000 ft	Above 6,000 ft
15 min	**20 min**	**25 min**

Vidalia Onion Relish

Georgia's sweet onions, ground and cooked down with turmeric and pimento. First pickle? Start with Lesson 3, book page 60.



AT A GLANCE

- **JARS** Half-pints or pints, washed and kept hot
- **MAKES** About 8 pints
- **HEADSPACE** ½ inch
- **BEFORE YOU START** 30 minutes in salt for the ground onions
- **ON THE STOVE** About 30 minutes, until thick
- **SMALL BATCH** Halve every ingredient. You'll fill about half as many jars. Same jars, same headspace, same minutes in the canner.
- **KEEPS** Best within 1 year on a cool, dark shelf. Once opened, keep it in the refrigerator.

Ingredients

- 1½ gallons ground Vidalia onions (about 20 pounds)
- ½ cup canning or pickling salt
- 1 quart apple cider vinegar (5% acidity)
- 4½ cups sugar
- 1 teaspoon turmeric
- 4 teaspoons pickling spice
- 4 tablespoons chopped pimento

What to do

1. Wash the jars and keep them hot (book pages 26 and 27).
2. Peel the onions and grind enough to measure 1½ gallons. Stir in the ½ cup of salt and let them stand 30 minutes.
3. Squeeze out the liquid and throw it away. Tie the pickling spice in cheesecloth.
4. In a large pot, mix the onions, vinegar, sugar, turmeric, spice bag and pimento. Bring to a boil and cook until thick, about 30 minutes, stirring often. Take out the spice bag.
5. Pack the relish into the hot jars with cooking liquid to cover, to ½ inch. Let the air out, check the headspace, wipe, close and process for your altitude (book pages 25 to 34).

PROCESS TIME FOR YOUR ALTITUDE · HALF-PINTS OR PINTS

0 to 1,000 ft	1,001 to 3,000 ft	3,001 to 6,000 ft	Above 6,000 ft
10 min	**15 min**	**15 min**	**20 min**

ABOUT 20 POUNDS OF ONIONS

It takes about 20 pounds of onions to make 1½ gallons ground. After the salt, squeeze them hard: that liquid is thrown away.

IF IT GOES WRONG

A lid moves when you press it: refrigerate that jar and eat it first. More help: Fix-It Guide, book page 154.

MY BATCH

DATE _____ JARS FILLED _____ SEALED _____

POUNDS OF ONIONS _____ NOTES _____

Apple Chutney

Apples, golden raisins and a little Serrano heat, cooked thick.
First pickle? Start with Lesson 3, book page 60.



AT A GLANCE

- **JARS** Half-pints or pints, washed and kept hot
- **MAKES** About 6 pints
- **HEADSPACE** ½ inch
- **ON THE STOVE** About 45 minutes, until thick
- **SMALL BATCH** Halve every ingredient. You'll fill about half as many jars. Same jars, same headspace, same minutes in the canner.
- **KEEPS** Best within 1 year on a cool, dark shelf. Once opened, keep it in the refrigerator.

Ingredients

- 16 cups (4 quarts) peeled, cored, chopped tart apples (about 10 medium)
- 1 cup chopped onions
- 1 cup chopped sweet red bell peppers (about 1 medium)
- 2 teaspoons seeded, finely chopped red Serrano pepper (about 2 to 4 peppers)
- 12 ounces golden seedless raisins
- 4 cups light brown sugar
- 3 tablespoons mustard seed
- 2 tablespoons ground ginger
- 2 teaspoons ground allspice
- 2 teaspoons canning salt
- 1 clove garlic, crushed
- 4 cups apple cider vinegar (5% acidity)

What to do

1. Wash the jars and keep them hot (book pages 26 and 27). Wear gloves to seed and chop the Serrano pepper.
2. Put all the ingredients in a large stockpot and bring them to a boil.
3. Lower the heat and simmer until thick, about 45 minutes. Stir often as it thickens so it doesn't stick.
4. Fill the hot jars with hot chutney to ½ inch.
5. Let the air out, check the headspace, wipe, close and process for your altitude (book pages 25 to 34).

ANOTHER HOT PEPPER

You can use another hot pepper in place of the Serrano, as long as you don't use more than 2 teaspoons, chopped. Or leave the hot pepper out. Leftover chutney that doesn't fit in a jar goes in the refrigerator, to eat fresh.

IF IT GOES WRONG

The chutney stuck to the pot: stir more often as it thickens. More help: Fix-It Guide, book page 153.

PROCESS TIME FOR YOUR ALTITUDE · HALF-PINTS OR PINTS

0 to 1,000 ft	1,001 to 6,000 ft	Above 6,000 ft
10 min	**15 min**	**20 min**

MY BATCH

DATE _____ JARS FILLED _____ SEALED _____

HOT PEPPER _____ NOTES _____

Cranberry-Orange Chutney

Tart cranberries with orange, ginger and golden raisins. First pickle? Start with Lesson 3, book page 60.



AT A GLANCE

- **JARS** Half-pints only, washed and kept hot
- **MAKES** About 8 half-pints
- **HEADSPACE** ½ inch
- **ON THE STOVE** About 15 minutes, until the cranberries are tender
- **SMALL BATCH** Halve every ingredient. You'll fill about half as many jars. Same jars, same headspace, same minutes in the canner.
- **KEEPS** Best within 1 year on a cool, dark shelf. Once opened, keep it in the refrigerator.

Ingredients

- 24 ounces fresh whole cranberries
- 2 cups chopped white onion
- 2 cups golden raisins
- 1½ cups white sugar
- 1½ cups packed brown sugar
- 2 cups white distilled vinegar (5% acidity)
- 1 cup orange juice
- 4 teaspoons peeled, grated fresh ginger
- 3 cinnamon sticks

What to do

1. Wash the jars and keep them hot (book pages 26 and 27). Rinse the cranberries well.
2. Put all the ingredients in a large pot. Bring to a boil over high heat.
3. Lower the heat and simmer gently for 15 minutes, or until the cranberries are tender. Stir often so it doesn't scorch.
4. Take out the cinnamon sticks and throw them away. Fill the hot jars with hot chutney to ½ inch.
5. Let the air out, check the headspace, wipe, close and process for your altitude (book pages 25 to 34).

PROCESS TIME FOR YOUR ALTITUDE · HALF-PINTS

0 to 1,000 ft	1,001 to 6,000 ft	Above 6,000 ft
10 min	**15 min**	**20 min**

SPICES TO TASTE

You can add other dried spices while it simmers: a pinch of cloves, dry mustard or cayenne. Taste and adjust in the pot. Leave the cranberries, the vinegar and the juice as they are.

IF IT GOES WRONG

A lid moves when you press it: refrigerate that jar and eat it first. More help: Fix-It Guide, book page 154.

MY BATCH

DATE _____ JARS FILLED _____ SEALED _____

SPICES ADDED _____

Mango Chutney

Green mango, ginger and garlic in a sweet, hot chutney. First pickle? Start with Lesson 3, book page 60.



AT A GLANCE

- **JARS** Half-pints or pints, washed and kept hot
- **MAKES** About 6 pints
- **HEADSPACE** ½ inch
- **ON THE STOVE** 5 minutes for the syrup, then 25 minutes with everything in
- **SMALL BATCH** Halve every ingredient. You'll fill about half as many jars. Same jars, same headspace, same minutes in the canner.
- **KEEPS** Best within 1 year on a cool, dark shelf. Once opened, keep it in the refrigerator.

Ingredients

- 11 cups chopped unripe (hard) mango, about 4 pounds, Tommy Atkins or Kent
- 2½ cups finely chopped yellow onion (about ¾ pound)
- 2½ tablespoons grated fresh ginger
- 1½ tablespoons finely chopped fresh garlic
- 4½ cups sugar
- 3 cups white distilled vinegar (5% acidity)
- 2½ cups golden raisins
- 1½ teaspoons canning salt
- 4 teaspoons chili powder

PROCESS TIME FOR YOUR ALTITUDE HALF-PINTS OR PINTS

0 to 1,000 ft	**10 min**
1,001 to 6,000 ft	**15 min**
Above 6,000 ft	**20 min**

What to do

1. Wash the jars and keep them hot (book pages 26 and 27). Put on gloves. Wash the mangoes, peel them, cut the flesh from the seed and cut it in ¾-inch cubes.
2. Chop the cubes in a food processor, 6 one-second pulses for each batch. Don't purée them. By hand, dice the onion, chop the garlic fine and grate the ginger.
3. In an 8- to 10-quart stockpot, bring the sugar and vinegar to a boil and boil 5 minutes.
4. Add everything else and bring it back to a boil. Lower the heat and simmer 25 minutes, stirring now and then. Fill the hot jars with hot chutney to ½ inch.
5. Let the air out, check the headspace, wipe, close and process for your altitude (book pages 25 to 34).

GLOVES FOR GREEN MANGO

Raw green mango can irritate the skin the way poison ivy does: the two plants are in the same family. Wear plastic or rubber gloves to peel and cut it, and don't touch your face, lips or eyes until your hands are washed.

IF IT GOES WRONG

A lid moves when you press it: refrigerate that jar and eat it first. More help: Fix-It Guide, book page 154.

MY BATCH

DATE _____ JARS FILLED _____ SEALED _____

MANGO VARIETY _____ NOTES _____

Tomato-Apple Chutney

Ripe tomatoes and apples cooked down to a thick, spiced chutney. First pickle? Start with Lesson 3, book page 60.



AT A GLANCE

- **JARS** Pints only, washed and kept hot
- **MAKES** About 7 or 8 pints
- **HEADSPACE** ½ inch
- **ON THE STOVE** About 1 hour, until reduced by half
- **SMALL BATCH** Halve every ingredient. You'll fill about half as many jars. Same jars, same headspace, same minutes in the canner.
- **KEEPS** Best within 1 year on a cool, dark shelf. Once opened, keep it in the refrigerator.

Ingredients

- 3 quarts chopped tomatoes (about 6 pounds)
- 3 quarts chopped apples (about 5 pounds)
- 2 cups seedless white raisins
- 2 cups chopped onion
- 1 cup chopped green bell pepper
- 2 pounds brown sugar
- 1 quart white vinegar (5% acidity)
- 4 teaspoons canning salt
- 1 teaspoon ground ginger
- ¼ cup whole mixed pickling spice

What to do

1. Wash the tomatoes, take off the skins and chop them. Measure 3 quarts. Wash, peel and core the apples and chop them. Measure 3 quarts.
2. Mix everything in a large pot except the pickling spice. Tie the spice loosely in a clean white cloth and add the bag.
3. Bring to a boil, then boil gently, stirring often, until it is thick and down to about half, about 1 hour. Take out the spice bag.
4. Wash the jars and keep them hot (book pages 26 and 27). Fill them with boiling chutney to ½ inch.
5. Let the air out, check the headspace, wipe, close and process for your altitude (book pages 25 to 34).

COOKED DOWN BY HALF

The hour on the stove is what turns 6 quarts of fruit into a spoonable chutney. When it is thick and down by half, it's ready.

IF IT GOES WRONG

The chutney scorched on the bottom: stir more often as it thickens. More help: Fix-It Guide, book page 153.

PROCESS TIME FOR YOUR ALTITUDE · PINTS

0 to 1,000 ft	1,001 to 6,000 ft	Above 6,000 ft
10 min	**15** min	**20** min

MY BATCH

DATE _____ JARS FILLED _____ SEALED _____

NOTES _____

Bread-and-Butter Pickled Jicama

Crisp jicama cubes in the sweet turmeric syrup of bread-and-butter pickles. First pickle? Start with Lesson 3, book page 60.



AT A GLANCE

- **JARS** Pints only, washed and kept hot
- **MAKES** About 6 pints
- **HEADSPACE** ½ inch
- **ON THE STOVE** 5 minutes
- **SMALL BATCH** Halve every ingredient. You'll fill about half as many jars. Same jars, same headspace, same minutes in the canner.
- **KEEPS** Best within 1 year on a cool, dark shelf. Once opened, keep it in the refrigerator.

Ingredients

- 14 cups cubed jicama
- 3 cups thinly sliced onion
- 1 cup chopped red bell pepper
- 4 cups white vinegar (5% acidity)
- 4½ cups sugar
- 2 tablespoons mustard seed
- 1 tablespoon celery seed
- 1 teaspoon ground turmeric

What to do

1. Wash the jars and keep them hot (book pages 26 and 27).
2. In a 12-quart pot, stir the vinegar, sugar and spices and bring them to a boil.
3. Stir in the jicama, onion and red pepper. Bring back to a boil, then lower the heat and simmer 5 minutes, stirring now and then.
4. Fill the hot jars with the hot vegetables to ½ inch and cover them with boiling liquid to ½ inch.
5. Let the air out, check the headspace, wipe, close and process for your altitude (book pages 25 to 34).

PROCESS TIME FOR YOUR ALTITUDE · PINTS

0 to 1,000 ft	1,001 to 6,000 ft	Above 6,000 ft
15 min	**20 min**	**25 min**

KEEP THE BALANCE

The vinegar, the water and the vegetables in a pickle were tested together. Don't add more jicama or less vinegar. The three rules for every pickle are on book pages 70 and 71.

IF IT GOES WRONG

A lid moves when you press it: refrigerate that jar and eat it first. More help: Fix-It Guide, book page 154.

MY BATCH

DATE _____ JARS FILLED _____ SEALED _____

NOTES _____

Jerusalem Artichoke Pickles

Jerusalem artichoke chunks, soaked in turmeric vinegar and packed with a red pepper. First pickle? Start with Lesson 3, book page 60.



AT A GLANCE

- **JARS** Pints only, washed and kept hot
- **MAKES** About 10 or 12 pints
- **HEADSPACE** ½ inch
- **BEFORE YOU START** The chunks soak in vinegar, salt and turmeric for 24 hours.
- **SMALL BATCH** Halve every ingredient. You'll fill about half as many jars. Same jars, same headspace, same minutes in the canner.
- **KEEPS** Best within 1 year on a cool, dark shelf. Once opened, keep it in the refrigerator.

Ingredients

2 gallons Jerusalem artichokes

For the soak:

Vinegar (5% acidity), enough to cover

2 cups canning salt

4 tablespoons turmeric, for the soak

10 to 12 medium red peppers

For the pickling liquid:

1 gallon vinegar (5% acidity)

13 cups sugar (6 pounds)

½ cup pickling spice, tied in a spice bag

2 tablespoons turmeric

MY BATCH

DATE _____

JARS FILLED _____

SEALED _____

NOTES _____

What to do

1. Scrub the Jerusalem artichokes and cut them in chunks. Put them in a food-grade plastic container, a crock or a glass jar, cover them with vinegar, add the salt and the 4 tablespoons turmeric and mix. Soak 24 hours.
2. About 30 minutes before the soak ends, put the gallon of vinegar, the sugar, the spice bag and the 2 tablespoons turmeric in a large pan. Simmer 20 to 25 minutes, then take out the spice bag.
3. Wash the jars and keep them hot (book pages 26 and 27). Drain the artichokes and throw the soaking liquid away.
4. Pack the artichokes into the hot jars, with 1 red pepper in each, to ½ inch. Fill the jars with hot pickling liquid to ½ inch.
5. Let the air out, check the headspace, wipe, close and process for your altitude (book pages 25 to 34).

THE SOAK

Use a food-grade plastic container, a crock or a glass jar for the 24-hour soak. The soaking vinegar goes down the drain: the jars get the fresh, sweet pickling liquid.

IF IT GOES WRONG

A lid moves when you press it: refrigerate that jar and eat it first. More help: Fix-It Guide, book page 154.

PROCESS TIME FOR YOUR ALTITUDE · PINTS

0 to 1,000 ft	1,001 to 6,000 ft	Above 6,000 ft
10 min	**15** min	**20** min

Kosher-Style Dill Green Tomato Pickles

Small whole green tomatoes in a garlic-dill brine, deli style. First pickle? Start with Lesson 3, book page 60.



AT A GLANCE

- **JARS** Quarts only, washed and kept hot
- **MAKES** About 6 quarts
- **HEADSPACE** ½ inch
- **WAIT BEFORE OPENING** 4 to 6 weeks
- **SMALL BATCH** Halve every ingredient and season each jar as written. You'll fill about half as many jars. Same jars, same headspace, same minutes in the canner.
- **KEEPS** Best within 1 year on a cool, dark shelf. Once opened, keep it in the refrigerator.

Ingredients

- 5 to 6 pounds small, firm green tomatoes, about 1 inch across (about 5 quarts)
- 6 stalks celery, cut in 2-inch lengths
- 6 small to medium sweet green peppers, seeded and quartered
- 6 cloves garlic
- 2 quarts water
- 1 quart distilled white vinegar (5% acidity)
- 1 cup canning or pickling salt
- Fresh dill, to taste

What to do

1. Wash the jars and keep them hot (book pages 26 and 27). Cut the stems and cores out of the green peppers, quarter them and take out the seeds.
2. Wash and drain all the vegetables. Pack the tomatoes into the hot jars.
3. Add 1 clove garlic, 1 stalk celery and 4 pepper quarters to each quart.
4. Bring the water, vinegar and salt to a boil with the dill and boil 5 minutes. Pour the hot brine over the vegetables to ½ inch.
5. Let the air out, check the headspace, wipe, close and process for your altitude (book pages 25 to 34).

WAIT 4 TO 6 WEEKS

These pickles are ready to eat in 4 to 6 weeks. How many tomatoes fit in a jar depends on their size and shape, so the number of jars can vary a little.

IF IT GOES WRONG

The tomatoes float: raw-packed food often does. They are safe if the jar is sealed. More help: Fix-It Guide, book page 156.

PROCESS TIME FOR YOUR ALTITUDE · QUARTS

0 to 1,000 ft	1,001 to 6,000 ft	Above 6,000 ft
15 min	20 min	25 min

MY BATCH

DATE _____ JARS FILLED _____ SEALED _____

READY TO OPEN ON _____ NOTES _____

Marinated Peppers

Peeled peppers in an oil and vinegar marinade with oregano. First pickle? Start with Lesson 3, book page 60.



AT A GLANCE

- **JARS** Half-pints or pints, washed and kept hot
- **MAKES** About 9 half-pints
- **HEADSPACE** ½ inch
- **ON THE STOVE** 6 to 8 minutes under the broiler for the skins, then just the marinade, to a boil
- **SMALL BATCH** Halve every ingredient and season each jar as written. You'll fill about half as many jars. Same jars, same headspace, same minutes in the canner.
- **KEEPS** Best within 1 year on a cool, dark shelf. Once opened, keep it in the refrigerator.

Ingredients

- 4 pounds firm peppers: bell, Hungarian, banana or jalapeño
- 1 cup bottled lemon juice
- 2 cups white vinegar (5% acidity)
- 1 tablespoon oregano leaves
- 1 cup olive or salad oil
- ½ cup chopped onions
- 2 cloves garlic, quartered, if you like
- 2 tablespoons prepared horseradish, if you like
- Salt: ¼ teaspoon for each half-pint jar, ½ teaspoon for each pint jar

MY BATCH

DATE _____

JARS FILLED _____

SEALED _____

PEPPERS USED _____

HOT / MEDIUM / MILD _____

What to do

1. Wash the jars and keep them hot (book pages 26 and 27). If you use hot peppers, put on gloves. Leave the peppers whole or quarter large ones. Wash them and cut 2 to 4 slits in each.
2. Blanch them in boiling water, or blister tough-skinned peppers in a 400°F oven or under the broiler for 6 to 8 minutes, or on a burner covered with heavy wire mesh for several minutes.
3. Put the blistered peppers in a pan and cover with a damp cloth. Let them cool several minutes, then peel off the skins. Flatten whole peppers.
4. Heat all the other ingredients, except the salt, to a boil. Put ¼ clove garlic, if you like, and ¼ teaspoon salt in each half-pint (½ teaspoon in each pint). Fill the hot jars with peppers and pour the well-mixed hot marinade over them to ½ inch.
5. Let the air out, check the headspace, wipe, close and process for your altitude (book pages 25 to 34).

HOT, MEDIUM OR MILD

With jalapeños you can choose the heat. Hot: 4 pounds jalapeños. Medium: 2 pounds jalapeños and 2 pounds sweet, mild peppers. Mild: 1 pound jalapeños and 3 pounds sweet, mild peppers. The lemon juice and vinegar stay the same.

IF IT GOES WRONG

A lid moves when you press it: refrigerate that jar and eat it first. More help: Fix-It Guide, book page 154.

PROCESS TIME FOR YOUR ALTITUDE · HALF-PINTS OR PINTS

0 to 1,000 ft	1,001 to 6,000 ft	Above 6,000 ft
15 min	**20 min**	**25 min**

Marinated Whole Mushrooms

Small button mushrooms in a herb, oil and vinegar marinade. First pickle? Start with Lesson 3, book page 60.



AT A GLANCE

- **JARS** Half-pints only, washed and kept hot
- **MAKES** About 9 half-pints
- **HEADSPACE** ½ inch
- **ON THE STOVE** 5 minutes for the mushrooms, then the marinade, to a boil
- **SMALL BATCH** Halve every ingredient and season each jar as written. You'll fill about half as many jars. Same jars, same headspace, same minutes in the canner.
- **KEEPS** Best within 1 year on a cool, dark shelf. Once opened, keep it in the refrigerator.

Ingredients

- 7 pounds small whole mushrooms, very fresh, caps closed and less than 1¼ inches across
- ½ cup bottled lemon juice
- Water, to cover
- 2 cups olive or salad oil
- 2½ cups white vinegar (5% acidity)
- 1 tablespoon oregano leaves
- 1 tablespoon dried basil leaves
- 1 tablespoon canning or pickling salt
- ½ cup finely chopped onions
- ¼ cup diced pimiento
- 2 cloves garlic, cut in quarters
- 25 black peppercorns

MY BATCH

DATE _____

JARS FILLED _____

SEALED _____

NOTES _____

What to do

1. Wash the jars and keep them hot (book pages 26 and 27). Wash the mushrooms and cut the stems, leaving ¼ inch on the cap.
2. Cover the mushrooms with the lemon juice and water. Bring to a boil and simmer 5 minutes. Drain.
3. In a saucepan, mix the oil, vinegar, oregano, basil and salt. Stir in the onions and pimiento and heat to a boil.
4. Put ¼ garlic clove and 2 or 3 peppercorns in each jar. Fill the hot jars with mushrooms and the hot, well-mixed marinade to ½ inch.
5. Let the air out, check the headspace, wipe, close and process for your altitude (book pages 25 to 34).

SMALL, CLOSED CAPS

Choose very fresh mushrooms with caps still closed and less than 1¼ inches across. This pickle has four altitude rows and a long process: 20 minutes even at sea level.

IF IT GOES WRONG

A lid moves when you press it: refrigerate that jar and eat it first. More help: Fix-It Guide, book page 154.

PROCESS TIME FOR YOUR ALTITUDE · HALF-PINTS

0 to 1,000 ft	1,001 to 3,000 ft	3,001 to 6,000 ft	Above 6,000 ft
20 min	25 min	30 min	35 min

No-Sugar-Added Pickled Beets

Pickled Beets, book page 65, with no sugar: Splenda sweetens the brine. Note the long times in the canner.



AT A GLANCE

- **JARS** Pints only, washed and kept hot
- **MAKES** About 8 pints
- **HEADSPACE** ½ inch
- **ON THE STOVE** 25 to 30 minutes for the beets; 5 minutes in the brine
- **SMALL BATCH** Halve every ingredient. You'll fill about half as many jars. Same jars, same headspace, same minutes in the canner.
- **KEEPS** Best within 1 year on a cool, dark shelf. Once opened, keep it in the refrigerator.

Ingredients

- 7 pounds beets, 2 to 2½ inches across
- 4 to 6 onions, 2 to 2½ inches across, if you like
- 6 cups white vinegar (5% acidity)
- 1½ teaspoons canning or pickling salt
- 2 cups Splenda
- 3 cups water
- 2 cinnamon sticks
- 12 whole cloves

What to do

1. Wash the jars and keep them hot (book pages 26 and 27). Cut off the beet tops, leaving 1 inch of stem and the roots, so the color doesn't bleed. Wash the beets well and sort them by size.
2. Cover beets of the same size with boiling water and cook until tender, about 25 to 30 minutes. Drain and throw away the liquid. Let them cool, trim off the roots and stems, slip off the skins and cut ¼-inch slices. Peel, wash and thinly slice the onions, if you use them.
3. In a large, wide pot, mix the vinegar, salt, Splenda and the 3 cups of fresh water. Tie the cinnamon and cloves in a cheesecloth bag and add it. Bring to a boil.
4. Add the beets and onions and simmer 5 minutes. Take out the spice bag.
5. Fill the hot jars with beets and onions to ½ inch. Cover with boiling brine to ½ inch. Let the air out, check the headspace, wipe, close and process for your altitude (book pages 25 to 34).

PROCESS TIME FOR YOUR ALTITUDE · PINTS

0 to 1,000 ft	1,001 to 3,000 ft	3,001 to 6,000 ft	Above 6,000 ft
30 min	**35 min**	**40 min**	**45 min**

Above 1,000 ft the time is longer than 30 minutes. There, let the water stand 2 inches over the lids (book pages 30 and 31).

WHOLE BABY BEETS

Beets no more than 1 to 1½ inches across can go in whole. Cook, trim and peel them the same way, but don't slice them. Same jars, same brine, same minutes.

IF IT GOES WRONG

The brine is lower than when you filled the jar: leave the jar closed. More help: Fix-It Guide, book page 156.

MY BATCH

DATE _____ JARS FILLED _____ SEALED _____

SLICED ☐ WHOLE BABY BEETS ☐ ONIONS ☐

Pickled Asparagus

Whole spears with garlic and dill, standing tall in the jar. First pickle? Start with Lesson 3, book page 60.



AT A GLANCE

JARS Wide-mouth pints or 12-ounce jars, washed and kept hot

MAKES 6 wide-mouth pints

HEADSPACE ½ inch

SMALL BATCH For 7 twelve-ounce jars: 7 pounds asparagus, 7 large garlic cloves, 3 cups water, 3 cups white distilled vinegar (5% acidity), 7 small hot peppers if you like, ⅓ cup canning salt, 2 teaspoons dill seed. Same headspace, same minutes in the canner.

KEEPS Best within 1 year on a cool, dark shelf. Once opened, keep it in the refrigerator.

Ingredients

- 10 pounds asparagus
- 6 large garlic cloves
- 4½ cups water
- 4½ cups white distilled vinegar (5% acidity)
- 6 small hot peppers, if you like
- ½ cup canning salt
- 3 teaspoons dill seed

What to do

1. Wash the jars and keep them hot (book pages 26 and 27). Wash the asparagus well but gently under running water.
2. Cut the stems from the bottom so the spears fit in the jar with a little more than ½ inch of room above the tips.
3. Peel the garlic. Put one clove in the bottom of each jar, then pack the asparagus in tightly, cut ends down.
4. In an 8-quart pot, bring the water, vinegar, hot peppers, salt and dill seed to a boil. Put one hot pepper, if you use them, in each jar on top of the spears. Pour the boiling brine over the spears to ½ inch.
5. Let the air out, check the headspace, wipe, close and process for your altitude (book pages 25 to 34).

PROCESS TIME FOR YOUR ALTITUDE · 12-OUNCE JARS OR PINTS

0 to 1,000 ft	1,001 to 6,000 ft	Above 6,000 ft
10 min	**15 min**	**20 min**

CUT TO FIT

Stand a spear next to the jar before you cut the whole batch. The tips must stay a little more than ½ inch below the rim, so the brine can cover them.

IF IT GOES WRONG

The tips stick up above the brine: the spears were cut too long. More help: Fix-It Guide, book page 153.

MY BATCH

DATE _____ JARS FILLED _____ SEALED _____

PINTS / 12-OUNCE JARS _____ NOTES _____

Pickled Baby Carrots

Whole baby carrots in a sweet mustard-seed pickle. First pickle? Start with Lesson 3, book page 60.



AT A GLANCE

- **JARS** Pints only, washed and kept hot
- **MAKES** About 4 pints
- **HEADSPACE** ½ inch for the liquid. The carrots stop at 1 inch.
- **ON THE STOVE** 3 minutes for the liquid, then about 10 minutes with the carrots
- **SMALL BATCH** Halve every ingredient and season each jar as written. You'll fill about half as many jars. Same jars, same headspace, same minutes in the canner.
- **KEEPS** Best within 1 year on a cool, dark shelf. Once opened, keep it in the refrigerator.

Ingredients

- 8½ cups peeled baby carrots
- 5½ cups white distilled vinegar (5% acidity)
- 1 cup water
- 2 cups sugar
- 2 teaspoons canning salt
- 8 teaspoons mustard seed
- 4 teaspoons celery seed

What to do

1. Wash the jars and keep them hot (book pages 26 and 27). Wash the carrots, peel them if needed and wash them again.
2. In an 8-quart pot, bring the vinegar, water, sugar and salt to a boil and boil gently 3 minutes.
3. Add the carrots and bring back to a boil. Lower the heat and simmer until half-cooked, about 10 minutes.
4. Put 2 teaspoons mustard seed and 1 teaspoon celery seed in the bottom of each hot jar. Fill with hot carrots to 1 inch and cover with hot liquid to ½ inch.
5. Let the air out, check the headspace, wipe, close and process for your altitude (book pages 25 to 34).

PROCESS TIME FOR YOUR ALTITUDE · PINTS

0 to 1,000 ft	1,001 to 6,000 ft	Above 6,000 ft
15 min	**20 min**	**25 min**

HALF-COOKED

The carrots come off the stove only half-cooked, after about 10 minutes. Keep them whole.

IF IT GOES WRONG

A lid moves when you press it: refrigerate that jar and eat it first. More help: Fix-It Guide, book page 154.

MY BATCH

DATE _____ JARS FILLED _____ SEALED _____

NOTES _____

Pickled Carrots

Carrot rounds in a sweet pickle with mustard and celery seed.
First pickle? Start with Lesson 3, book page 60.



AT A GLANCE

- **JARS** Pints only, washed and kept hot
- **MAKES** About 4 pints
- **HEADSPACE** ½ inch for the liquid. The carrots stop at 1 inch.
- **ON THE STOVE** 3 minutes for the liquid, then about 10 minutes with the carrots
- **SMALL BATCH** Halve every ingredient and season each jar as written. You'll fill about half as many jars. Same jars, same headspace, same minutes in the canner.
- **KEEPS** Best within 1 year on a cool, dark shelf. Once opened, keep it in the refrigerator.

Ingredients

- 2¾ pounds peeled carrots (about 3½ pounds as bought)
- 5½ cups white vinegar (5% acidity)
- 1 cup water
- 2 cups sugar
- 2 teaspoons canning salt
- 8 teaspoons mustard seed
- 4 teaspoons celery seed

What to do

1. Wash the jars and keep them hot (book pages 26 and 27). Wash and peel the carrots and cut them in rounds about ½ inch thick.
2. In an 8-quart pot, bring the vinegar, water, sugar and salt to a boil and boil 3 minutes.
3. Add the carrots and bring back to a boil. Lower the heat and simmer until half-cooked, about 10 minutes.
4. Put 2 teaspoons mustard seed and 1 teaspoon celery seed in each empty hot jar. Fill with hot carrots to 1 inch and cover with hot liquid to ½ inch.
5. Let the air out, check the headspace, wipe, close and process for your altitude (book pages 25 to 34).

PROCESS TIME FOR YOUR ALTITUDE · PINTS

0 to 1,000 ft	1,001 to 6,000 ft	Above 6,000 ft
15 min	**20 min**	**25 min**

TWO LINES TO CHECK

The carrots stop at 1 inch from the top. The liquid comes up to ½ inch and covers them.

IF IT GOES WRONG

A lid moves when you press it: refrigerate that jar and eat it first. More help: Fix-It Guide, book page 154.

MY BATCH

DATE _____ JARS FILLED _____ SEALED _____

NOTES _____

Pickled Cauliflower or Brussels Sprouts

Cauliflower or small Brussels sprouts with onion and red pepper in a turmeric pickle. First pickle? Start with Lesson 3, book page 60.



AT A GLANCE

- **JARS** Half-pints or pints, washed and kept hot
- **MAKES** About 9 half-pints
- **HEADSPACE** ½ inch
- **ON THE STOVE** 3 or 4 minutes for the vegetables, 5 for the liquid
- **SMALL BATCH** Halve every ingredient. You'll fill about half as many jars. Same jars, same headspace, same minutes in the canner.
- **KEEPS** Best within 1 year on a cool, dark shelf. Once opened, keep it in the refrigerator.

Ingredients

- 12 cups cauliflower florets, 1 to 2 inches, or small Brussels sprouts
- Salted water: 4 teaspoons canning salt for each gallon of water
- 4 cups white vinegar (5% acidity)
- 2 cups sugar
- 2 cups thinly sliced onions
- 1 cup diced sweet red peppers
- 2 tablespoons mustard seed
- 1 tablespoon celery seed
- 1 teaspoon turmeric
- 1 teaspoon hot red pepper flakes

MY BATCH

DATE _____

JARS FILLED _____

SEALED _____

CAULIFLOWER / SPROUTS _____

NOTES _____

What to do

1. Wash the jars and keep them hot (book pages 26 and 27). Wash the florets, or the sprouts with stems and damaged outer leaves removed.
2. Boil them in the salted water: 3 minutes for cauliflower, 4 minutes for Brussels sprouts. Drain and cool.
3. In a large saucepan, bring the vinegar, sugar, onion, red pepper and spices to a boil and simmer 5 minutes.
4. Divide the onion and red pepper among the jars. Fill the hot jars with the vegetable pieces and the pickling liquid to ½ inch.
5. Let the air out, check the headspace, wipe, close and process for your altitude (book pages 25 to 34).

WHY WHITE VINEGAR

White vinegar is the one to use when you want a light color, as with cauliflower. Cider vinegar at 5% acidity is just as safe.

IF IT GOES WRONG

A lid moves when you press it: refrigerate that jar and eat it first. More help: Fix-It Guide, book page 154.

PROCESS TIME FOR YOUR ALTITUDE · HALF-PINTS OR PINTS

0 to 1,000 ft	1,001 to 6,000 ft	Above 6,000 ft
10 min	**15 min**	**20 min**

Pickled Jalapeño Rings

Jalapeño rings made extra crisp with a lime soak. First pickle? Start with Lesson 3, book page 60.



AT A GLANCE

- **JARS** Pints only, washed and kept hot
- **MAKES** About 6 pints
- **HEADSPACE** ½ inch
- **BEFORE YOU START** The rings soak in lime water in the refrigerator for 18 hours, then rinse and soak three times, 1 hour each.
- **SMALL BATCH** Halve every ingredient and season each jar as written. You'll fill about half as many jars. Same jars, same headspace, same minutes in the canner.
- **KEEPS** Best within 1 year on a cool, dark shelf. Once opened, keep it in the refrigerator.

Ingredients

3 pounds jalapeño peppers

For the lime soak:

1½ cups pickling lime

1½ gallons water, for the lime soak

For the brine:

7½ cups cider vinegar (5% acidity)

1¾ cups water

2½ tablespoons canning salt

3 tablespoons celery seed

6 tablespoons mustard seed

MY BATCH

DATE _____

JARS FILLED _____

SEALED _____

LIME SOAK _____ HOURS

RINSES: 1 ☐ 2 ☐ 3 ☐

What to do

1. Put on gloves. Wash the peppers well, slice them ¼ inch thick and throw away the stem ends. Mix the lime with the 1½ gallons water in a stainless steel, glass or food-grade plastic container. Don't breathe in the lime dust.
2. Soak the rings in the lime water in the refrigerator for 18 hours, stirring now and then (12 to 24 hours is fine). Drain.
3. Rinse the rings gently but well. Cover with fresh cold water and soak 1 hour in the refrigerator. Drain. Do the rinse, the soak and the draining two more times. Drain well at the end.
4. Wash the jars and keep them hot (book pages 26 and 27). Put 1 tablespoon mustard seed and 1½ teaspoons celery seed in the bottom of each jar. Pack the rings to ½ inch. Bring the vinegar, 1¾ cups water and salt to a boil over high heat and ladle it over the rings to ½ inch.
5. Let the air out, check the headspace, wipe, close and process for your altitude (book pages 25 to 34).

WHY THREE RINSES

Lime makes the rings crisp, but the lime they soak up has to come out again for the pickle to be safe. That's what the three rinses and soaks are for. Don't cut any of them short.

IF IT GOES WRONG

A lid moves when you press it: refrigerate that jar and eat it first. More help: Fix-It Guide, book page 154.

PROCESS TIME FOR YOUR ALTITUDE · PINTS

0 to 1,000 ft	1,001 to 6,000 ft	Above 6,000 ft
10 min	**15 min**	**20 min**

Pickled Mixed Vegetables

Cucumbers, onions, celery, carrots, peppers and cauliflower in a mustard pickle.
First pickle? Start with Lesson 3, book page 60.



AT A GLANCE

- **JARS** Pints, sterilized and kept hot. Quarts, washed and kept hot.
- **MAKES** About 10 pints
- **HEADSPACE** ½ inch
- **BEFORE YOU START** The vegetables chill under ice for 3 to 4 hours.
- **SMALL BATCH** Halve every ingredient. You'll fill about half as many jars. Same jars, same headspace, same minutes in the canner.
- **KEEPS** Best within 1 year on a cool, dark shelf. Once opened, keep it in the refrigerator.

Ingredients

- 4 pounds pickling cucumbers, 4 to 5 inches long, cut in 1-inch slices
- 2 pounds small onions, peeled and quartered
- 4 cups celery cut in 1-inch pieces
- 2 cups peeled carrots cut in ½-inch pieces
- 2 cups sweet red peppers cut in ½-inch pieces
- 2 cups cauliflower florets
- 5 cups white vinegar (5% acidity)
- ¼ cup prepared mustard
- ½ cup canning or pickling salt
- 3½ cups sugar
- 3 tablespoons celery seed
- 2 tablespoons mustard seed
- ½ teaspoon whole cloves
- ½ teaspoon ground turmeric

What to do

1. Cut 1/16 inch off the blossom end of each cucumber before you slice it. Mix all the vegetables, cover with 2 inches of cubed or crushed ice and refrigerate 3 to 4 hours.
2. In an 8-quart kettle, mix the vinegar and prepared mustard well. Add the salt, sugar, celery seed, mustard seed, cloves and turmeric and bring to a boil.
3. Drain the vegetables, add them to the hot liquid, cover and slowly bring to a boil. Sterilize the pint jars, or wash the quart jars, and keep them hot (book pages 26 and 27).
4. Drain the vegetables and keep the liquid. Fill the hot jars with vegetables to ½ inch and add the pickling liquid to ½ inch.
5. Let the air out, check the headspace, wipe, close and process for your altitude (book pages 25 to 34).

PINTS AND QUARTS ARE DIFFERENT

Pints get only 5 minutes in the canner at sea level, too short to sterilize the jars, so sterilize the pints first. Quarts get 10 minutes, and washed hot jars are enough.

IF IT GOES WRONG

A lid moves when you press it: refrigerate that jar and eat it first. More help: Fix-It Guide, book page 154.

PROCESS TIME FOR YOUR ALTITUDE

	0 to 1,000 ft	1,001 to 6,000 ft	Above 6,000 ft
Pints	5 min	10 min	15 min
Quarts	10 min	15 min	20 min

MY BATCH

DATE _____ JARS FILLED _____ SEALED _____

PINTS _____ QUARTS _____

Pickled Pearl Onions

Little white onions in a sweet, mustard-seed pickle. First pickle? Start with Lesson 3, book page 60.



AT A GLANCE

- **JARS** Pints only, washed and kept hot
- **MAKES** About 3 to 4 pints
- **HEADSPACE** ½ inch for the liquid. The onions stop at 1 inch.
- **ON THE STOVE** 3 minutes for the liquid, then about 5 minutes with the onions
- **SMALL BATCH** Halve every ingredient and season each jar as written. You'll fill about half as many jars. Same jars, same headspace, same minutes in the canner.
- **KEEPS** Best within 1 year on a cool, dark shelf. Once opened, keep it in the refrigerator.

Ingredients

- 8 cups peeled white pearl onions
- 5½ cups white vinegar (5% acidity)
- 1 cup water
- 2 teaspoons canning salt
- 2 cups sugar
- 8 teaspoons mustard seed
- 4 teaspoons celery seed

What to do

1. To peel the onions, dip a few at a time in a wire basket in boiling water for 30 seconds, then in cold water for 30 seconds. Cut 1/16 inch off the root end, slip off the skin and cut 1/16 inch off the other end.
2. In an 8-quart pot, bring the vinegar, water, salt and sugar to a boil and boil 3 minutes.
3. Add the onions and bring back to a boil. Lower the heat and simmer until half-cooked, about 5 minutes. Wash the jars and keep them hot (book pages 26 and 27).
4. Put 2 teaspoons mustard seed and 1 teaspoon celery seed in each empty hot jar. Fill with hot onions to 1 inch and cover with hot liquid to ½ inch.
5. Let the air out, check the headspace, wipe, close and process for your altitude (book pages 25 to 34).

PROCESS TIME FOR YOUR ALTITUDE · PINTS

0 to 1,000 ft	1,001 to 6,000 ft	Above 6,000 ft
10 min	**15 min**	**20 min**

PEELING PEARL ONIONS

Thirty seconds in boiling water, thirty in cold, and the skins slip off. Work a few onions at a time.

IF IT GOES WRONG

A lid moves when you press it: refrigerate that jar and eat it first. More help: Fix-It Guide, book page 154.

MY BATCH

DATE _____ JARS FILLED _____ SEALED _____

NOTES _____

Pickled Sweet Green Tomatoes

Sliced green tomatoes and onions in a brown sugar and spice pickle. First pickle? Start with Lesson 3, book page 60.



AT A GLANCE

- **JARS** Pints or quarts, washed and kept hot
- **MAKES** About 9 pints
- **HEADSPACE** ½ inch
- **BEFORE YOU START** The salted slices stand 4 to 6 hours.
- **ON THE STOVE** 30 minutes, until tender and clear
- **SMALL BATCH** Halve every ingredient. You'll fill about half as many jars. Same jars, same headspace, same minutes in the canner.
- **KEEPS** Best within 1 year on a cool, dark shelf. Once opened, keep it in the refrigerator.

Ingredients

- 10 to 11 pounds green tomatoes (16 cups sliced)
- 2 cups sliced onions
- ¼ cup canning or pickling salt
- 3 cups brown sugar
- 4 cups vinegar (5% acidity)
- 1 tablespoon mustard seed
- 1 tablespoon allspice
- 1 tablespoon celery seed
- 1 tablespoon whole cloves
- Water, only if needed to cover

MY BATCH

DATE _____

JARS FILLED _____

SEALED _____

PINTS _____

QUARTS _____

What to do

1. Wash and slice the tomatoes and onions. Put them in a bowl, sprinkle with the salt and let stand 4 to 6 hours. Drain.
2. Heat the sugar in the vinegar, stirring until it dissolves. Tie the mustard seed, allspice, celery seed and cloves in a spice bag.
3. Add the spice bag, tomatoes and onions to the vinegar. Add a little water only if the pieces are not covered.
4. Bring to a boil and simmer 30 minutes, stirring so it doesn't burn, until the tomatoes are tender and see-through. Take out the spice bag. Wash the jars and keep them hot (book pages 26 and 27). Fill them with the pieces and cover with hot liquid to ½ inch.
5. Let the air out, check the headspace, wipe, close and process for your altitude (book pages 25 to 34).

TENDER AND CLEAR

The tomatoes are done when they are tender and you can almost see through them. Stir as they cook so nothing burns.

IF IT GOES WRONG

A lid moves when you press it: refrigerate that jar and eat it first. More help: Fix-It Guide, book page 154.

PROCESS TIME FOR YOUR ALTITUDE

	0 to 1,000 ft	1,001 to 6,000 ft	Above 6,000 ft
Pints	10 min	15 min	20 min
Quarts	15 min	20 min	25 min

Pickled Yellow Pepper Rings

Banana pepper rings in a simple cider brine with mustard and celery seed. First pickle? Start with Lesson 3, book page 60.



AT A GLANCE

- **JARS** Pints only, washed and kept hot
- **MAKES** About 4 pints
- **HEADSPACE** ½ inch
- **SMALL BATCH** Halve every ingredient and season each jar as written. You'll fill about half as many jars. Same jars, same headspace, same minutes in the canner.
- **KEEPS** Best within 1 year on a cool, dark shelf. Once opened, keep it in the refrigerator.

Ingredients

- 2½ to 3 pounds yellow (banana) peppers
- 2 tablespoons celery seed
- 4 tablespoons mustard seed
- 5 cups cider vinegar (5% acidity)
- 1¼ cups water
- 5 teaspoons canning salt

What to do

1. Wash the jars and keep them hot (book pages 26 and 27). Put on gloves.
2. Wash the peppers well, cut off the stem ends and slice them in ¼-inch rings.
3. Put ½ tablespoon celery seed and 1 tablespoon mustard seed in the bottom of each empty hot jar. Fill with pepper rings to ½ inch.
4. In a 4-quart pot, bring the vinegar, water and salt to a boil. Cover the rings with the boiling liquid to ½ inch.
5. Let the air out, check the headspace, wipe, close and process for your altitude (book pages 25 to 34).

PROCESS TIME FOR YOUR ALTITUDE · PINTS

0 to 1,000 ft	1,001 to 6,000 ft	Above 6,000 ft
10 min	**15 min**	**20 min**

GLOVES FOR THE HOT PEPPERS

Wear plastic or rubber gloves to cut hot peppers, and don't touch your face. Without gloves, wash your hands well with soap and water before you touch your face or eyes.

IF IT GOES WRONG

The rings float: raw rings often do. They are safe if the jar is sealed. More help: Fix-It Guide, book page 156.

MY BATCH

DATE _____ JARS FILLED _____ SEALED _____

NOTES _____

Spiced Green Tomatoes

Small whole green tomatoes in a heavy spiced syrup. First pickle? Start with Lesson 3, book page 60.



AT A GLANCE

- **JARS** Pints only, washed and kept hot
- **MAKES** About 4 pints
- **HEADSPACE** ½ inch
- **ON THE STOVE** Until the tomatoes turn clear
- **SMALL BATCH** Halve every ingredient. You'll fill about half as many jars. Same jars, same headspace, same minutes in the canner.
- **KEEPS** Best within 1 year on a cool, dark shelf. Once opened, keep it in the refrigerator.

Ingredients

- 6 pounds small whole green tomatoes
- 9 cups sugar
- 2 cups (1 pint) cider vinegar (5% acidity)
- 2 cinnamon sticks
- 1 tablespoon whole cloves
- 1 tablespoon whole allspice
- 1 tablespoon whole mace, or ½ tablespoon ground mace

What to do

1. Wash the tomatoes. Scald them and peel them.
2. Make a syrup of the sugar, vinegar and spices.
3. Add the whole tomatoes and boil until they turn clear.
4. Wash the jars and keep them hot (book pages 26 and 27). Pack the tomatoes into the hot jars to ½ inch. Strain the syrup and cover the tomatoes with it to ½ inch.
5. Let the air out, check the headspace, wipe, close and process for your altitude (book pages 25 to 34).

PROCESS TIME FOR YOUR ALTITUDE · PINTS

0 to 1,000 ft	1,001 to 6,000 ft	Above 6,000 ft
15 min	**20 min**	**25 min**

WHICH TOMATOES

Small green fig or plum tomatoes are right for this pickle. Keep them whole.

IF IT GOES WRONG

A lid moves when you press it: refrigerate that jar and eat it first. More help: Fix-It Guide, book page 154.

MY BATCH

DATE _____ JARS FILLED _____ SEALED _____

TOMATO VARIETY _____ NOTES _____

PART 4

5 RECIPES · WATER BATH CANNING

Tomatoes and Tomato Sauces

First jar of tomatoes? Start with Lesson 4, book page 72.

Barbecue Sauce 174
Blender Ketchup 175
Cayenne Pepper Sauce 176
Country Western Ketchup 177
Tomato Paste 178



Barbecue Sauce

A thick, sweet-and-spicy sauce built from scratch, cooked down to the body of ketchup. First tomato sauce? Read Lesson 4, book page 72, for peeling tomatoes.



AT A GLANCE

- **JARS** Half-pints or pints, washed and kept hot
- **MAKES** About 4 pints
- **HEADSPACE** ½ inch
- **ON THE STOVE** About 30 minutes, then about 45, then 1½ to 2 hours
- **SMALL BATCH** Halve every ingredient. You'll fill about half as many jars. Same jars, same headspace, same minutes in the canner.
- **KEEPS** Best within 1 year on a cool, dark shelf. Once opened, keep it in the refrigerator.

Ingredients

- 16 cups (4 quarts) peeled, cored, chopped ripe red tomatoes (about 24 large tomatoes)
- 2 cups chopped celery
- 2 cups chopped onions
- 1½ cups chopped sweet red or green peppers (about 3 medium)
- 2 hot red peppers, cored and chopped
- 1 teaspoon black peppercorns
- 2 cloves garlic, crushed
- 1 cup brown sugar
- 1 tablespoon dry mustard
- 1 tablespoon paprika
- 1 tablespoon canning salt
- 1 teaspoon hot pepper sauce
- ⅛ to 1¼ teaspoons cayenne pepper, to taste
- 1¼ cups vinegar (5% acidity)

What to do

1. Wash the jars and keep them hot (book pages 26 and 27). Wear gloves for the hot peppers. Peel and core the tomatoes as in Lesson 4 and chop them.
2. Cook the tomatoes, celery, onions and all the peppers together until soft, about 30 minutes. Purée them through a fine sieve or a food mill, or in a food processor or blender.
3. Cook the purée until it is down to about half, about 45 minutes.
4. Tie the peppercorns in a spice bag and add it to the pot with the garlic, brown sugar, dry mustard, paprika, salt, hot pepper sauce, cayenne and vinegar. Simmer slowly for 1½ to 2 hours, until the sauce is as thick as ketchup. Stir often so it doesn't stick. Take out the spice bag.
5. Fill the hot jars with hot sauce to ½ inch. Let the air out, check the headspace, wipe, close and process for your altitude (book pages 25 to 34).

THESE MINUTES ARE FOR THIS SAUCE

Barbecue sauces carry very different amounts of acid. The minutes on this page were set for this recipe, made the way it is written. Don't use them for another barbecue sauce. The cayenne is yours to set, anywhere from ⅛ to 1¼ teaspoons. The 1¼ cups of vinegar stay.

IF IT GOES WRONG

The sauce is still thin after 2 hours: keep it simmering and stirring. It goes into the jars only when it is as thick as ketchup. More help: Fix-It Guide, book page 153.

PROCESS TIME FOR YOUR ALTITUDE · HALF-PINTS OR PINTS

0 to 1,000 ft	1,001 to 3,000 ft	3,001 to 6,000 ft	Above 6,000 ft
20 min	**25 min**	**30 min**	**35 min**

Above 6,000 ft the time is longer than 30 minutes. There, let the water stand 2 inches over the lids (book pages 30 and 31).

MY BATCH

DATE _____ JARS FILLED _____ SEALED _____

CAYENNE _____ TEASPOONS HALF-PINTS / PINTS _____

Blender Ketchup

Ketchup with sweet red and green peppers, blended smooth, so there's no food mill to turn. First tomato sauce? Read Lesson 4, book page 72, for peeling tomatoes.



AT A GLANCE

- **JARS** Pints only, washed and kept hot
- **MAKES** About 9 pints
- **HEADSPACE** ⅛ inch
- **ON THE STOVE** 1 hour, then until the ketchup cooks down to half its volume
- **SMALL BATCH** Halve every ingredient. You'll fill about half as many jars. Same jars, same headspace, same minutes in the canner.
- **KEEPS** Best within 1 year on a cool, dark shelf. Once opened, keep it in the refrigerator.

Ingredients

- 24 pounds ripe tomatoes
- 2 pounds onions
- 1 pound sweet red peppers
- 1 pound sweet green peppers
- 9 cups vinegar (5% acidity)
- 9 cups sugar
- ¼ cup canning or pickling salt
- 3 tablespoons dry mustard
- 1½ tablespoons ground red pepper
- 1½ teaspoons whole allspice
- 1½ tablespoons whole cloves
- 3 cinnamon sticks

MY BATCH

DATE _____

JARS FILLED _____

SEALED _____

HOURS ON THE STOVE _____

NOTES _____

What to do

1. Peel the tomatoes as in Lesson 4, then core and quarter them. Seed the peppers and cut them in strips. Peel and quarter the onions.
2. Blend the tomatoes, peppers and onions at high speed for 5 seconds, a batch at a time. Pour each batch into a 3- to 4-gallon pot.
3. Heat the pot and boil gently for 60 minutes, stirring often.
4. Tie the dry mustard, ground red pepper, allspice, cloves and cinnamon in a spice bag. Add the vinegar, sugar, salt and the bag to the pot. Keep boiling and stirring until the volume is down by half and a spoonful mounds on the spoon with no liquid separating. Wash the jars and keep them hot (book pages 26 and 27).
5. Take out the spice bag. Fill the hot jars to ⅛ inch. Let the air out, check the headspace, wipe, close and process for your altitude (book pages 25 to 34).

NO SIEVE, ALMOST NO HEADSPACE

The skins come off before the blender and the pepper seeds come out, so nothing is left to press through a sieve. The headspace is the book's smallest: ⅛ inch, as for Tomato Ketchup (book page 89). Use the smallest step on your headspace tool and wipe the rims with extra care.

IF IT GOES WRONG

The ketchup still looks runny after hours of boiling: keep it going. Don't fill the jars until a spoonful mounds on the spoon with no liquid around it. More help: Fix-It Guide, book page 153.

PROCESS TIME FOR YOUR ALTITUDE · PINTS

0 to 1,000 ft	1,001 to 6,000 ft	Above 6,000 ft
15 min	**20** min	**25** min

Cayenne Pepper Sauce

A very hot, bright sauce from canned tomatoes and a pile of fresh peppers. First sauce? Read Lesson 5, book page 82, for what you can change.



AT A GLANCE

- **JARS** Pints only, washed and kept hot
- **MAKES** About 5 pints
- **HEADSPACE** ½ inch
- **ON THE STOVE** 2 hours, then back just to a boil after blending
- **SMALL BATCH** Halve every ingredient. You'll fill about half as many jars. Same jars, same headspace, same minutes in the canner.
- **KEEPS** Best within 1 year on a cool, dark shelf. Once opened, keep it in the refrigerator.

Ingredients

- 3 pounds hot peppers (for example Anaheim, Hungarian or jalapeño)
- ⅓ cup minced garlic
- 4 cups sliced onion (about 2 medium onions)
- ⅓ cup stemmed, chopped cilantro
- 3 cans (28 ounces each) diced tomatoes
- 3 cups cider vinegar (5% acidity)
- 2½ cups water

What to do

1. Wash the jars and keep them hot (book pages 26 and 27). Wear gloves. Wash and trim the peppers and onions and slice them into rings with a mandoline or a food processor.
2. Mix all the ingredients in a 10-quart Dutch oven or stockpot. Bring to a boil and boil for 1 hour. Turn the heat down a little and simmer for 1 hour more. Turn off the heat and let it cool slightly.
3. Purée the mixture in a blender, about 2 minutes for each blender batch.
4. Return the purée to the pot and bring it just to a boil. Heat it slowly and stir all the time: it spatters as it gets close to boiling. Turn off the heat.
5. Fill the hot jars with hot sauce to ½ inch. Let the air out, check the headspace, wipe, close and process for your altitude (book pages 25 to 34).

PROCESS TIME FOR YOUR ALTITUDE · PINTS

0 to 1,000 ft	1,001 to 6,000 ft	Above 6,000 ft
10 min	**15 min**	**20 min**

A SPOONFUL AT A TIME

This sauce is very hot. Stir a little into soup, chili, cooked vegetables or a cheese dip. It starts from canned diced tomatoes, so you can make it in any month.

IF IT GOES WRONG

The sauce spattered as it came back to the boil: heat it more slowly next time and keep stirring. More help: Fix-It Guide, book page 153.

MY BATCH

DATE _____ JARS FILLED _____ SEALED _____

PEPPERS I USED _____

Country Western Ketchup

Ketchup with chile peppers and a bag of paprika, mustard and bay. First tomato sauce? Read Lesson 4, book page 72, for peeling tomatoes.



AT A GLANCE

- **JARS** Pints only, washed and kept hot
- **MAKES** 6 to 7 pints
- **HEADSPACE** ⅛ inch
- **ON THE STOVE** Most of an afternoon. The ketchup cooks down to half its volume.
- **SMALL BATCH** Halve every ingredient. You'll fill about half as many jars. Same jars, same headspace, same minutes in the canner.
- **KEEPS** Best within 1 year on a cool, dark shelf. Once opened, keep it in the refrigerator.

Ingredients

- 24 pounds ripe tomatoes
- 5 chile peppers, sliced and seeded
- ¼ cup salt
- 2⅔ cups vinegar (5% acidity)
- 1¼ cups sugar
- ½ teaspoon ground red pepper (cayenne)
- 4 teaspoons paprika
- 4 teaspoons whole allspice
- 4 teaspoons dry mustard
- 1 tablespoon whole peppercorns
- 1 teaspoon mustard seeds
- 1 tablespoon bay leaves

What to do

1. Wear gloves for the chile peppers. Peel and core the tomatoes as in Lesson 4 and quarter them into a 4-gallon pot. Add the chile peppers and the ground red pepper. Bring to a boil and simmer, uncovered, for 20 minutes.
2. Meanwhile, tie the paprika, allspice, dry mustard, peppercorns, mustard seeds and bay leaves in a spice bag. Put it in a 2-quart pan with the vinegar and bring to a boil. Turn off the heat and let it stand until the tomatoes have had their 20 minutes.
3. Take out the spice bag and pour the vinegar into the tomatoes. Boil for about 30 minutes. Press the mixture through a food mill or a sieve and return it to the pot.
4. Add the sugar and salt. Boil gently, stirring often, until the volume is down by half, or until a spoonful mounds on the spoon with no liquid separating. Wash the jars and keep them hot (book pages 26 and 27).
5. Fill the hot jars to ⅛ inch. Let the air out, check the headspace, wipe, close and process for your altitude (book pages 25 to 34).

PROCESS TIME FOR YOUR ALTITUDE · PINTS

0 to 1,000 ft	1,001 to 6,000 ft	Above 6,000 ft
15 min	**20 min**	**25 min**

NO LEMON JUICE IN THESE JARS

In the book, every jar of tomatoes gets its spoonful of lemon juice. Ketchup doesn't, because its cups of vinegar already do that job (book page 80). That's why the 2⅔ cups of vinegar can't be cut. The headspace is ⅛ inch, as for Tomato Ketchup (book page 89).

IF IT GOES WRONG

It's been hours and the ketchup still runs off the spoon: keep going. Don't fill the jars until a spoonful mounds on the spoon with no liquid around it. More help: Fix-It Guide, book page 153.

MY BATCH

DATE _____ JARS FILLED _____ SEALED _____

CHILE PEPPERS I USED _____

Tomato Paste

Thick, deep-red paste from paste tomatoes, in half-pints you open one spoonful at a time. First time with tomatoes? Start with Lesson 4, book page 72.



AT A GLANCE

- **JARS** Half-pints only, washed and kept hot
- **MAKES** About 8 or 9 half-pints
- **HEADSPACE** ½ inch
- **ON THE STOVE** About 1 hour, then about 2½ hours more
- **ACID** 1 teaspoon citric acid, stirred into the sieved tomatoes, never into the jars
- **SMALL BATCH** Halve everything: 7 pounds tomatoes and ½ teaspoon citric acid, with salt, bay and garlic to taste. You'll fill about half as many jars. Same jars, same headspace, same minutes in the canner.
- **KEEPS** Best within 1 year on a cool, dark shelf. Once opened, keep it in the refrigerator.

Ingredients

- 14 pounds Roma or other paste-type tomatoes
- 1 teaspoon citric acid
- 2 bay leaves, if you like
- 1 teaspoon canning or pickling salt, if you like
- 1 clove garlic, if you like

MY BATCH

DATE _____

JARS FILLED _____

SEALED _____

POUNDS OF TOMATOES _____

CITRIC ACID _____

BAY / GARLIC ☐

IF IT GOES WRONG

The paste spatters hard near the end: it's thick now. Lower the heat a little and keep stirring. More help: Fix-It Guide, book page 153.

What to do

1. Wash the half-pint jars and keep them hot (book pages 26 and 27). Rinse the tomatoes under running water and cut out the cores. Don't peel them. Chop them into ½- to ¾-inch pieces.
2. Put the tomatoes in a pot, cover and bring to a boil, stirring so they don't scorch. Turn the heat down, uncover and simmer for about 1 hour, stirring often, until the volume is down by half.
3. Press the tomatoes through a fine sieve or a food mill with a fine screen. Don't use a blender or a food processor: they whip air into the paste.
4. Return the sieved tomatoes to the pot and stir in the citric acid well. Add the salt, bay leaves and garlic, if you're using them. Simmer uncovered over medium heat for about 2½ hours, stirring often, until the volume is halved again and the paste mounds on a spoon. Watch for spatters. Take out the bay leaves and garlic.
5. Fill the hot jars with hot paste to ½ inch. Let the air out, check the headspace, wipe, close and process for your altitude (book pages 25 to 34).

ACID IN THE POT, NOT IN THE JAR

In the book, tomatoes get their acid in each empty jar. Paste is too thick for that: acid spooned into a jar wouldn't spread evenly through it. So the citric acid goes into the sieved tomatoes before the long cook, and it's mixed through the whole batch. Keep the same amount for each pound of tomatoes: 1 teaspoon for 14 pounds.

PROCESS TIME FOR YOUR ALTITUDE · HALF-PINTS

0 to 1,000 ft	1,001 to 3,000 ft	3,001 to 6,000 ft	Above 6,000 ft
45 min	**50 min**	**55 min**	**60 min**

Every time in this table is longer than 30 minutes. Let the water stand 2 inches over the lids (book pages 30 and 31).

PART 5

9 RECIPES · WATER BATH CANNING

Salsas

First salsa? Start with Lesson 5, book page 82.

Chile Salsa II 180
Choice Salsa 181
Hot Pepper Salsa II 182
Mango Salsa 183
Peach-Apple Salsa 184
Spicy Cranberry Salsa 185
Tomato Salsa with Slicing Tomatoes 186
Tomato/Tomato Paste Salsa 187
Tomato/Tomato Paste Salsa II 188



Chile Salsa II

A chunky, pepper-heavy salsa measured in cups, with a mix of mild and hot chiles. First salsa? Start with Lesson 5, book page 82.



AT A GLANCE

- **JARS** Pints only, washed and kept hot
- **MAKES** About 7 to 9 pints
- **HEADSPACE** ½ inch
- **ON THE STOVE** 10 minutes at a simmer
- **SMALL BATCH** Halve every ingredient. You'll fill about half as many jars. Same jars, same headspace, same minutes in the canner.
- **KEEPS** Best within 1 year on a cool, dark shelf. Once opened, keep it in the refrigerator.

Ingredients

- 10 cups peeled, cored, chopped tomatoes
- 6 cups seeded, chopped chile peppers, a mix of mild and hot
- 4 cups chopped onions
- 1 cup vinegar (5% acidity)
- 3 teaspoons salt
- ½ teaspoon pepper

What to do

1. Wash the jars and keep them hot (book pages 26 and 27). Wear gloves. Peel the peppers if you like (book page 85). Seed and chop them and measure 6 cups.
2. Peel and core the tomatoes as in Lesson 4 and chop them. Keep their juice and measure 10 cups.
3. Put the tomatoes, peppers, onions, vinegar, salt and pepper in a large saucepan. Bring to a boil and simmer for 10 minutes.
4. Fill the hot jars with hot salsa to ½ inch.
5. Let the air out, check the headspace, wipe, close and process for your altitude (book pages 25 to 34).

PROCESS TIME FOR YOUR ALTITUDE · PINTS

0 to 1,000 ft	1,001 to 6,000 ft	Above 6,000 ft
15 min	**20 min**	**25 min**

TWO CHANGES YOU CAN MAKE

You can use bottled lemon juice in place of the vinegar, cup for cup. You can change the salt and the pepper. That's all: the 10 cups of tomatoes, 6 of peppers, 4 of onions and the cup of vinegar are the balance that was tested. Swap one pepper for another if you like, but keep the 6 cups.

IF IT GOES WRONG

It's hotter than you wanted: next time, use more mild chiles and fewer hot ones, still 6 cups in all. More help: Fix-It Guide, book page 153.

MY BATCH

DATE _____ JARS FILLED _____ SEALED _____

MILD PEPPERS _____ HOT PEPPERS _____

Choice Salsa

You choose the vegetables: onions, sweet peppers, hot peppers, in any mix. First salsa? Start with Lesson 5, book page 82.



AT A GLANCE

- **JARS** Half-pints or pints, washed and kept hot
- **MAKES** About 6 pints
- **HEADSPACE** ½ inch
- **ON THE STOVE** 3 minutes at a simmer
- **SMALL BATCH** Halve every ingredient. You'll fill about half as many jars. Same jars, same headspace, same minutes in the canner.
- **KEEPS** Best within 1 year on a cool, dark shelf. Once opened, keep it in the refrigerator.

Ingredients

6 cups peeled, cored, seeded, chopped ripe tomatoes

9 cups diced onions and/or peppers, any variety

1½ cups bottled lemon or lime juice

3 teaspoons canning or pickling salt

MY BATCH

DATE _____

JARS FILLED _____

SEALED _____

ONIONS _____ CUPS

SWEET PEPPERS _____

HOT PEPPERS _____

What to do

1. Wash the jars and keep them hot (book pages 26 and 27). Wear gloves for hot peppers. Dice the onions into ¼-inch pieces. Core and seed the sweet peppers and dice them ¼ inch. Stem the hot peppers, keep or take out the seeds as you like the heat, and dice them ¼ inch.
2. Peel and core the tomatoes as in Lesson 4, take out the seeds and chop them into ¼- to ½-inch pieces. Measure the tomatoes and vegetables level in dry measuring cups, and the juice in a liquid measuring cup.
3. Put the tomatoes and vegetables in a large pot and add the lemon or lime juice and the salt. Bring to a boil over medium heat, stirring. Lower the heat and simmer for 3 minutes, stirring so it doesn't scorch.
4. Fill the hot jars with hot salsa to ½ inch.
5. Let the air out, check the headspace, wipe, close and process for your altitude (book pages 25 to 34).

PROCESS TIME FOR YOUR ALTITUDE · HALF-PINTS OR PINTS

0 to 1,000 ft	1,001 to 6,000 ft	Above 6,000 ft
15 min	**20 min**	**25 min**

YOUR CHOICE, INSIDE THE 9 CUPS

Onions, bell peppers of any color, hot peppers: mix them any way you like, as long as they add up to 9 cups. Other vegetables weren't tested, so leave them out. Use lemon or lime juice from a bottle, never vinegar and never bottled key lime juice. Salsa that doesn't fit in a jar goes in the refrigerator, to eat fresh.

IF IT GOES WRONG

The salsa scorched on the bottom: stir more while it simmers, and keep the heat at medium. More help: Fix-It Guide, book page 153.

Hot Pepper Salsa II

Close to Chile Salsa II, page 180, with cider vinegar and a little cumin if you like. Choose your heat with the peppers. First salsa? Start with Lesson 5, book page 82.



AT A GLANCE

- **JARS** Pints only, washed and kept hot
- **MAKES** About 6 to 8 pints
- **HEADSPACE** ½ inch
- **ON THE STOVE** 10 minutes at a simmer
- **SMALL BATCH** Halve every ingredient. You'll fill about half as many jars. Same jars, same headspace, same minutes in the canner.
- **KEEPS** Best within 1 year on a cool, dark shelf. Once opened, keep it in the refrigerator.

Ingredients

- 10 cups peeled, cored, chopped tomatoes
- 6 cups peeled, seeded, chopped chile peppers, hot and mild as you like
- 4 cups chopped onion
- 1 cup cider vinegar (5% acidity)
- 1 tablespoon salt
- 1 teaspoon cumin, if you like

What to do

1. Wash the jars and keep them hot (book pages 26 and 27). Wear gloves. Use hot peppers, mild ones or a mix. Jalapeños and mild green peppers need no peeling; peel the chiles if you like (book page 85). Seed and chop them and measure 6 cups.
2. Peel and core the tomatoes as in Lesson 4, book page 72, and chop them. Measure 10 cups.
3. Put everything in a large pot and bring to a boil, stirring often. Lower the heat and simmer 10 minutes, stirring now and then.
4. Fill the hot jars with hot salsa to ½ inch.
5. Let the air out, check the headspace, wipe, close and process for your altitude (book pages 25 to 34).

PROCESS TIME FOR YOUR ALTITUDE · PINTS

0 to 1,000 ft	15 min	1,001 to 6,000 ft	20 min

Above 6,000 ft: this recipe has no tested time. Make Chile Salsa II, page 180, instead: its table goes higher.

WHAT YOU CAN CHANGE

You can use bottled lemon or lime juice in place of the vinegar, and use less of the cumin. Never the other way around: no vinegar in place of lemon juice. Change the mix of peppers if you like, but keep the 6 cups.

IF IT GOES WRONG

It's hotter than you wanted: next time, use more mild peppers and fewer hot ones, still 6 cups in all. More help: Fix-It Guide, book page 153.

MY BATCH

DATE _____ JARS FILLED _____ SEALED _____

HOT PEPPERS _____ MILD PEPPERS _____

Mango Salsa

Hard green mango, red pepper and ginger in a sweet-tart syrup. First salsa? Start with Lesson 5, book page 82.



AT A GLANCE

- **JARS** Half-pints only, washed and kept hot
- **MAKES** About 6 half-pints
- **HEADSPACE** ½ inch
- **ON THE STOVE** 5 minutes at a simmer
- **SMALL BATCH** Halve every ingredient. You'll fill about half as many jars. Same jars, same headspace, same minutes in the canner.
- **KEEPS** Best within 1 year on a cool, dark shelf. Once opened, keep it in the refrigerator.

Ingredients

- 6 cups diced unripe mango (about 3 to 4 large, hard green mangoes)
- 1½ cups diced red bell pepper
- ½ cup finely chopped yellow onion
- ½ teaspoon crushed red pepper flakes
- 2 teaspoons finely chopped garlic
- 2 teaspoons finely chopped ginger
- 1 cup light brown sugar
- 1¼ cups cider vinegar (5% acidity)
- ½ cup water

PROCESS TIME FOR YOUR ALTITUDE HALF-PINTS

0 to 1,000 ft	**10 min**
1,001 to 6,000 ft	**15 min**
Above 6,000 ft	**20 min**

What to do

1. Wash the jars and keep them hot (book pages 26 and 27). Wear gloves for the green mango. Wash all the produce. Peel the mango and cut it into ½-inch cubes. Dice the bell pepper into ½-inch pieces and chop the onion finely.
2. Put all the ingredients in an 8-quart Dutch oven or stockpot. Bring to a boil over high heat, stirring until the sugar dissolves.
3. Lower the heat and simmer for 5 minutes.
4. Fill the hot jars with the hot pieces to ½ inch. Cover them with hot liquid, also to ½ inch.
5. Let the air out, check the headspace, wipe, close and process for your altitude (book pages 25 to 34).

GLOVES FOR GREEN MANGO

Mango belongs to the same plant family as poison ivy, and raw green mango can irritate some people's skin the same way. Wear gloves while you peel and cut it, and wash away every trace before you touch your face, lips or eyes. For a peach version, use hard peaches that are underripe but already yellow, in place of the mango.

IF IT GOES WRONG

You cut the mango without gloves: wash your hands well with soap and water before you touch your face. Wear gloves next time. More help: Fix-It Guide, book page 153.

MY BATCH

DATE _____ JARS FILLED _____ SEALED _____

MANGO / PEACH _____ NOTES _____

Peach-Apple Salsa

Peaches, tart apples and tomatoes, spiced and sweet, for grilled pork. First salsa? Start with Lesson 5, book page 82.



AT A GLANCE

- **JARS** Pints only, washed and kept hot
- **MAKES** About 7 pints
- **HEADSPACE** ½ inch for the liquid. The pieces stop at 1¼ inch.
- **ON THE STOVE** 30 minutes at a simmer
- **SMALL BATCH** Halve every ingredient. You'll fill about half as many jars. Same jars, same headspace, same minutes in the canner.
- **KEEPS** Best within 1 year on a cool, dark shelf. Once opened, keep it in the refrigerator.

Ingredients

- 6 cups chopped Roma tomatoes
- 2½ cups diced yellow onions
- 2 cups chopped green bell peppers
- 10 cups chopped hard, unripe peaches
- 2 cups chopped Granny Smith apples
- 4 tablespoons mixed pickling spice
- 1 tablespoon canning salt
- 2 teaspoons crushed red pepper flakes
- 3¾ cups (1¼ pounds) packed light brown sugar
- 2¼ cups cider vinegar (5% acidity)
- 1,500 milligrams ascorbic acid in ½ gallon water, for soaking the fruit

What to do

1. Wash the jars and keep them hot (book pages 26 and 27). Tie the pickling spice in a double layer of cheesecloth, 6 inches square. Peel the tomatoes (1 minute in boiling water, then cold water) and chop them into ½-inch pieces. Dice the onions and the cored, seeded bell peppers into ¼-inch pieces. Put them all in an 8- or 10-quart pot.
2. Stir the ascorbic acid into the water. Peel, pit and halve the peaches and soak them for 10 minutes. Peel, core and halve the apples and soak them for 10 minutes. Chop both quickly into ½-inch cubes and add them to the pot.
3. Add the spice bag, salt, red pepper flakes, brown sugar and vinegar. Bring to a boil, stirring gently. Lower the heat and simmer for 30 minutes, stirring now and then. Take out the spice bag and throw it away.
4. With a slotted spoon, fill the hot jars with the pieces to 1¼ inch, about ¾ pound in each jar. Cover them with the cooking liquid to ½ inch.
5. Let the air out, check the headspace, wipe, close and process for your altitude (book pages 25 to 34).

PROCESS TIME FOR YOUR ALTITUDE · PINTS

0 to 1,000 ft	1,001 to 6,000 ft	Above 6,000 ft
15 min	**20 min**	**25 min**

TWO LEVELS IN ONE JAR

The pieces go in first, with a slotted spoon, and stop at 1¼ inch: about ¾ pound in each pint. The cooking liquid comes up over them to ½ inch. Use peaches that are still hard and unripe, and serve the salsa with grilled pork chops or any grilled meat.

IF IT GOES WRONG

A lid moves when you press it: refrigerate that jar and eat it first. More help: Fix-It Guide, book page 154.

MY BATCH

DATE _____ JARS FILLED _____ SEALED _____

PIECES TO 1¼ INCH ☐ LIQUID TO ½ INCH ☐

Spicy Cranberry Salsa

Whole cranberries, red onion and Serrano heat, sweetened with honey.
First salsa? Start with Lesson 5, book page 82.



AT A GLANCE

- **JARS** Half-pints or pints, washed and kept hot
- **MAKES** About 6 pints
- **HEADSPACE** ¼ inch
- **ON THE STOVE** 5 minutes at a gentle boil, then 20 minutes at a simmer
- **SMALL BATCH** Halve every ingredient. You'll fill about half as many jars. Same jars, same headspace, same minutes in the canner.
- **KEEPS** Best within 1 year on a cool, dark shelf. Once opened, keep it in the refrigerator.

Ingredients

- 6 cups chopped red onion
- 4 large Serrano peppers, finely chopped
- 1½ cups water
- 1½ cups cider vinegar (5% acidity)
- 1 tablespoon canning salt
- 1⅓ cups sugar
- 6 tablespoons clover honey
- 12 cups (2¾ pounds) fresh whole cranberries, rinsed

What to do

1. Wash the jars and keep them hot (book pages 26 and 27). Wear gloves to chop the Serrano peppers.
2. Put everything except the cranberries in a large Dutch oven. Bring to a boil over high heat, turn the heat down a little and boil gently for 5 minutes.
3. Add the cranberries, turn the heat down a little more and simmer for 20 minutes. Stir now and then so it doesn't scorch.
4. Fill the hot jars to ¼ inch. Keep the pot over low heat while you fill.
5. Let the air out, check the headspace, wipe, close and process for your altitude (book pages 25 to 34).

PROCESS TIME FOR YOUR ALTITUDE · HALF-PINTS OR PINTS

0 to 1,000 ft	1,001 to 6,000 ft	Above 6,000 ft
10 min	**15 min**	**20 min**

ONLY ¼ INCH AT THE TOP

Most salsas leave ½ inch. This one is filled closer to the rim: ¼ inch. Keep the pot on low heat while you fill, so the salsa stays hot from the first jar to the last.

IF IT GOES WRONG

The salsa stuck to the bottom of the pot: stir more often once the cranberries are in. More help:
Fix-It Guide, book page 153.

MY BATCH

DATE _____ JARS FILLED _____ SEALED _____

HALF-PINTS / PINTS _____ NOTES _____

Tomato Salsa with Slicing Tomatoes

A salsa made for big, juicy slicing tomatoes, with vinegar for the acid. First salsa? Start with Lesson 5, book page 82.



AT A GLANCE

- **JARS** Pints only, washed and kept hot
- **MAKES** About 4 pints
- **HEADSPACE** ½ inch
- **ON THE STOVE** 20 minutes at a simmer
- **SMALL BATCH** Halve every ingredient. You'll fill about half as many jars. Same jars, same headspace, same minutes in the canner.
- **KEEPS** Best within 1 year on a cool, dark shelf. Once opened, keep it in the refrigerator.

Ingredients

- 4 cups peeled, cored, chopped tomatoes
- 2 cups seeded, chopped long green chiles
- ½ cup seeded, chopped jalapeño peppers
- ¾ cup chopped onion
- 4 cloves garlic, finely chopped
- 2 cups vinegar (5% acidity)
- 1 teaspoon ground cumin, if you like
- 1 tablespoon oregano leaves, if you like
- 1 tablespoon fresh cilantro, if you like
- 1½ teaspoons salt

MY BATCH

DATE _____

JARS FILLED _____

SEALED _____

CUMIN ☐ OREGANO ☐

CILANTRO ☐

What to do

1. Wash the jars and keep them hot (book pages 26 and 27). Wear gloves. Peel the chiles if you like (book page 85). Seed and chop them.
2. Peel and core the tomatoes as in Lesson 4, book page 72, and chop them. Measure 4 cups.
3. Put everything in a large pot and bring to a boil, stirring often. Lower the heat and simmer 20 minutes, stirring now and then.
4. Fill the hot jars with hot salsa to ½ inch.
5. Let the air out, check the headspace, wipe, close and process for your altitude (book pages 25 to 34).

A THINNER SALSA

Slicing tomatoes make a thinner salsa than paste tomatoes, and this recipe is tested for them. The cumin, oregano and cilantro are your choice: add them or leave them out.

IF IT GOES WRONG

It's thinner than you like: pour off some of the liquid when you open the jar. Don't thicken salsa before canning. More help: Fix-It Guide, book page 153.

PROCESS TIME FOR YOUR ALTITUDE · PINTS

0 to 1,000 ft	1,001 to 6,000 ft	Above 6,000 ft
15 min	**20** min	**25** min

Tomato/Tomato Paste Salsa

The salsa for big slicing tomatoes: tomato paste gives it body. First salsa? Start with Lesson 5, book page 82.



AT A GLANCE

- **JARS** Pints only, washed and kept hot
- **MAKES** About 7 to 9 pints
- **HEADSPACE** ½ inch
- **ON THE STOVE** 30 minutes at a simmer
- **SMALL BATCH** Halve every ingredient. You'll fill about half as many jars. Same jars, same headspace, same minutes in the canner.
- **KEEPS** Best within 1 year on a cool, dark shelf. Once opened, keep it in the refrigerator.

Ingredients

- 3 quarts peeled, cored, chopped slicing tomatoes
- 3 cups chopped onions
- 6 jalapeño peppers, seeded and finely chopped
- 4 long green chiles, seeded and chopped
- 4 cloves garlic, finely chopped
- 2 cans (12 ounces each) tomato paste
- 2 cups bottled lemon or lime juice
- 1 tablespoon salt
- 1 tablespoon sugar
- 1 tablespoon ground cumin, if you like
- 2 tablespoons oregano leaves, if you like
- 1 teaspoon black pepper

MY BATCH

DATE _____

JARS FILLED _____

SEALED _____

TOMATOES I USED _____

What to do

1. Wash the jars and keep them hot (book pages 26 and 27). Wear gloves. Peel the long green chiles if you like (book page 85), then seed and chop them. Seed and finely chop the jalapeños.
2. Peel and core the tomatoes as in Lesson 4 and chop them. Keep their juice and measure 3 quarts.
3. Put all the ingredients in a large saucepan. Bring to a boil, stirring often. Lower the heat and simmer for 30 minutes, stirring now and then.
4. Fill the hot jars with hot salsa to ½ inch.
5. Let the air out, check the headspace, wipe, close and process for your altitude (book pages 25 to 34).

FOR SLICING TOMATOES

Big slicing tomatoes make a thinner, more watery salsa than paste tomatoes like Roma. The two cans of tomato paste thicken it. The 2 cups of lemon or lime juice stay as written, and they stay juice: vinegar can't take their place. The cumin, oregano, salt and black pepper are yours to change.

IF IT GOES WRONG

The salsa is thinner than you hoped: slicing tomatoes are watery. Next time use firm tomatoes, and keep every cup of their juice in the measure. More help: Fix-It Guide, book page 153.

PROCESS TIME FOR YOUR ALTITUDE · PINTS

0 to 1,000 ft	1,001 to 6,000 ft	Above 6,000 ft
15 min	**20 min**	**25 min**

Tomato/Tomato Paste Salsa II

A big batch with green peppers, celery and tomato paste. It is not the same recipe as Tomato/Tomato Paste Salsa, page 187. First salsa? Start with Lesson 5, book page 82.



AT A GLANCE

- **JARS** Pints only, washed and kept hot
- **MAKES** About 9 to 12 pints
- **HEADSPACE** ½ inch
- **ON THE STOVE** 30 minutes at a simmer
- **SMALL BATCH** Halve every ingredient. You'll fill about half as many jars. Same jars, same headspace, same minutes in the canner.
- **KEEPS** Best within 1 year on a cool, dark shelf. Once opened, keep it in the refrigerator.

Ingredients

- 3 quarts peeled, chopped tomatoes
- 4 cups chopped green bell peppers (about 2 large)
- One 12-ounce jar jalapeño peppers in vinegar, drained, or 1 cup seeded, chopped fresh jalapeños
- 1 cup peeled, seeded, chopped long green chiles (about 3)
- 3 cups chopped onions (about 3 medium)
- 3 cups chopped celery
- 4 cloves garlic, minced
- Two 12-ounce cans tomato paste
- 2 cups bottled lemon juice
- 1 tablespoon salt
- 1 cup sugar
- 1 tablespoon ground cumin

What to do

1. Wash the jars and keep them hot (book pages 26 and 27). Wear gloves for the hot peppers.
2. Peel the tomatoes as in Lesson 4, book page 72: 30 to 60 seconds in boiling water, then cold water. Core and chop them. Jalapeños and green bell peppers need no peeling; peel the long green chiles if you like (book page 85).
3. Put everything in a large saucepan and heat, stirring often, until it boils.
4. Lower the heat and simmer 30 minutes, stirring now and then. Fill the hot jars with hot salsa to ½ inch.
5. Let the air out, check the headspace, wipe, close and process for your altitude (book pages 25 to 34).

CANNED TOMATOES IN WINTER

No fresh tomatoes? Three 32-ounce cans of diced tomatoes, with their juice, can take the place of the 3 quarts of fresh ones. Everything else stays the same.

IF IT GOES WRONG

A lid moves when you press it: refrigerate that jar and eat it first. More help: Fix-It Guide, book page 154.

PROCESS TIME FOR YOUR ALTITUDE · PINTS

0 to 1,000 ft	15 min	1,001 to 6,000 ft	20 min

Above 6,000 ft: this recipe has no tested time. Make Chile Salsa II, page 180, instead: its table goes higher.

MY BATCH

DATE _____ JARS FILLED _____ SEALED _____

FRESH TOMATOES ☐ CANNED TOMATOES ☐

PART 6

14 RECIPES · PRESSURE CANNING

From the Pressure Canner

Every recipe in this part goes in the pressure canner. First pressure load? Start with Lesson 6, book page 110, and the method, book pages 99 to 108. Every fish page starts from Fish in Pint Jars, pages 196 and 197.

From the Pressure Canner

Festive Mincemeat Pie Filling 190
Green Peanuts 191
Mexican Tomato Sauce 192
Spaghetti Sauce without Meat 193
Spicy Tomato Vegetable Soup 194
Tomatoes with Okra or Zucchini 195

Fish and Seafood

Fish in Pint Jars 196
Fish in Quart Jars 198
Clams 200
Fish Stock 201
King and Dungeness Crab Meat 202
Oysters 203
Smoked Fish 204
Tuna 205



Festive Mincemeat Pie Filling

The old holiday mincemeat, with real meat in it. First pressure load? Start with Lesson 6, book page 110.



AT A GLANCE

- **JARS** Quarts only, washed and kept hot
- **MAKES** About 7 quarts
- **HEADSPACE** 1 inch
- **ON THE STOVE** 1 hour, until it has thickened a little
- **SMALL BATCH** Halve every ingredient. You'll fill about half as many jars. Fewer than 2 quarts: book page 106. Same jars, same headspace, same minutes, same pressure.
- **KEEPS** Best within 1 year on a cool, dark shelf. Once opened, keep it in the refrigerator.

Ingredients

- 2 cups finely chopped suet
- 4 pounds ground beef, or 4 pounds ground venison and 1 pound sausage
- 5 quarts chopped apples
- 2 pounds dark seedless raisins
- 1 pound white raisins
- 2 quarts apple cider
- 2 tablespoons ground cinnamon
- 2 teaspoons ground nutmeg
- 5 cups sugar
- 2 tablespoons salt

MY BATCH

DATE _____

JARS FILLED _____

SEALED _____

BEEF ☐ VENISON AND SAUSAGE ☐

PRESSURE I HELD _____

What to do

1. Cook the meat and suet in water, so that they don't brown.
2. Peel, core and quarter the apples. Put the meat, suet and apples through a food grinder with a medium blade.
3. Put everything in a large saucepan. Simmer for 1 hour, or until it has thickened a little, stirring often.
4. Wash the jars and keep them hot, and ready the canner (book pages 100 and 101).
5. Fill the hot jars without delay, to 1 inch. Let the air out, wipe, close, load, vent for 10 minutes and process at your pressure (book pages 99 to 108).

WHY THE PRESSURE CANNER

Meat makes this filling a low-acid food, like every meat in the book. That is why it goes in the pressure canner, for a full 90 minutes, and never in a water bath.

IF IT GOES WRONG

The filling scorched on the bottom while it simmered: don't scrape the dark layer into the rest. Pour the good filling into a clean pot and go on over lower heat. More help: Fix-It Guide, book page 153.

PROCESS TIME
HOT PACK

Quarts
90 min

PRESSURE FOR YOUR ALTITUDE

DIAL GAUGE · POUNDS				WEIGHTED GAUGE · POUNDS	
0 to 2,000 ft	2,001 to 4,000 ft	4,001 to 6,000 ft	6,001 to 8,000 ft	0 to 1,000 ft	Above 1,000 ft
11	12	13	14	10	15

Green Peanuts

Boiled peanuts, Southern style, ready in the pantry. First pressure load? Start with Lesson 6, book page 110.



AT A GLANCE

- **JARS** Pints or quarts, washed and kept hot
- **MAKES** As many jars as you have peanuts for
- **HEADSPACE** ½ inch
- **ON THE STOVE** 3 hours of soaking; then 10 minutes at a boil
- **SMALL BATCH** Any number of jars. Fewer than 4 pints: book page 106. Same jars, same headspace, same minutes, same pressure.
- **KEEPS** Best within 1 year on a cool, dark shelf. Once opened, keep it in the refrigerator.

Ingredients

- Fully mature green peanuts
- Fresh water, for soaking and boiling
- Brine: 1 cup salt for each gallon of water

What to do

1. Clean and wash the peanuts. Soak them in fresh water for 1 hour. Pour off the water, cover with fresh water and soak 1 hour more. Do it once more: 3 hours in all, with fresh water each hour.
2. Make the brine and bring it to a boil. Wash the jars and keep them hot, and ready the canner (book pages 100 and 101).
3. Parboil the peanuts in fresh water for 10 minutes. Drain them.
4. Pack the hot peanuts into the hot jars to ½ inch. Fill each jar with boiling brine, to ½ inch. Let the air out.
5. Wipe, close, load, vent for 10 minutes and process at your pressure (book pages 99 to 108).

PROCESS TIME
HOT PACK

Pints	Quarts
45 min	50 min

PRESSURE FOR YOUR ALTITUDE

DIAL GAUGE · POUNDS

0 to 2,000 ft	2,001 to 4,000 ft	4,001 to 6,000 ft	6,001 to 8,000 ft
11	12	13	14

WEIGHTED GAUGE · POUNDS

0 to 1,000 ft	Above 1,000 ft
10	15

THE ONLY NUT FOR THE CANNER

Green peanuts are the one nut with a tested canning process. There is none for jars of shelled nuts of any kind. Keep other nuts dry and airtight in a cool place, or freeze them.

IF IT GOES WRONG

The brine is lower than when you filled the jar: leave the jar closed. More help: Fix-It Guide, book page 156.

MY BATCH

DATE _____ JARS FILLED _____ SEALED _____

POUNDS OF PEANUTS _____ PRESSURE I HELD _____

Mexican Tomato Sauce

Tomatoes, roasted chiles and onion, cooked into a sauce. Peeling tomatoes is in Lesson 4, book page 72. First pressure load? Lesson 6, book page 110.



AT A GLANCE

- **JARS** Pints or quarts, washed and kept hot
- **MAKES** About 7 quarts
- **HEADSPACE** 1 inch
- **ON THE STOVE** 10 minutes at a simmer, covered
- **SMALL BATCH** Halve every ingredient. You'll fill about half as many jars. Fewer than 4 pints: book page 106. Same jars, same headspace, same minutes, same pressure.
- **KEEPS** Best within 1 year on a cool, dark shelf. Once opened, keep it in the refrigerator.

Ingredients

- 2½ to 3 pounds chile peppers
- 18 pounds tomatoes
- 3 cups chopped onions
- 1 tablespoon salt
- 1 tablespoon oregano
- ½ cup vinegar

MY BATCH

DATE _____

JARS FILLED _____

SEALED _____

CHILES _____

PRESSURE I HELD _____

What to do

1. Put on gloves. Wash and dry the chiles and slit each one along the side. Blister the skins: 6 to 8 minutes in a 400°F oven or under the broiler, or a few minutes on a burner covered with a heavy wire mesh.
2. Put the chiles in a pan and cover them with a damp cloth. Let them cool a few minutes, then peel them. Throw away the seeds and chop the chiles.
3. Peel and core the tomatoes as in Lesson 4, and chop them coarsely.
4. Put the chiles, tomatoes and all the other ingredients in a large saucepan. Bring to a boil, cover, lower the heat and simmer for 10 minutes. Wash the jars and keep them hot, and ready the canner (book pages 100 and 101).
5. Fill the hot jars to 1 inch. Let the air out, wipe, close, load, vent for 10 minutes and process at your pressure (book pages 99 to 108).

GLOVES ON

Wear plastic or rubber gloves while you handle and cut the chiles, and keep your hands away from your face. Without gloves, wash your hands well with soap and water before you touch your face or eyes.

IF IT GOES WRONG

The sauce is lower than when you filled the jar: leave the jar closed. Don't open it to add more. More help: Fix-It Guide, book page 156.

PROCESS TIME
HOT PACK

Pints	Quarts
20 min	25 min

PRESSURE FOR YOUR ALTITUDE

DIAL GAUGE · POUNDS

0 to 2,000 ft	2,001 to 4,000 ft	4,001 to 6,000 ft	6,001 to 8,000 ft
11	12	13	14

WEIGHTED GAUGE · POUNDS

0 to 1,000 ft	Above 1,000 ft
10	15

Spaghetti Sauce without Meat



The meatless twin of Spaghetti Sauce with Meat, book page 145, with shorter times. First pressure load? Start with Lesson 6, book page 110.

AT A GLANCE

- **JARS** Pints or quarts, washed and kept hot
- **MAKES** About 9 pints
- **HEADSPACE** 1 inch
- **ON THE STOVE** 20 minutes for the tomatoes; then until the sauce has cooked down by nearly half
- **SMALL BATCH** Halve every ingredient. You'll fill about half as many jars. Same jars, same headspace, same minutes, same pressure.
- **KEEPS** Best within 1 year on a cool, dark shelf. Once opened, keep it in the refrigerator.

Ingredients

- 30 pounds tomatoes
- 1 cup chopped onions
- 5 cloves garlic, minced
- 1 cup chopped celery or green peppers
- 1 pound fresh mushrooms, sliced, if you like
- 4½ teaspoons salt
- 2 tablespoons oregano
- 4 tablespoons minced parsley
- 2 teaspoons black pepper
- ¼ cup brown sugar
- ¼ cup vegetable oil

What to do

1. Wash the tomatoes. Peel, core and quarter them as in Lesson 4, book page 72. Boil them 20 minutes, uncovered, in a large pot. Put them through a food mill or a sieve.
2. Sauté the onions, garlic, celery or peppers, and mushrooms in the oil until tender.
3. Combine the vegetables with the tomato pulp. Add the salt, oregano, parsley, pepper and sugar. Bring to a boil.
4. Simmer, uncovered, until the sauce is thick enough to serve. By then it will have cooked down by nearly half. Stir often so it doesn't scorch.
5. Wash the jars and keep them hot, and ready the canner (book pages 100 and 101). Fill the hot jars to 1 inch. Let the air out, wipe, close, load, vent for 10 minutes and process at your pressure (book pages 99 to 108).

PROCESS TIME
HOT PACK

Pints	Quarts
20 min	25 min

PRESSURE FOR YOUR ALTITUDE

DIAL GAUGE · POUNDS

0 to 2,000 ft	2,001 to 4,000 ft	4,001 to 6,000 ft	6,001 to 8,000 ft
11	12	13	14

WEIGHTED GAUGE · POUNDS

0 to 1,000 ft	Above 1,000 ft
10	15

DON'T ADD TO THE VEGETABLES

Keep the onions, the celery or peppers and the mushrooms at the amounts on this page. Don't increase them. To add meat, use the other page: its times are longer.

IF IT GOES WRONG

The sauce scorched on the bottom while it cooked down: don't scrape the dark layer into the rest. Pour the good sauce into a clean pot and go on over lower heat. More help: Fix-It Guide, book page 153.

MY BATCH

DATE _____ JARS FILLED _____ SEALED _____

MUSHROOMS ☐ PRESSURE I HELD _____

Spicy Tomato Vegetable Soup



Tomatoes, tomatillos, corn and peppers with a Southwestern kick. Filling soup jars is in Lesson 10, book page 140. First pressure load? Start with Lesson 6, book page 110.

AT A GLANCE

- **JARS** Pints or quarts, washed and kept hot
- **MAKES** About 9 pints or 4 to 5 quarts
- **HEADSPACE** 1 inch
- **PACK** Hot pack
- **ON THE STOVE** 15 minutes at a simmer
- **SMALL BATCH** Halve every ingredient. You'll fill about half as many jars. Fewer than 4 pints: book page 106. Same jars, same headspace, same minutes, same pressure.
- **KEEPS** Best within 1 year on a cool, dark shelf. Once opened, keep it in the refrigerator.

Ingredients

- 6 cups chopped tomatoes
- 2 cups chopped tomatillos
- 1 cup chopped onion
- 1 cup sliced carrots
- 1 cup chopped red bell pepper
- 1 cup chopped green bell pepper
- ½ cup seeded, chopped hot pepper
- 6 cups whole kernel corn, uncooked (thawed frozen corn works too)
- 2 teaspoons chili powder
- 1 teaspoon cayenne pepper
- 1 teaspoon black pepper
- 1 teaspoon salt
- 1 tablespoon hot pepper sauce
- 5 cups tomato juice
- 2 cups water

What to do

1. Wash the jars and keep them hot, and ready the canner (book pages 100 and 101). Wear gloves for the hot pepper.
2. Peel the tomatoes as in Lesson 4, book page 72: 30 to 60 seconds in boiling water, then straight into cold water. Core and chop them and measure 6 cups. Husk, wash, core and chop the tomatillos and measure 2 cups.
3. Peel, wash and chop the onion, and peel and slice the carrots. Wash the peppers, take out the seeds and chop them.
4. Put all the vegetables, the seasonings, the tomato juice and the water in a 12-quart pot. Bring to a boil, lower the heat and simmer 15 minutes.
5. Fill the hot jars halfway with the solids and cover them with the liquid, to 1 inch. Let the air out, wipe, close, load, vent for 10 minutes and process at your pressure (book pages 99 to 108).

NOTHING TO THICKEN IT

Leave out noodles, pasta, rice, flour, cream and milk: none of them goes into a canned soup. Add them when you heat the soup to serve it. These minutes are not for a soup with fish or seafood.

IF IT GOES WRONG

The liquid is lower than when you filled the jar: leave the jar closed. More help: Fix-It Guide, book page 156.

PROCESS TIME
HOT PACK

Pints	Quarts
60 min	75 min

PRESSURE FOR YOUR ALTITUDE

DIAL GAUGE · POUNDS				WEIGHTED GAUGE · POUNDS	
0 to 2,000 ft	2,001 to 4,000 ft	4,001 to 6,000 ft	6,001 to 8,000 ft	0 to 1,000 ft	Above 1,000 ft
11	12	13	14	10	15

MY BATCH

DATE _____ JARS FILLED _____ SEALED _____

PINTS ☐ QUARTS ☐ PRESSURE I HELD _____

Tomatoes with Okra or Zucchini



A Southern side dish in a jar. Peeling tomatoes is in Lesson 4, book page 72. First pressure load? Lesson 6, book page 110.

AT A GLANCE

- **JARS** Pints or quarts, washed and kept hot
- **MAKES** 9 pints from 7 pounds of tomatoes and 2½ pounds of okra or zucchini. 7 quarts from 12 pounds of tomatoes and 4 pounds of okra or zucchini.
- **HEADSPACE** 1 inch
- **ON THE STOVE** 10 minutes for the tomatoes; 5 more with the okra or zucchini
- **SMALL BATCH** About 3 pounds of tomatoes to each pound of okra or zucchini. Fewer than 4 pints: book page 106. Same jars, same headspace, same minutes, same pressure.
- **KEEPS** Best within 1 year on a cool, dark shelf. Once opened, keep it in the refrigerator.

Ingredients

For 9 pints:

- 7 pounds tomatoes
- 2½ pounds okra or zucchini
- Salt, if you like: 1 teaspoon for each quart

MY BATCH

DATE _____

JARS FILLED _____

SEALED _____

OKRA ☐ ZUCCHINI ☐

PRESSURE I HELD _____

What to do

1. Wash the tomatoes and the okra or zucchini. Peel, core and quarter the tomatoes as in Lesson 4.
2. Trim the stems from the okra and slice it into 1-inch pieces, or leave it whole. Slice or cube the zucchini.
3. Bring the tomatoes to a boil and simmer for 10 minutes. Add the okra or zucchini and boil gently for 5 minutes. Wash the jars and keep them hot, and ready the canner (book pages 100 and 101).
4. Put the salt in the jars if you use it. Fill the hot jars with the hot mixture, to 1 inch. Let the air out.
5. Wipe, close, load, vent for 10 minutes and process at your pressure (book pages 99 to 108).

PROCESS TIME
HOT PACK

Pints	Quarts
30 min	35 min

PRESSURE FOR YOUR ALTITUDE

DIAL GAUGE · POUNDS

0 to 2,000 ft	2,001 to 4,000 ft	4,001 to 6,000 ft	6,001 to 8,000 ft
11	12	13	14

WEIGHTED GAUGE · POUNDS

0 to 1,000 ft	Above 1,000 ft
10	15

A LITTLE ONION, IF YOU LIKE

You may add four or five pearl onions, or two onion slices, to each jar. Same headspace, same minutes, same pressure.

IF IT GOES WRONG

The liquid dropped and the top pieces are dry: leave the jar closed. More help: Fix-It Guide, book page 156.

Fish in Pint Jars

Salmon, trout or mackerel packed raw, with nothing added: the fish makes its own juice in the canner. Every fish page in this section starts here. First pressure load? Start with Lesson 6, book page 110.



AT A GLANCE

- **JARS** Pints, washed and kept hot. Half-pint and 12-ounce jars take the same minutes.
- **MAKES** As many jars as you have fish for
- **HEADSPACE** 1 inch
- **PACK** Raw pack, no liquid
- **BEFORE YOU START** Bleed and gut the fish within 2 hours of the catch, and keep it on ice. Frozen fish: thaw it in the refrigerator.
- **ON THE STOVE** Nothing. The fish goes into the jars raw.
- **SMALL BATCH** Any number of jars. Fewer than 4 pints: book page 106. Same jars, same headspace, same minutes, same pressure.
- **KEEPS** Best within 1 year on a cool, dark shelf. Once opened, keep it in the refrigerator.

Ingredients

- Cleaned fatty fish: salmon, steelhead, trout, mackerel, bluefish
- Salt, if you like: 1 teaspoon for each pint
- Vinegar, if you like, for the rinse water: 2 tablespoons for each quart

You'll need

- A pressure canner and its rack
- Pint jars, new lids and bands
- Clean paper towels: one damp and one dry for every rim
- A sharp knife and a cutting board



RAW, DRY, AND TWO TOWELS

This is the step that is new for fish. The pieces go into the jar raw and dry, and you add nothing: no water, no oil, no broth. In the canner the fish gives off some juice of its own. At the rim, the damp towel takes off the bits and the dry one takes off the oil.

IF IT GOES WRONG

Clear crystals like bits of glass in the jar: struvite, a natural mineral that home canners can't prevent. They usually dissolve when the fish is heated, and they are safe to eat. More help: Fix-It Guide, book page 153.

What to do



1. Wash the jars and keep them hot, and ready the canner (book pages 100 and 101). If the fish was frozen, thaw it in the refrigerator first.



2. Rinse the fish in cold water; 2 tablespoons of vinegar in each quart of rinse water helps lift the slime. Cut off the head, tail and fins, and scale it. Wash away all the blood. The skin can stay, and so can most bones: they turn soft in the canner. Halibut is the exception: take off its skin and bones too.



3. Split the fish lengthwise if you like, and cut it into 3½-inch lengths. Keep the pieces in the refrigerator until you pack them.



4. Pack the raw pieces into the hot pint jars to 1 inch, skin against the glass for looks, or turned in for easier washing up. Add 1 teaspoon of salt to each pint if you like. Add no liquid at all.



5. Wipe each rim with a damp paper towel, then with a dry one to take off the fish oil. Close, load, vent for 10 minutes and process at your pressure (book pages 99 to 108).

PROCESS TIME · RAW PACK

Pints	**100** min

PRESSURE FOR YOUR ALTITUDE

DIAL GAUGE · POUNDS

0 to 2,000 ft	2,001 to 4,000 ft	4,001 to 6,000 ft	6,001 to 8,000 ft
11	**12**	**13**	**14**

WEIGHTED GAUGE · POUNDS

0 to 1,000 ft	Above 1,000 ft
10	**15**

WHICH FISH THESE MINUTES ARE FOR

Fatty fish: salmon, steelhead, trout, mackerel, bluefish and fish like them. Tuna has its own page, page 205, and so does fish you have already smoked, page 204. In quarts the time is longer and the canner starts differently: pages 198 and 199.

MY BATCH

DATE _____ JARS FILLED _____ SEALED _____

PINTS ☐ HALF-PINTS ☐ 12-OUNCE JARS ☐ PRESSURE I HELD _____

Fish in Quart Jars

The same fish as the pints, in quart jars, with a longer time and a different start in the canner. Clean and pack it as for Fish in Pint Jars, pages 196 and 197.



AT A GLANCE

- **JARS** Quarts only, straight-sided, washed and kept hot
- **MAKES** As many jars as you have fish for
- **HEADSPACE** 1 inch
- **PACK** Raw pack, no liquid
- **IN THE CANNER** 3 quarts of water, at least 30 minutes to heat and vent, then 160 minutes at pressure
- **ON THE STOVE** Nothing. The fish goes into the jars raw.
- **SMALL BATCH** Any number of jars. Fewer than 2 quarts: book page 106. Same jars, same headspace, same minutes, same pressure.
- **KEEPS** Best within 1 year on a cool, dark shelf. Once opened, keep it in the refrigerator.

Ingredients

Cleaned fatty fish: salmon, steelhead, trout, mackerel, bluefish

Salt, if you like: 1 to 2 teaspoons for each quart

For halibut, if you like: up to 4 tablespoons vegetable or olive oil for each quart

Vinegar, if you like, for the rinse water: 2 tablespoons for each quart

IF IT GOES WRONG

The pressure dropped below your number during the 160 minutes: bring it back up and time the whole 160 minutes again from the beginning. More help: book page 107.



NOT THE USUAL START

Most pressure loads start in 2 to 3 inches of water and vent for 10 minutes. Quarts of fish start in 3 quarts of water and need at least 30 minutes to heat and vent, so the whole canner is hot and full of steam before the 160 minutes begin. Tightly packed jars, cold fish or a large canner can stretch that first part past 30 minutes. Follow these steps exactly.

What to do



1 Wash the jars and keep them hot. Clean the fish as for Fish in Pint Jars, pages 196 and 197: no head, tail, fins, scales or blood, and halibut without its skin and bones.



2 Cut the fish into fillets as long as the jar, or into chunks of any size. Pack it solidly into the hot quarts, skin out or in, to 1 inch. Run a plastic knife around the inside of the jar to line the pieces up and pack them firmly.



3 Add no liquid. Salt is for taste: 1 to 2 teaspoons per quart, if you like. For halibut you may add up to 4 tablespoons of oil per quart. Wipe each rim damp, then dry, and close.



4 Pour 3 quarts of water into the canner, set the rack in and the closed jars on it. Lock the lid and leave the vent open. Heat on high for 20 minutes. If steam is flowing in a steady stream by then, let it flow 10 minutes more. If not, keep heating until it does, then give it 10 minutes more.



5 Heating and venting together never take less than 30 minutes. Close the vent and bring the canner to your pressure. Hold it there for 160 minutes in a row, without a break. Write down the time you start and the time you'll finish.

PROCESS TIME · RAW PACK

Quarts	160 min

PRESSURE FOR YOUR ALTITUDE

DIAL GAUGE · POUNDS

0 to 2,000 ft	2,001 to 4,000 ft	4,001 to 6,000 ft	6,001 to 8,000 ft
11	12	13	14

WEIGHTED GAUGE · POUNDS

0 to 1,000 ft	Above 1,000 ft
10	15

MY BATCH

DATE _____ JARS FILLED _____ SEALED _____

QUARTS ☐ STARTED _____ FINISHED _____ PRESSURE I HELD _____

Clams

Whole or minced clams, packed in their own juice. First pressure load? Start with Lesson 6, book page 110.



AT A GLANCE

- **JARS** Half-pints or pints, washed and kept hot
- **MAKES** As many jars as you have clams for
- **HEADSPACE** 1 inch
- **PACK** Hot pack
- **ON THE STOVE** 5 minutes of steam to open the shells, then 2 minutes in boiling lemon water
- **SMALL BATCH** Any number of jars. Fewer than 4 pints: book page 106. Same jars, same headspace, same minutes, same pressure.
- **KEEPS** Best within 1 year on a cool, dark shelf. Once opened, keep it in the refrigerator.

Ingredients

- Live clams, kept on ice
- Salt for the wash water: 1 teaspoon for each quart
- Lemon juice for the blanching water: 2 tablespoons for each gallon, or ½ teaspoon citric acid
- Boiling water, if the clam juice runs short

What to do

1. Wash the jars and keep them hot, and ready the canner (book pages 100 and 101). Keep the clams alive on ice until you start.
2. Scrub the shells well and rinse them. Steam the clams 5 minutes and open them. Take out the meat, and save all the clam juice.
3. Wash the meat in water with 1 teaspoon of salt for each quart, and rinse it. Cover it with boiling water that has 2 tablespoons of lemon juice, or ½ teaspoon of citric acid, in each gallon. Boil 2 minutes and drain.
4. For minced clams, grind the meat in a meat grinder or a food processor. For whole clams, leave it as it is.
5. Fill the hot jars loosely with the clams. Add the hot clam juice, and boiling water if it runs short, to 1 inch. Let the air out, wipe, close, load, vent for 10 minutes and process at your pressure (book pages 99 to 108).

PROCESS TIME
HOT PACK

Half-pints	Pints
60 min	70 min

PRESSURE FOR YOUR ALTITUDE

DIAL GAUGE · POUNDS

0 to 2,000 ft	2,001 to 4,000 ft	4,001 to 6,000 ft	6,001 to 8,000 ft
11	12	13	14

WEIGHTED GAUGE · POUNDS

0 to 1,000 ft	Above 1,000 ft
10	15

WHOLE OR MINCED

Whole or minced, the clams take the same jars and the same minutes. Their own juice is the liquid to use: heat it before you pour it in, and top up with boiling water only when there isn't enough.

IF IT GOES WRONG

The liquid is lower than when you filled the jar: leave the jar closed. More help: Fix-It Guide, book page 156.

MY BATCH

DATE _____ JARS FILLED _____ SEALED _____

WHOLE ☐ MINCED ☐ HALF-PINTS ☐ PINTS ☐ PRESSURE I HELD _____

Fish Stock

A clear stock from fish frames and heads, for chowders, soups and sauces. Making stock is in Lesson 8, book page 126.



AT A GLANCE

- **JARS** Quarts only, washed and kept hot
- **MAKES** About 7 quarts
- **HEADSPACE** 1 inch
- **PACK** Hot pack
- **ON THE STOVE** 30 minutes at 190°F to 200°F, then back to a boil
- **SMALL BATCH** Halve every ingredient. You'll fill about half as many jars. Fewer than 2 quarts: book page 106. Same jars, same headspace, same minutes, same pressure.
- **KEEPS** Best within 1 year on a cool, dark shelf. Once opened, keep it in the refrigerator and use it within 5 days.

Ingredients

- 7 quarts water
- 5 pounds fish frames and heads, any mix
- 2 stalks celery with their leaves, cut in pieces of about 3 inches, if you like
- 2 medium carrots, cut in pieces of about 3 inches, if you like
- 1 medium onion with its skin, quartered, if you like
- ½ cup + ½ tablespoon tomato paste, if you like
- 6 tablespoons garlic paste, if you like
- 1 bay leaf, if you like

MY BATCH

DATE _____

JARS FILLED _____

SEALED _____

QUARTS ☐ VEGETABLES ☐

GARLIC PASTE ☐

PRESSURE I HELD _____

What to do

1. Wash 7 quart jars and keep them hot, and ready the canner (book pages 100 and 101).
2. Rinse the celery and scrub the carrots under running water. Put everything in a large pot and hold it at 190°F to 200°F, just under a boil, for 30 minutes.
3. Strain the stock twice: first through a colander for the big pieces, then through cheesecloth or a fine sieve for the small ones.
4. Bring the strained stock back to a boil.
5. Fill one hot jar at a time to 1 inch, let the air out, wipe, close and set it in the canner. When all are in, vent for 10 minutes and process at your pressure (book pages 99 to 108).

GARLIC FROM A JAR

If you add garlic, use the garlic paste sold in the refrigerated case. Fresh garlic cloves made this stock very bitter when the recipe was developed. Everything except the water and the fish is optional.

IF IT GOES WRONG

A lid moves when you press it: refrigerate that jar and use it within 5 days. More help: Fix-It Guide, book page 154.

PROCESS TIME
HOT PACK

Quarts
25 min

PRESSURE FOR YOUR ALTITUDE

DIAL GAUGE · POUNDS				WEIGHTED GAUGE · POUNDS	
0 to 2,000 ft	2,001 to 4,000 ft	4,001 to 6,000 ft	6,001 to 8,000 ft	0 to 1,000 ft	Above 1,000 ft
11	12	13	14	10	15

King and Dungeness Crab Meat



King or Dungeness crab, cooked, picked and packed with a little acid. Blue crab is better frozen than canned.

AT A GLANCE

- **JARS** Half-pints or pints, washed and kept hot
- **MAKES** One half-pint for every 6 ounces of meat, one pint for every 12 ounces
- **HEADSPACE** 1 inch
- **PACK** Cooked crab meat, covered with boiling water
- **ON THE STOVE** 20 minutes at a simmer in the lemon and salt water
- **SMALL BATCH** Any number of jars. Fewer than 4 pints: book page 106. Same jars, same headspace, same minutes, same pressure.
- **KEEPS** Best within 1 year on a cool, dark shelf. Once opened, keep it in the refrigerator.

Ingredients

Live king or Dungeness crabs, kept on ice

Cooking water, for each gallon: ¼ cup lemon juice and 2 tablespoons salt (up to 1 cup salt, if you like)

Cold soak, for each gallon of water: 2 cups lemon juice or 4 cups white vinegar, and 2 tablespoons salt (up to 1 cup salt, if you like)

For each half-pint: ½ teaspoon citric acid or 2 tablespoons lemon juice

For each pint: 1 teaspoon citric acid or 4 tablespoons lemon juice

Fresh boiling water

MY BATCH

DATE _____

JARS FILLED _____

SEALED _____

HALF-PINTS ☐ PINTS ☐

CITRIC ACID ☐ LEMON JUICE ☐

PRESSURE I HELD _____

What to do

1. Wash the jars and keep them hot, and ready the canner (book pages 100 and 101). Keep the crabs alive on ice, and wash them well in several changes of cold water.
2. Simmer the crabs 20 minutes in the lemon and salt cooking water. Cool them in cold water and drain. Take off the back shell and pick the meat from the body and the claws.
3. Soak the meat 2 minutes in the cold soak. Drain it and squeeze out the extra water.
4. Put 6 ounces of meat in each half-pint, or 12 ounces in each pint, to 1 inch. Add the citric acid or lemon juice for that jar size.
5. Cover with fresh boiling water to 1 inch. Let the air out, wipe, close, load, vent for 10 minutes and process at your pressure (book pages 99 to 108).

A TART TASTE

Crab canned this way can taste clearly tart from the lemon or vinegar. That is why freezing is the first choice for crab meat. Blue crab, in particular, is better frozen than canned.

IF IT GOES WRONG

The liquid is lower than when you filled the jar: leave the jar closed. More help: Fix-It Guide, book page 156.

PROCESS TIME
COOKED, AS ABOVE

Half-pints	Pints
70 min	80 min

PRESSURE FOR YOUR ALTITUDE

DIAL GAUGE · POUNDS

0 to 2,000 ft	2,001 to 4,000 ft	4,001 to 6,000 ft	6,001 to 8,000 ft
11	12	13	14

WEIGHTED GAUGE · POUNDS

0 to 1,000 ft	Above 1,000 ft
10	15

Oysters

Oysters opened in a hot oven and packed in boiling water. First pressure load? Start with Lesson 6, book page 110.



AT A GLANCE

- **JARS** Half-pints or pints, washed and kept hot
- **MAKES** As many jars as you have oysters for
- **HEADSPACE** 1 inch
- **PACK** Opened oysters, covered with boiling water
- **ON THE STOVE** 5 to 7 minutes in a 400°F oven to open the shells
- **SMALL BATCH** Any number of jars. Fewer than 4 pints: book page 106. Same jars, same headspace, same minutes, same pressure.
- **KEEPS** Best within 1 year on a cool, dark shelf. Once opened, keep it in the refrigerator.

Ingredients

- Live oysters, kept on ice
- Salt for the wash water: ½ cup for each gallon
- Salt, if you like: ½ teaspoon for each pint
- Fresh boiling water

MY BATCH

DATE _____

JARS FILLED _____

SEALED _____

HALF-PINTS ☐ PINTS ☐

PRESSURE I HELD _____

What to do

1. Wash the jars and keep them hot, and ready the canner (book pages 100 and 101). Keep the oysters alive on ice, and wash the shells.
2. Heat the oysters in a preheated 400°F oven for 5 to 7 minutes. Cool them briefly in ice water and drain.
3. Open the shells and take out the meat. Wash it in water with ½ cup of salt for each gallon, and drain it.
4. Fill the hot jars with the drained oysters. Add ½ teaspoon of salt to each pint if you like.
5. Cover with fresh boiling water to 1 inch. Let the air out, wipe, close, load, vent for 10 minutes and process at your pressure (book pages 99 to 108).

PROCESS TIME OPENED, AS ABOVE

Half-pints	Pints
75 min	75 min

PRESSURE FOR YOUR ALTITUDE

DIAL GAUGE · POUNDS				WEIGHTED GAUGE · POUNDS	
0 to 2,000 ft	2,001 to 4,000 ft	4,001 to 6,000 ft	6,001 to 8,000 ft	0 to 1,000 ft	Above 1,000 ft
11	12	13	14	10	15

ONE TIME FOR BOTH SIZES

Half-pints and pints both take 75 minutes. The salt water is only for washing the meat, so drain it well. The salt in the jar is for taste: leave it out if you like.

IF IT GOES WRONG

The liquid is lower than when you filled the jar: leave the jar closed. More help: Fix-It Guide, book page 156.

Smoked Fish

Fish you have already smoked lightly, canned in pints. This page doesn't teach smoking: smoke the fish by a tested method first.



AT A GLANCE

- **JARS** Pints, washed and kept hot. Half-pints take the same minutes. Never a jar bigger than a pint.
- **MAKES** As many jars as you have fish for
- **HEADSPACE** 1 inch
- **PACK** Raw pack, no liquid
- **CANNER** A 16- to 22-quart pressure canner, with 4 quarts of cool water
- **ON THE STOVE** Nothing. The smoked fish goes into the jars as it is.
- **SMALL BATCH** Any number of jars. Fewer than 4 pints: book page 106. Same jars, same headspace, same 4 quarts of water, same minutes, same pressure.
- **KEEPS** Best within 1 year on a cool, dark shelf. Once opened, keep it in the refrigerator.

Ingredients

Lightly smoked salmon, rockfish, or flatfish such as sole, cod or flounder, or other fish

MY BATCH

DATE _____

JARS FILLED _____

SEALED _____

PINTS ☐ HALF-PINTS ☐

CANNER SIZE _____ QUARTS

PRESSURE I HELD _____

What to do

1. Wash the jars and keep them hot. If the smoked fish was frozen, thaw it in the refrigerator until no ice crystals are left. Don't taste it: lightly smoked fish isn't cooked yet.
2. If you didn't cut it before smoking, cut the fish into pieces that stand upright in a pint jar with 1 inch of space above them.
3. Stand the pieces upright in the hot jars, loosely or tightly, to 1 inch. Add no liquid. Wipe the rims with a clean, damp paper towel and close the jars.
4. Measure 4 quarts (16 cups) of cool tap water into the canner. Don't use less, and don't heat it first. Set the rack in and the closed jars on it. The water will probably reach the bands.
5. From here it is the usual load: lock the lid, vent for 10 minutes and process at your pressure (book pages 99 to 108).

PROCESS TIME
RAW PACK

Pints
110 min

PRESSURE FOR YOUR ALTITUDE

DIAL GAUGE · POUNDS				WEIGHTED GAUGE · POUNDS	
0 to 2,000 ft	2,001 to 4,000 ft	4,001 to 6,000 ft	6,001 to 8,000 ft	0 to 1,000 ft	Above 1,000 ft
11	12	13	14	10	15

A BIG CANNER AND COOL WATER

These minutes were tested in a 16- to 22-quart canner with 4 quarts of cool water. A smaller canner or a pressure saucepan has no tested time. Other smoked seafood has no tested time either: freeze it. Choose lightly smoked fish: the canner makes the smoke taste stronger and the fish drier.

IF IT GOES WRONG

The smoke flavor is stronger and the fish drier than when it went in: that is normal after canning, and why lightly smoked fish is the one to use. More help: Fix-It Guide, book page 153.

Tuna

Tuna cooked first, then packed in water or oil. The cooking takes most of the strong oils away.



AT A GLANCE

- **JARS** Half-pints or pints, washed and kept hot
- **MAKES** As many jars as you have tuna for
- **HEADSPACE** 1 inch
- **PACK** Precooked, in water or oil
- **BEFORE YOU START** Keep the tuna on ice until you clean it. Allow a day: it cooks, then rests overnight in the refrigerator.
- **ON THE STOVE** In the oven: 2½ to 4 hours at 250°F, or 1 hour at 350°F
- **SMALL BATCH** Any number of jars. Fewer than 4 pints: book page 106. Same jars, same headspace, same minutes, same pressure.
- **KEEPS** Best within 1 year on a cool, dark shelf. Once opened, keep it in the refrigerator.

Ingredients

- Fresh tuna, kept on ice
- Water or oil, to cover
- Salt, if you like: ½ teaspoon for each half-pint, 1 teaspoon for each pint

MY BATCH

DATE _____

JARS FILLED _____

SEALED _____

HALF-PINTS ☐ PINTS ☐

WATER ☐ OIL ☐

PRESSURE I HELD _____

What to do

1. Gut the tuna and wash it well in cold water. Let the blood drain from the belly. Lay it belly down on a rack or a metal tray in a large baking pan, cut in half crosswise if it doesn't fit.
2. Bake it at 250°F for 2½ to 4 hours, depending on its size, or at 350°F for 1 hour. You can steam it for 2 to 4 hours instead. With a thermometer, cook it to 165°F to 175°F inside. Refrigerate the cooked fish overnight to firm it.
3. Peel off the skin with a knife, with the blood vessels and any discolored flesh. Cut the meat from the bones and throw away the bones, fin bases and dark flesh. Quarter it, and cut the quarters crosswise to fit your jars.
4. Wash the jars and keep them hot, and ready the canner (book pages 100 and 101). Fill the hot jars, pressing the tuna down gently into a solid pack.
5. Add water or oil to 1 inch, and the salt if you like. Let the air out, wipe the rims damp and then dry, close, load, vent for 10 minutes and process at your pressure (book pages 99 to 108).

PROCESS TIME PRECOOKED

Half-pints	Pints
100 min	100 min

PRESSURE FOR YOUR ALTITUDE

DIAL GAUGE · POUNDS				WEIGHTED GAUGE · POUNDS	
0 to 2,000 ft	2,001 to 4,000 ft	4,001 to 6,000 ft	6,001 to 8,000 ft	0 to 1,000 ft	Above 1,000 ft
11	12	13	14	10	15

LIGHT MEAT ONLY

The dark flesh has a strong flavor that spoils the delicate white meat, so most people leave it out of the jars. It can go to the pets instead.

IF IT GOES WRONG

Clear crystals like bits of glass in the jar: struvite, a natural mineral that home canners can't prevent. They usually dissolve when the fish is heated, and they are safe to eat. More help: Fix-It Guide, book page 153.

The Sources, Page by Page

Every recipe in this collection follows a tested process. Below, for each page, is where the recipe comes from and the web address where you can read it.

NCHFP is the National Center for Home Food Preservation, at the University of Georgia. Its site publishes the USDA Complete Guide to Home Canning and the tested recipes of So Easy to Preserve and of other Extension services. The USDA guide is cited by guide and page, as printed in the 2015 edition.

Some recipes from So Easy to Preserve are read in a copy posted by another Extension service. Where an amount was checked against a second Extension copy of the same recipe, that copy is listed too.

Used on many pages

USDA Complete Guide to Home Canning, 2015, Guide 1 nchfp.uga.edu/papers/guide/GUIDE01_HomeCan_rev0715.pdf
USDA Complete Guide to Home Canning, 2015, Guide 2 nchfp.uga.edu/papers/guide/GUIDE02_HomeCan_rev0715.pdf
USDA Complete Guide to Home Canning, 2015, Guide 3 nchfp.uga.edu/papers/guide/GUIDE03_HomeCan_rev0715.pdf
USDA Complete Guide to Home Canning, 2015, Guide 5 nchfp.uga.edu/papers/guide/GUIDE05_HomeCan_rev0715.pdf
USDA Complete Guide to Home Canning, 2015, Guide 6 nchfp.uga.edu/papers/guide/GUIDE06_HomeCan_rev0715.pdf
USDA Complete Guide to Home Canning, 2015, Guide 7 nchfp.uga.edu/papers/guide/GUIDE07_HomeCan_rev0715.pdf
NCHFP blog, "Going Nutty Over Advice for Preserving Nutmeats?" nchfp.uga.edu/blog/going-nutty-over-advice-for-preserving-nutmeats
NCHFP blog, "Whatever Happened to Canning Nut Meats?" nchfp.uga.edu/blog/whatever-happened-to-canning-nut-meats
NCHFP, Extracting Juice for Jelly nchfp.uga.edu/how/make-jam-jelly/jams-jellies-general-information/extracting-juice-for-jelly/
NCHFP, Jellied Product Ingredients nchfp.uga.edu/how/make-jam-jelly/jams-jellies-general-information/jellied-product-ingredients/
NCHFP, Storing Home-Canned Jams and Jellies nchfp.uga.edu/how/make-jam-jelly/jams-jellies-general-information/storing-home-canned-jams-and-jellies/
NCHFP, Types of Jellied Products nchfp.uga.edu/how/make-jam-jelly/jams-jellies-general-information/types-of-jellied-products/

Apricot Jam ..... page 5
So Easy to Preserve, 6th ed., 2014 (University of Georgia, Bulletin 989), recipe page on the NCHFP site
nchfp.uga.edu/how/make-jam-jelly/jams/apricot-jam-without-pectin/

Blackberry Jam with Powdered Pectin ..... page 6
USDA Home and Garden Bulletin No. 56 (1982), recipe page on the NCHFP site
nchfp.uga.edu/how/make-jam-jelly/jams/blackberry-jam-pectin/

Blueberry-Currant Jam ..... page 7
So Easy to Preserve, 4th ed., 1999 (University of Georgia, Bulletin 989), corrected recipe on the NCHFP site
nchfp.uga.edu/how/make-jam-jelly/jams/blueberry-currant-jam-without-pectin/

Cherry Jam ..... page 8
USDA Home and Garden Bulletin No. 56 (1982), recipe page on the NCHFP site
nchfp.uga.edu/how/make-jam-jelly/jams/cherry-jam-pectin/

Damson Plum Jam ..... page 9
So Easy to Preserve, 6th ed., 2014 (University of Georgia, Bulletin 989), recipe page on the NCHFP site
nchfp.uga.edu/how/make-jam-jelly/jams/damson-plum-jam-without-pectin/

Fig Jam ..... page 10
So Easy to Preserve, 6th ed., 2014 (University of Georgia, Bulletin 989), recipe page on the NCHFP site
nchfp.uga.edu/how/make-jam-jelly/jams/fig-jam-without-pectin/

Muscadine or Scuppernong Jam ..... page 11
So Easy to Preserve, 6th ed. (University of Georgia), chapter "Sweet Spreads and Syrups", copy posted by UF/IFAS Extension, Alachua County
sfyl.ifas.ufl.edu/media/sfylifasufledu/alachua/images/pdf/Sweet-Spreads-and-Syrups.pdf

Peach Jam with Powdered Pectin ..... page 12
USDA Home and Garden Bulletin No. 56 (1982), recipe page on the NCHFP site
nchfp.uga.edu/how/make-jam-jelly/jams/peach-jam-pectin/

Peach or Pear Jam with Liquid Pectin ..... page 13
So Easy to Preserve, 6th ed. (University of Georgia), chapter "Sweet Spreads and Syrups", copy posted by UF/IFAS Extension, Alachua County
sfyl.ifas.ufl.edu/media/sfylifasufledu/alachua/images/pdf/Sweet-Spreads-and-Syrups.pdf

Peach or Strawberry Jam from Frozen Fruit page 14
So Easy to Preserve, 6th ed. (University of Georgia), chapter "Sweet Spreads and Syrups", copy posted by UF/IFAS Extension, Alachua County
sfyl.ifas.ufl.edu/media/sfylifasufledu/alachua/images/pdf/Sweet-Spreads-and-Syrups.pdf

Plum Jam page 15
So Easy to Preserve, 6th ed., 2014 (University of Georgia, Bulletin 989), recipe page on the NCHFP site
nchfp.uga.edu/how/make-jam-jelly/jams/plum-jam-without-pectin/

Plum Jam with Powdered Pectin page 16
USDA Home and Garden Bulletin No. 56 (1982), recipe page on the NCHFP site
nchfp.uga.edu/how/make-jam-jelly/jams/plum-jam-pectin/

Spiced Blueberry-Peach Jam page 17
USDA Home and Garden Bulletin No. 56 (1982), recipe page on the NCHFP site
nchfp.uga.edu/how/make-jam-jelly/jams/blueberry-peach-jam-spiced-without-pectin/

Spiced Tomato Jam page 18
So Easy to Preserve, 6th ed., 2014 (University of Georgia, Bulletin 989), recipe page on the NCHFP site
nchfp.uga.edu/how/make-jam-jelly/jams/tomato-jam-spiced-pectin/

Strawberry Jam with Powdered Pectin page 19
USDA Home and Garden Bulletin No. 56 (1982), recipe page on the NCHFP site
nchfp.uga.edu/how/make-jam-jelly/jams/strawberry-jam-pectin/

Strawberry-Kiwi Jam page 20
So Easy to Preserve, 6th ed., 2014 (University of Georgia, Bulletin 989), recipe page on the NCHFP site
nchfp.uga.edu/how/make-jam-jelly/jams/strawberry-kiwi-jam-pectin/

Tutti-Frutti Jam page 21
USDA Home and Garden Bulletin No. 56 (1982), recipe page on the NCHFP site
nchfp.uga.edu/how/make-jam-jelly/jams/tutti-frutti-jam/

Blackberry Jelly with Liquid Pectin page 22
USDA Home and Garden Bulletin No. 56 (1982), recipe page on the NCHFP site
nchfp.uga.edu/how/make-jam-jelly/jellies/blackberry-jelly-liquid-pectin/

Blackberry Jelly with Powdered Pectin page 23
USDA Home and Garden Bulletin No. 56 (1982), recipe page on the NCHFP site
nchfp.uga.edu/how/make-jam-jelly/jellies/blackberry-jelly-powdered-pectin/

Blueberry Jelly page 24
So Easy to Preserve, 6th ed. (University of Georgia), chapter "Sweet Spreads and Syrups", copy posted by UF/IFAS Extension, Alachua County
sfyl.ifas.ufl.edu/media/sfylifasufledu/alachua/images/pdf/Sweet-Spreads-and-Syrups.pdf

Butia Palm Fruit Jelly page 25
Ruth Patrick, LSU AgCenter, recipe page on the NCHFP site (August 2006)
nchfp.uga.edu/how/make-jam-jelly/jellies/butia-palm-fruit-jelly/

Cherry Jelly page 26
USDA Home and Garden Bulletin No. 56 (1982), recipe page on the NCHFP site
nchfp.uga.edu/how/make-jam-jelly/jellies/cherry-jelly-liquid-pectin/

Cherry Jelly with Powdered Pectin page 27
USDA Home and Garden Bulletin No. 56 (1982), recipe page on the NCHFP site
nchfp.uga.edu/how/make-jam-jelly/jellies/cherry-jelly-powdered-pectin/

Corncob Jelly page 28
NCHFP (E. L. Andress and J. A. Harrison, August 2003, revised April 2017)
nchfp.uga.edu/how/make-jam-jelly/jellies/corncob-jelly-with-pectin/

Crabapple Jelly page 29
So Easy to Preserve, 6th ed., 2014 (University of Georgia, Bulletin 989), recipe page on the NCHFP site; also in the USDA Complete Guide, Guide 7, p. 7-5
nchfp.uga.edu/how/make-jam-jelly/jellies/crabapple-jelly-without-pectin/

Golden Pepper Jelly page 30
USDA Complete Guide to Home Canning, 2015, Guide 7, p. 7-10; recipe page on the NCHFP site (E. L. Andress, May 2018)
nchfp.uga.edu/how/make-jam-jelly/jellies/golden-pepper-jelly/

Grape Jelly page 31
USDA Home and Garden Bulletin No. 56 (1982), recipe page on the NCHFP site
nchfp.uga.edu/how/make-jam-jelly/jellies/grape-jelly-powdered-pectin/

Grape Jelly with Liquid Pectin page 32
USDA Home and Garden Bulletin No. 56 (1982), recipe page on the NCHFP site
nchfp.uga.edu/how/make-jam-jelly/jellies/grape-jelly-liquid-pectin/

Loquat Jelly page 33
So Easy to Preserve, 6th ed., 2014 (University of Georgia, Bulletin 989), recipe page on the NCHFP site
nchfp.uga.edu/how/make-jam-jelly/jellies/loquat-jelly-without-pectin/

Mayhaw Jelly page 34
So Easy to Preserve, 6th ed., 2014 (University of Georgia, Bulletin 989), recipe page on the NCHFP site
nchfp.uga.edu/how/make-jam-jelly/jellies/mayhaw-jelly-without-pectin/

Mayhaw Jelly with Powdered Pectin page 35
The Mayhaw (R. M. Patrick, LSU AgCenter Publication 2484, 2002), as adapted on the NCHFP site
nchfp.uga.edu/how/make-jam-jelly/jellies/mayhaw-jelly-pectin/

Mayhaw-Pepper Jelly page 36
LSU AgCenter Publication 2484 (R. Patrick, 2002), recipe page on the NCHFP site
nchfp.uga.edu/how/make-jam-jelly/jellies/mayhaw-pepper-jelly-pectin/

Mint Jelly page 37
So Easy to Preserve, 6th ed., 2014 (University of Georgia, Bulletin 989), recipe page on the NCHFP site
nchfp.uga.edu/how/make-jam-jelly/jellies/mint-jelly-pectin/

Mint Jelly II page 38
USDA Home and Garden Bulletin No. 56 (1982), recipe page on the NCHFP site
nchfp.uga.edu/how/make-jam-jelly/jellies/mint-jelly-ii-pectin/

Mixed Fruit Jelly page 39
USDA Home and Garden Bulletin No. 56 (1982), recipe page on the NCHFP site
nchfp.uga.edu/how/make-jam-jelly/jellies/mixed-fruit-jelly-pectin/

Mulberry Jelly page 40
Woman's Day Encyclopedia of Cookery, 1966, recipe page on the NCHFP site
nchfp.uga.edu/how/make-jam-jelly/jellies/mulberry-jelly-liquid-pectin/

Mulberry Jelly with Powdered Pectin page 41
Recipe page on the NCHFP site
nchfp.uga.edu/how/make-jam-jelly/jellies/mulberry-jelly-powdered-pectin/

Muscadine or Scuppernong Jelly page 42
So Easy to Preserve, 6th ed., 2014 (University of Georgia, Bulletin 989), recipe page on the NCHFP site
nchfp.uga.edu/how/make-jam-jelly/jellies/muscadine-or-scuppernong-jelly-without-pectin/

Orange Jelly from Frozen Concentrate page 43
So Easy to Preserve, 6th ed., 2014 (University of Georgia, Bulletin 989), recipe page on the NCHFP site
nchfp.uga.edu/how/make-jam-jelly/jellies/orange-jelly-from-frozen-concentrated-juice-pectin/

Pepper Jelly page 44
So Easy to Preserve, 6th ed. (University of Georgia), chapter "Sweet Spreads and Syrups", copy posted by UF/IFAS Extension, Alachua County
sfyl.ifas.ufl.edu/media/sfylifasufledu/alachua/images/pdf/Sweet-Spreads-and-Syrups.pdf

Plum Jelly page 45
So Easy to Preserve, 6th ed., 2014 (University of Georgia, Bulletin 989), recipe page on the NCHFP site; also in the USDA Complete Guide, Guide 7, p. 7-5
nchfp.uga.edu/how/make-jam-jelly/jellies/plum-jelly-without-pectin/

Plum Jelly with Liquid Pectin page 46
USDA Home and Garden Bulletin No. 56 (1982), recipe page on the NCHFP site
nchfp.uga.edu/how/make-jam-jelly/jellies/plum-jelly-liquid-pectin/

Plum Jelly with Powdered Pectin page 47
USDA Home and Garden Bulletin No. 56 (1982), recipe page on the NCHFP site
nchfp.uga.edu/how/make-jam-jelly/jellies/plum-jelly-powdered-pectin/

Quince Jelly page 48
USDA Home and Garden Bulletin No. 56 (1982), recipe page on the NCHFP site
nchfp.uga.edu/how/make-jam-jelly/jellies/quince-jelly-without-pectin/

Spiced Orange Jelly page 49
USDA Home and Garden Bulletin No. 56 (1982), recipe page on the NCHFP site
nchfp.uga.edu/how/make-jam-jelly/jellies/orange-jelly-spiced-pectin/

Strawberry Jelly page 50
USDA Home and Garden Bulletin No. 56 (1982), recipe page on the NCHFP site
nchfp.uga.edu/how/make-jam-jelly/jellies/strawberry-jelly-liquid-pectin/

Strawberry Jelly with Powdered Pectin page 51
USDA Home and Garden Bulletin No. 56 (1982), recipe page on the NCHFP site
nchfp.uga.edu/how/make-jam-jelly/jellies/strawberry-jelly-powdered-pectin/

Strawberry-Rhubarb Jelly page 52
USDA Complete Guide to Home Canning, 2015, Guide 7, p. 7-8
nchfp.uga.edu/papers/guide/GUIDE07_HomeCan_rev0715.pdf

Apple Conserve page 53
USDA Home and Garden Bulletin No. 56 (1982), recipe page on the NCHFP site
nchfp.uga.edu/how/make-jam-jelly/conserves/apple-conserve/

Apricot-Orange Conserve page 54
USDA Home and Garden Bulletin No. 56 (1982), recipe page on the NCHFP site
nchfp.uga.edu/how/make-jam-jelly/conserves/apricot-orange-conserve/

Blueberry Conserve page 55
So Easy to Preserve, 6th ed. (University of Georgia), chapter "Sweet Spreads and Syrups", copy posted by UF/IFAS Extension, Alachua County
sfyl.ifas.ufl.edu/media/sfylifasufledu/alachua/images/pdf/Sweet-Spreads-and-Syrups.pdf

Cranberry Conserve page 56
So Easy to Preserve, 6th ed., 2014 (University of Georgia, Bulletin 989), recipe page on the NCHFP site
nchfp.uga.edu/how/make-jam-jelly/conserves/cranberry-conserve/

Damson Plum-Orange Conserve page 57
USDA Home and Garden Bulletin No. 56 (1982), recipe page on the NCHFP site
nchfp.uga.edu/how/make-jam-jelly/conserves/damson-plum-orange-conserve/

Grape Conserve page 58
USDA Home and Garden Bulletin No. 56 (1982), recipe page on the NCHFP site
nchfp.uga.edu/how/make-jam-jelly/conserves/grape-conserve/

Peach Conserve page 59
So Easy to Preserve, 6th ed. (University of Georgia), chapter "Sweet Spreads and Syrups", copy posted by UF/IFAS Extension, Alachua County
sfyl.ifas.ufl.edu/media/sfylifasufledu/alachua/images/pdf/Sweet-Spreads-and-Syrups.pdf

Pear Conserve page 60
So Easy to Preserve, 6th ed. (University of Georgia), chapter "Sweet Spreads and Syrups", copy posted by UF/IFAS Extension, Alachua County
sfyl.ifas.ufl.edu/media/sfylifasufledu/alachua/images/pdf/Sweet-Spreads-and-Syrups.pdf

Plum Conserve page 61
So Easy to Preserve, 6th ed., 2014 (University of Georgia, Bulletin 989), recipe page on the NCHFP site
nchfp.uga.edu/how/make-jam-jelly/conserves/plum-conserve/

Apple Preserves page 62
So Easy to Preserve, 6th ed., 2014 (University of Georgia, Bulletin 989), recipe page on the NCHFP site
nchfp.uga.edu/how/make-jam-jelly/jams/apple-preserves-pectin/

Fig Preserves page 63
So Easy to Preserve, 6th ed., 2014 (University of Georgia, Bulletin 989), revised September 2016, recipe page on the NCHFP site
nchfp.uga.edu/how/make-jam-jelly/preserves/fig-preserves/

Old-Fashioned Peach Preserves page 64
So Easy to Preserve, 6th ed. (University of Georgia), chapter "Sweet Spreads and Syrups", copy posted by UF/IFAS Extension, Alachua County
sfyl.ifas.ufl.edu/media/sfylifasufledu/alachua/images/pdf/Sweet-Spreads-and-Syrups.pdf

Peach-Pineapple Spread page 65
USDA Complete Guide to Home Canning, 2015, Guide 7, p. 7-11
nchfp.uga.edu/papers/guide/GUIDE07_HomeCan_rev0715.pdf

Pear Preserves page 66
So Easy to Preserve, 6th ed., 2014 (University of Georgia, Bulletin 989), recipe page on the NCHFP site
nchfp.uga.edu/how/make-jam-jelly/preserves/pear-preserves/

Plum Preserves page 67
So Easy to Preserve, 6th ed., 2014 (University of Georgia, Bulletin 989), recipe page on the NCHFP site
nchfp.uga.edu/how/make-jam-jelly/preserves/plum-preserves/

Quince Preserves page 68
So Easy to Preserve, 6th ed. (University of Georgia), chapter "Sweet Spreads and Syrups", copy posted by UF/IFAS Extension, Alachua County
sfyl.ifas.ufl.edu/media/sfylifasufledu/alachua/images/pdf/Sweet-Spreads-and-Syrups.pdf

Strawberry-Fig Preserves page 69
So Easy to Preserve, 6th ed., 2014 (University of Georgia, Bulletin 989), recipe page on the NCHFP site
nchfp.uga.edu/how/make-jam-jelly/jams/strawberry-fig-preserves-with-gelatin/

Strawberry Preserves page 70
USDA Home and Garden Bulletin No. 56 (1982), recipe page on the NCHFP site
nchfp.uga.edu/how/make-jam-jelly/preserves/strawberry-preserves/

Strawberry Preserves Deluxe page 71
So Easy to Preserve, 6th ed. (University of Georgia), chapter "Sweet Spreads and Syrups", copy posted by UF/IFAS Extension, Alachua County
sfyl.ifas.ufl.edu/media/sfylifasufledu/alachua/images/pdf/Sweet-Spreads-and-Syrups.pdf

Watermelon Rind Preserves page 72
So Easy to Preserve, 6th ed., 2014 (University of Georgia, Bulletin 989), recipe page on the NCHFP site
nchfp.uga.edu/how/make-jam-jelly/preserves/watermelon-rind-preserves/

Apple Marmalade page 73
USDA Home and Garden Bulletin No. 56 (1982), recipe page on the NCHFP site
nchfp.uga.edu/how/make-jam-jelly/marmalades/apple-marmalade/

Citrus Marmalade page 74
So Easy to Preserve, 6th ed., 2014 (University of Georgia, Bulletin 989), recipe page on the NCHFP site; also in USDA Home and Garden Bulletin No. 56
nchfp.uga.edu/how/make-jam-jelly/marmalades/citrus-marmalade/

Cranberry Marmalade page 75
USDA Home and Garden Bulletin No. 56 (1982), recipe page on the NCHFP site
nchfp.uga.edu/how/make-jam-jelly/marmalades/cranberry-marmalade/

Grape Marmalade page 76
So Easy to Preserve, 6th ed. (University of Georgia), chapter "Sweet Spreads and Syrups", copy posted by UF/IFAS Extension, Alachua County
sfyl.ifas.ufl.edu/media/sfylifasufledu/alachua/images/pdf/Sweet-Spreads-and-Syrups.pdf

Orange Marmalade page 77
University of Georgia for NCHFP (E. L. Andress, April 2018)
nchfp.uga.edu/how/make-jam-jelly/marmalades/orange-marmalade/

Peach-Orange Marmalade page 78
USDA Home and Garden Bulletin No. 56 (1982), recipe page on the NCHFP site
nchfp.uga.edu/how/make-jam-jelly/marmalades/peach-orange-marmalade/

Pear Honey Marmalade page 79
So Easy to Preserve, 6th ed. (University of Georgia), chapter "Sweet Spreads and Syrups", copy posted by UF/IFAS Extension, Alachua County
sfyl.ifas.ufl.edu/media/sfylifasufledu/alachua/images/pdf/Sweet-Spreads-and-Syrups.pdf

Pear Marmalade page 80
So Easy to Preserve, 6th ed. (University of Georgia), chapter "Sweet Spreads and Syrups", copy posted by UF/IFAS Extension, Alachua County
sfyl.ifas.ufl.edu/media/sfylifasufledu/alachua/images/pdf/Sweet-Spreads-and-Syrups.pdf

Tomato Marmalade page 81
So Easy to Preserve, 6th ed., 2014 (University of Georgia, Bulletin 989), recipe page on the NCHFP site; also in USDA Home and Garden Bulletin No. 56
nchfp.uga.edu/how/make-jam-jelly/marmalades/tomato-marmalade/

Apple Butter, Reduced Sugar page 83
University of Georgia for NCHFP (E. L. Andress, October 2009)
nchfp.uga.edu/how/can/canning-fruits-and-fruit-products/apple-butter-reduced-sugar/

Apple Juice page 84
USDA Complete Guide to Home Canning, 2015, Guide 2, p. 2-6
nchfp.uga.edu/papers/guide/GUIDE02_HomeCan_rev0715.pdf
Recipe page on the NCHFP site
nchfp.uga.edu/how/can/canning-fruits-and-fruit-products/apple-juice/

Asian Pears page 85
USDA Complete Guide to Home Canning, 2015, Guide 2, p. 2-20
nchfp.uga.edu/papers/guide/GUIDE02_HomeCan_rev0715.pdf
Recipe page on the NCHFP site
nchfp.uga.edu/how/can/canning-fruits-and-fruit-products/pears-asian/

Berry Syrup page 86
USDA Complete Guide to Home Canning, 2015, Guide 2, pp. 2-10 and 2-11
nchfp.uga.edu/papers/guide/GUIDE02_HomeCan_rev0715.pdf
Recipe page on the NCHFP site
nchfp.uga.edu/how/can/canning-fruits-and-fruit-products/berry-syrup/

Cranberry Sauce page 87
So Easy to Preserve, 6th ed., 2014 (University of Georgia, Bulletin 989), recipe page on the NCHFP site
nchfp.uga.edu/how/can/canning-fruits-and-fruit-products/cranberry-sauce/

Grape Juice page 88
USDA Complete Guide to Home Canning, 2015, Guide 2, p. 2-15
nchfp.uga.edu/papers/guide/GUIDE02_HomeCan_rev0715.pdf
Recipe page on the NCHFP site
nchfp.uga.edu/how/can/canning-fruits-and-fruit-products/grape-juice/

Grape Syrup page 89
So Easy to Preserve, 6th ed. (University of Georgia), chapter "Sweet Spreads and Syrups", copy posted by UF/IFAS Extension, Alachua County
sfyl.ifas.ufl.edu/media/sfylifasufledu/alachua/images/pdf/Sweet-Spreads-and-Syrups.pdf
Clemson Cooperative Extension, HGIC 3165, "Fruit Syrups and Honeys" (from So Easy to Preserve, 4th ed.): the amounts on this page
hgic.clemson.edu/factsheet/fruit-syrups-honeys/
University of California Master Food Preservers, the same recipe
ccfruitandnuts.ucanr.edu/sites/default/files/2020-10/337737.pdf

Grapefruit and Orange Sections page 90
USDA Complete Guide to Home Canning, 2015, Guide 2, p. 2-15
nchfp.uga.edu/papers/guide/GUIDE02_HomeCan_rev0715.pdf
Recipe page on the NCHFP site
nchfp.uga.edu/how/can/canning-fruits-and-fruit-products/grapefruit-and-orange-sections/

Green Mangoes page 91
So Easy to Preserve, 6th ed., 2014 (University of Georgia, Bulletin 989), recipe page on the NCHFP site
nchfp.uga.edu/how/can/canning-fruits-and-fruit-products/mangoes-green/

Lemon Curd page 92
NCHFP (University of Georgia), recipe page
nchfp.uga.edu/how/can/canning-fruits-and-fruit-products/lemon-curd-canned/

Mango Sauce page 93
USDA Complete Guide to Home Canning, 2015, Guide 2, pp. 2-17 and 2-18
nchfp.uga.edu/papers/guide/GUIDE02_HomeCan_rev0715.pdf
Recipe page on the NCHFP site
nchfp.uga.edu/how/can/canning-fruits-and-fruit-products/mango-sauce/

Mayhaw Juice page 94
LSU AgCenter Publication 2484 (R. M. Patrick, 2002), as adapted on the NCHFP site
nchfp.uga.edu/how/can/canning-fruits-and-fruit-products/mayhaw-juice/

Mayhaw Syrup page 95
LSU AgCenter Publication 2484 (R. M. Patrick, 2002), as adapted on the NCHFP site
nchfp.uga.edu/how/can/canning-fruits-and-fruit-products/mayhaw-syrup/

Papaya page 96
So Easy to Preserve, 6th ed., 2014 (University of Georgia, Bulletin 989), recipe page on the NCHFP site
nchfp.uga.edu/how/can/canning-fruits-and-fruit-products/papaya/

Peach Fruit Topping page 97
University of Georgia for NCHFP (E. L. Andress, July 2008)
nchfp.uga.edu/how/can/canning-fruits-and-fruit-products/peach-fruit-topping/

Pineapple page 98
USDA Complete Guide to Home Canning, 2015, Guide 2, p. 2-21
nchfp.uga.edu/papers/guide/GUIDE02_HomeCan_rev0715.pdf
Recipe page on the NCHFP site
nchfp.uga.edu/how/can/canning-fruits-and-fruit-products/pineapple/

Spiced Apple Rings page 99
USDA Complete Guide to Home Canning, 2015, Guide 2, p. 2-8
nchfp.uga.edu/papers/guide/GUIDE02_HomeCan_rev0715.pdf
Recipe page on the NCHFP site
nchfp.uga.edu/how/can/canning-fruits-and-fruit-products/apple-rings-spiced/

Spiced Crabapples page 100
USDA Complete Guide to Home Canning, 2015, Guide 2, p. 2-9
nchfp.uga.edu/papers/guide/GUIDE02_HomeCan_rev0715.pdf
Recipe page on the NCHFP site
nchfp.uga.edu/how/can/canning-fruits-and-fruit-products/crabapples-spiced/

Spiced Crabapples II page 101
So Easy to Preserve, 5th ed., 2006 (University of Georgia), recipe page on the NCHFP site
nchfp.uga.edu/how/can/canning-fruits-and-fruit-products/crabapples-spiced-ii/

Sweet Cherry Topping page 102
University of Georgia for NCHFP (E. L. Andress, July 2008)
nchfp.uga.edu/how/can/canning-fruits-and-fruit-products/cherry-sweet-topping/

Whole Cranberries page 103
So Easy to Preserve, 6th ed., 2014 (University of Georgia, Bulletin 989), recipe page on the NCHFP site
nchfp.uga.edu/how/can/canning-fruits-and-fruit-products/cranberries/

Whole Grapes page 104
USDA Complete Guide to Home Canning, 2015, Guide 2, p. 2-16
nchfp.uga.edu/papers/guide/GUIDE02_HomeCan_rev0715.pdf
Recipe page on the NCHFP site
nchfp.uga.edu/how/can/canning-fruits-and-fruit-products/grapes-whole/

Zucchini-Pineapple page 105
USDA Complete Guide to Home Canning, 2015, Guide 2, pp. 2-22 and 2-23
nchfp.uga.edu/papers/guide/GUIDE02_HomeCan_rev0715.pdf
Recipe page on the NCHFP site
nchfp.uga.edu/how/can/canning-fruits-and-fruit-products/zucchini-pineapple/

Grape Butter page 106
So Easy to Preserve, 6th ed. (University of Georgia), chapter "Sweet Spreads and Syrups", copy posted by UF/IFAS Extension, Alachua County
sfyl.ifas.ufl.edu/media/sfylifasufledu/alachua/images/pdf/Sweet-Spreads-and-Syrups.pdf

Mayhaw Butter page 107
So Easy to Preserve, 6th ed. (University of Georgia), chapter "Sweet Spreads and Syrups", copy posted by UF/IFAS Extension, Alachua County
sfyl.ifas.ufl.edu/media/sfylifasufledu/alachua/images/pdf/Sweet-Spreads-and-Syrups.pdf

Peach Butter page 108

So Easy to Preserve, 6th ed. (University of Georgia), chapter "Sweet Spreads and Syrups", copy posted by UF/IFAS Extension, Alachua County
sfyl.ifas.ufl.edu/media/sfylifasufledu/alachua/images/pdf/Sweet-Spreads-and-Syrups.pdf

Peach Honey page 109

So Easy to Preserve, 6th ed. (University of Georgia), chapter "Sweet Spreads and Syrups", copy posted by UF/IFAS Extension, Alachua County
sfyl.ifas.ufl.edu/media/sfylifasufledu/alachua/images/pdf/Sweet-Spreads-and-Syrups.pdf

Pear Butter page 110

So Easy to Preserve, 6th ed. (University of Georgia), chapter "Sweet Spreads and Syrups", copy posted by UF/IFAS Extension, Alachua County
sfyl.ifas.ufl.edu/media/sfylifasufledu/alachua/images/pdf/Sweet-Spreads-and-Syrups.pdf

Penn State Extension, "Fruit Butters" (2023, from So Easy to Preserve, 6th ed.): the amount of orange juice on this page
extension.psu.edu/fruit-butters

Oregon State University Extension, SP 50-304, "Fruit Butters"
extension.oregonstate.edu/catalog/sp-50-304-fruit-butters

Pear Honey page 111

So Easy to Preserve, 6th ed. (University of Georgia), chapter "Sweet Spreads and Syrups", copy posted by UF/IFAS Extension, Alachua County
sfyl.ifas.ufl.edu/media/sfylifasufledu/alachua/images/pdf/Sweet-Spreads-and-Syrups.pdf

Spiced Peach Butter page 112

So Easy to Preserve, 6th ed. (University of Georgia), chapter "Sweet Spreads and Syrups", copy posted by UF/IFAS Extension, Alachua County
sfyl.ifas.ufl.edu/media/sfylifasufledu/alachua/images/pdf/Sweet-Spreads-and-Syrups.pdf

Strawberry Honey page 113

So Easy to Preserve, 6th ed. (University of Georgia), chapter "Sweet Spreads and Syrups", copy posted by UF/IFAS Extension, Alachua County
sfyl.ifas.ufl.edu/media/sfylifasufledu/alachua/images/pdf/Sweet-Spreads-and-Syrups.pdf

Clemson Cooperative Extension, HGIC 3165, "Fruit Syrups and Honeys" (from So Easy to Preserve, 4th ed.): the amount of juice on this page
hgic.clemson.edu/factsheet/fruit-syrups-honeys/

Pie Fillings: Working with Clear Jel page 114

USDA Complete Guide to Home Canning, 2015, Guide 2, p. 2-25
nchfp.uga.edu/papers/guide/GUIDE02_HomeCan_rev0715.pdf

Iowa State University Extension, AnswerLine, 2020
blogs.extension.iastate.edu/answerline/2020/08/25/clear-jel-vs-sure-jel/

University of Illinois Extension, Live Well, Eat Well, 2020
extension.illinois.edu/blogs/live-well-eat-well/2020-10-06-canning-pie-filling-do-you-have-clear-jelr

USDA Complete Guide to Home Canning, 2015, Guide 2, p. 2-26
nchfp.uga.edu/papers/guide/GUIDE02_HomeCan_rev0715.pdf

USDA Complete Guide to Home Canning, 2015, Guide 2, ppp. 2-26 and 2-30
nchfp.uga.edu/papers/guide/GUIDE02_HomeCan_rev0715.pdf

Apple Pie Filling page 115

USDA Complete Guide to Home Canning, 2015, Guide 2, pp. 2-25 and 2-26
nchfp.uga.edu/papers/guide/GUIDE02_HomeCan_rev0715.pdf

Recipe page on the NCHFP site
nchfp.uga.edu/how/can/canning-fruits-and-fruit-products/pie-fillings/apple-pie-filling

Blueberry Pie Filling page 116

NCHFP, adapted from the USDA Complete Guide to Home Canning (AIB 539, rev. 2015), recipe page
nchfp.uga.edu/how/can/canning-fruits-and-fruit-products/pie-fillings/blueberry-pie-filling

USDA Complete Guide to Home Canning, 2015, Guide 2, p. 2-27
nchfp.uga.edu/papers/guide/GUIDE02_HomeCan_rev0715.pdf

USDA Complete Guide to Home Canning, 2015, Guide 2, p. 2-26
nchfp.uga.edu/papers/guide/GUIDE02_HomeCan_rev0715.pdf

USDA Complete Guide to Home Canning, 2015, Guide 2, p. 2-26; NCHFP, Pie Fillings
nchfp.uga.edu/how/can/canning-fruits-and-fruit-products/pie-fillings/

Cherry Pie Filling page 117

USDA Complete Guide to Home Canning, 2015, Guide 2, pp. 2-27 and 2-28
nchfp.uga.edu/papers/guide/GUIDE02_HomeCan_rev0715.pdf

Recipe page on the NCHFP site
nchfp.uga.edu/how/can/canning-fruits-and-fruit-products/pie-fillings/cherry-pie-filling

USDA Complete Guide to Home Canning, 2015, Guide 2, p. 2-26
nchfp.uga.edu/papers/guide/GUIDE02_HomeCan_rev0715.pdf

USDA Complete Guide to Home Canning, 2015, Guide 2, p. 2-26; NCHFP, Pie Fillings
nchfp.uga.edu/how/can/canning-fruits-and-fruit-products/pie-fillings/

Green Tomato Pie Filling page 118
USDA Complete Guide to Home Canning, 2015, Guide 2, p. 2-29
nchfp.uga.edu/papers/guide/GUIDE02_HomeCan_rev0715.pdf
Recipe page on the NCHFP site
nchfp.uga.edu/how/can/how-do-i-can-tomatoes/green-tomato-pie-filling/

Peach Pie Filling page 119
USDA Complete Guide to Home Canning, 2015, Guide 2, p. 2-30
nchfp.uga.edu/papers/guide/GUIDE02_HomeCan_rev0715.pdf
Recipe page on the NCHFP site
nchfp.uga.edu/how/can/canning-fruits-and-fruit-products/pie-fillings/peach-pie-filling

14-Day Sweet Pickles pages 122–123
USDA Complete Guide to Home Canning, 2015, Guide 6, pp. 6-11 and 6-12
nchfp.uga.edu/papers/guide/GUIDE06_HomeCan_rev0715.pdf
Recipe page on the NCHFP site
nchfp.uga.edu/how/pickle/cucumber-pickles/14-day-sweet-pickles/

No-Sugar-Added Sweet Cucumber Slices page 124
USDA Complete Guide to Home Canning, 2015, Guide 6, p. 6-33
nchfp.uga.edu/papers/guide/GUIDE06_HomeCan_rev0715.pdf
Recipe page on the NCHFP site
nchfp.uga.edu/how/pickle/pickles-for-special-diets/no-sugar-added-sweet-cucumber-slices/

Reduced-Sodium Sliced Dill Pickles page 125
USDA Complete Guide to Home Canning, 2015, Guide 6, p. 6-34
nchfp.uga.edu/papers/guide/GUIDE06_HomeCan_rev0715.pdf
Recipe page on the NCHFP site
nchfp.uga.edu/how/pickle/pickles-for-special-diets/reduced-sodium-sliced-dill-pickles/

Reduced-Sodium Sliced Sweet Pickles page 126
USDA Complete Guide to Home Canning, 2015, Guide 6, pp. 6-34 and 6-35
nchfp.uga.edu/papers/guide/GUIDE06_HomeCan_rev0715.pdf
Recipe page on the NCHFP site
nchfp.uga.edu/how/pickle/pickles-for-special-diets/reduced-sodium-sliced-sweet-pickles/

Sweet Gherkin Pickles page 127
USDA Complete Guide to Home Canning, 2015, Guide 6, pp. 6-10 and 6-11
nchfp.uga.edu/papers/guide/GUIDE06_HomeCan_rev0715.pdf
Recipe page on the NCHFP site
nchfp.uga.edu/how/pickle/cucumber-pickles/sweet-gherkin-pickles/

Cantaloupe Pickles page 128
USDA Complete Guide to Home Canning, 2015, Guide 2, p. 2-11
nchfp.uga.edu/papers/guide/GUIDE02_HomeCan_rev0715.pdf
Recipe page on the NCHFP site
nchfp.uga.edu/how/pickle/fruit-pickles/cantaloupe-pickles/

Fig Pickles page 129
So Easy to Preserve, 6th ed., 2014 (University of Georgia, Bulletin 989), as adapted on the NCHFP site
nchfp.uga.edu/how/pickle/fruit-pickles/fig-pickles/

No-Sugar-Added Cantaloupe Pickles page 130
University of Georgia for NCHFP (E. L. Andress, August 2003); also in the USDA Complete Guide to Home Canning, 2015, Guide 2, p. 2-12
nchfp.uga.edu/how/pickle/fruit-pickles/no-sugar-added-cantaloupe-pickles/

Pear Pickles page 131
So Easy to Preserve, 5th ed., 2006 (University of Georgia, Bulletin 989), as adapted on the NCHFP site
nchfp.uga.edu/how/pickle/fruit-pickles/pear-pickles/

Watermelon Rind Pickles page 132
So Easy to Preserve, 6th ed., 2014 (University of Georgia, Bulletin 989), as adapted on the NCHFP site
nchfp.uga.edu/how/pickle/fruit-pickles/watermelon-rind-pickles/

Chayote and Jicama Slaw page 133
USDA Complete Guide to Home Canning, 2015, Guide 6, pp. 6-17 and 6-18
nchfp.uga.edu/papers/guide/GUIDE06_HomeCan_rev0715.pdf
Recipe page on the NCHFP site
nchfp.uga.edu/how/pickle/relishes-salads/chayote-and-jicama-slaw/

Chayote and Pear Relish page 134
USDA Complete Guide to Home Canning, 2015, Guide 6, pp. 6-26 and 6-27
nchfp.uga.edu/papers/guide/GUIDE06_HomeCan_rev0715.pdf
Recipe page on the NCHFP site
nchfp.uga.edu/how/pickle/relishes-salads/chayote-and-pear-relish/

Dill Pickle Relish page 135
University of Georgia for NCHFP (E. L. Andress, June 2008)
nchfp.uga.edu/how/pickle/relishes-salads/dill-pickle-relish/

Dixie Relish page 136
University of Georgia Extension, FDNS-E-43-18, "Preserving Food: Canning Relishes" (2015), copy posted by UC ANR
oc4h.ucanr.edu/sites/default/files/2020-09/335619.pdf

Fall Garden Relish page 137
So Easy to Preserve, 5th ed., 2006 (University of Georgia, Bulletin 989), as adapted on the NCHFP site
nchfp.uga.edu/how/pickle/relishes-salads/fall-garden-relish/

Fresh Dill Cucumber Relish page 138
University of Georgia for NCHFP (E. L. Andress, June 2008)
nchfp.uga.edu/how/pickle/relishes-salads/fresh-dill-cucumber-relish/

Harvest Time Apple Relish page 139
University of Georgia for NCHFP (E. L. Andress, April 2015)
nchfp.uga.edu/how/pickle/relishes-salads/harvest-time-apple-relish/

Hot Pepper Relish page 140
University of Georgia for NCHFP (E. L. Andress, June 2011)
nchfp.uga.edu/how/pickle/relishes-salads/hot-pepper-relish/

Oscar Relish page 141
So Easy to Preserve, 4th ed., 1999 (University of Georgia, Bulletin 989), as adapted on the NCHFP site
nchfp.uga.edu/how/pickle/relishes-salads/oscar-relish/

Pear Relish page 142
So Easy to Preserve, 5th ed., 2006 (University of Georgia, Bulletin 989), as adapted on the NCHFP site
nchfp.uga.edu/how/pickle/relishes-salads/pear-relish/

Pickled Green Tomato Relish page 143
USDA Complete Guide to Home Canning, 2015, Guide 6, p. 6-29
nchfp.uga.edu/papers/guide/GUIDE06_HomeCan_rev0715.pdf
Recipe page on the NCHFP site
nchfp.uga.edu/how/pickle/relishes-salads/pickled-green-tomato-relish/

Pickled Pepper-Onion Relish page 144
USDA Complete Guide to Home Canning, 2015, Guide 6, p. 6-30
nchfp.uga.edu/papers/guide/GUIDE06_HomeCan_rev0715.pdf
Recipe page on the NCHFP site
nchfp.uga.edu/how/pickle/relishes-salads/pickled-pepper-onion-relish/

Pickled Three-Bean Salad page 145
USDA Complete Guide to Home Canning, 2015, Guide 6, pp. 6-14 and 6-15
nchfp.uga.edu/papers/guide/GUIDE06_HomeCan_rev0715.pdf
Recipe page on the NCHFP site
nchfp.uga.edu/how/pickle/relishes-salads/pickled-three-bean-salad/

Rummage Relish page 146
So Easy to Preserve, 4th ed., 1999 (University of Georgia, Bulletin 989), as adapted on the NCHFP site
nchfp.uga.edu/how/pickle/relishes-salads/rummage-relish/

Spicy Jicama Relish page 147
USDA Complete Guide to Home Canning, 2015, Guide 6, pp. 6-30 and 6-31
nchfp.uga.edu/papers/guide/GUIDE06_HomeCan_rev0715.pdf
Recipe page on the NCHFP site
nchfp.uga.edu/how/can/canning-salsa/spicy-jicama-relish/

Summer Squash Relish page 148
University of Georgia for NCHFP (E. L. Andress, April 2015)
nchfp.uga.edu/how/pickle/relishes-salads/summer-squash-relish/

Sweet Apple Relish page 149
So Easy to Preserve, 6th ed., 2014 (University of Georgia, Bulletin 989), as adapted on the NCHFP site
nchfp.uga.edu/how/pickle/relishes-salads/sweet-apple-relish/

Sweet Pepper Relish page 150
University of Georgia for NCHFP (E. L. Andress, June 2011)
nchfp.uga.edu/how/pickle/relishes-salads/sweet-pepper-relish/

Tangy Tomatillo Relish page 151
USDA Complete Guide to Home Canning, 2015, Guide 6, pp. 6-31 and 6-32
nchfp.uga.edu/papers/guide/GUIDE06_HomeCan_rev0715.pdf
Recipe page on the NCHFP site
nchfp.uga.edu/how/pickle/relishes-salads/tangy-tomatillo-relish/

Vidalia Onion Relish page 152
University of Georgia Extension, FDNS-E-43-18, "Preserving Food: Canning Relishes" (2015), copy posted by UC ANR
oc4h.ucanr.edu/sites/default/files/2020-09/335619.pdf

Apple Chutney page 153
University of Georgia for NCHFP (E. L. Andress, September 2016, from So Easy to Preserve, 6th ed.)
nchfp.uga.edu/how/pickle/chutneys/apple-chutney/
NCHFP blog, "Jar Size Choices Have You Frustrated?", on half-pint jars
nchfp.uga.edu/blog/jar-size-choices-have-you-frustrated

Cranberry-Orange Chutney page 154
USDA Complete Guide to Home Canning, 2015, Guide 2, p. 2-13
nchfp.uga.edu/papers/guide/GUIDE02_HomeCan_rev0715.pdf
Recipe page on the NCHFP site
nchfp.uga.edu/how/pickle/chutneys/cranberry-orange-chutney/

Mango Chutney page 155
USDA Complete Guide to Home Canning, 2015, Guide 2, pp. 2-16 and 2-17
nchfp.uga.edu/papers/guide/GUIDE02_HomeCan_rev0715.pdf
USDA Complete Guide to Home Canning, 2015, Guide 2, recipe page on the NCHFP site (the salt amount as on that page)
nchfp.uga.edu/how/pickle/chutneys/mango-chutney/

Tomato-Apple Chutney page 156
So Easy to Preserve, 5th ed., 2006 (University of Georgia, Bulletin 989), as adapted on the NCHFP site
nchfp.uga.edu/how/pickle/chutneys/tomato-apple-chutney/

Bread-and-Butter Pickled Jicama page 157
USDA Complete Guide to Home Canning, 2015, Guide 6, p. 6-18
nchfp.uga.edu/papers/guide/GUIDE06_HomeCan_rev0715.pdf
Recipe page on the NCHFP site
nchfp.uga.edu/how/pickle/vegetable-pickles/bread-and-butter-pickled-jicama/

Jerusalem Artichoke Pickles page 158
So Easy to Preserve, 5th ed., 2006 (University of Georgia, Bulletin 989), as adapted on the NCHFP site
nchfp.uga.edu/how/pickle/vegetable-pickles/artichoke-jerusalem-pickles/

Kosher-Style Dill Green Tomato Pickles page 159
So Easy to Preserve, 6th ed., 2014 (University of Georgia, Bulletin 989), as adapted on the NCHFP site
nchfp.uga.edu/how/pickle/vegetable-pickles/kosher-style-dill-green-tomato-pickles/

Marinated Peppers page 160
USDA Complete Guide to Home Canning, 2015, Guide 6, pp. 6-20 and 6-21
nchfp.uga.edu/papers/guide/GUIDE06_HomeCan_rev0715.pdf
Recipe page on the NCHFP site
nchfp.uga.edu/how/pickle/vegetable-pickles/marinated-peppers/

Marinated Whole Mushrooms page 161
USDA Complete Guide to Home Canning, 2015, Guide 6, pp. 6-18 and 6-19
nchfp.uga.edu/papers/guide/GUIDE06_HomeCan_rev0715.pdf
Recipe page on the NCHFP site
nchfp.uga.edu/how/pickle/vegetable-pickles/marinated-whole-mushrooms/

No-Sugar-Added Pickled Beets page 162
Recipe page on the NCHFP site (E. L. Andress, July 2004)
nchfp.uga.edu/how/pickle/pickles-for-special-diets/no-sugar-added-pickled-beets/
USDA Complete Guide to Home Canning, 2015, Guide 6, p. 6-32: the version followed on this page
nchfp.uga.edu/papers/guide/GUIDE06_HomeCan_rev0715.pdf

Pickled Asparagus page 163
USDA Complete Guide to Home Canning, 2015, Guide 6, p. 6-13
nchfp.uga.edu/papers/guide/GUIDE06_HomeCan_rev0715.pdf
Recipe page on the NCHFP site
nchfp.uga.edu/how/pickle/vegetable-pickles/pickled-asparagus/

Pickled Baby Carrots page 164
USDA Complete Guide to Home Canning, 2015, Guide 6, p. 6-16
nchfp.uga.edu/papers/guide/GUIDE06_HomeCan_rev0715.pdf
USDA Complete Guide to Home Canning, 2015, Guide 6, recipe page on the NCHFP site (University of Georgia, October 2005)
nchfp.uga.edu/how/pickle/vegetable-pickles/pickled-baby-carrots/

Pickled Carrots page 165
USDA Complete Guide to Home Canning, 2015, Guide 6, p. 6-16
nchfp.uga.edu/papers/guide/GUIDE06_HomeCan_rev0715.pdf
Recipe page on the NCHFP site
nchfp.uga.edu/how/pickle/vegetable-pickles/pickled-carrots/

Pickled Cauliflower or Brussels Sprouts page 166
USDA Complete Guide to Home Canning, 2015, Guide 6, p. 6-17
nchfp.uga.edu/papers/guide/GUIDE06_HomeCan_rev0715.pdf
Recipe page on the NCHFP site
nchfp.uga.edu/how/pickle/vegetable-pickles/pickled-cauliflower-or-brussel-sprouts/

Pickled Jalapeño Rings page 167
USDA Complete Guide to Home Canning, 2015, Guide 6, p. 6-23
nchfp.uga.edu/papers/guide/GUIDE06_HomeCan_rev0715.pdf
Recipe page on the NCHFP site
nchfp.uga.edu/how/pickle/vegetable-pickles/pickled-jalapeno-rings/

Pickled Mixed Vegetables page 168
USDA Complete Guide to Home Canning, 2015, Guide 6, p. 6-25
nchfp.uga.edu/papers/guide/GUIDE06_HomeCan_rev0715.pdf
Recipe page on the NCHFP site
nchfp.uga.edu/how/pickle/vegetable-pickles/pickled-mixed-vegetables/

Pickled Pearl Onions page 169
USDA Complete Guide to Home Canning, 2015, Guide 6, p. 6-20
nchfp.uga.edu/papers/guide/GUIDE06_HomeCan_rev0715.pdf
Recipe page on the NCHFP site
nchfp.uga.edu/how/pickle/vegetable-pickles/pickled-pearl-onions/

Pickled Sweet Green Tomatoes page 170
USDA Complete Guide to Home Canning, 2015, Guide 6, p. 6-24
nchfp.uga.edu/papers/guide/GUIDE06_HomeCan_rev0715.pdf
Recipe page on the NCHFP site
nchfp.uga.edu/how/pickle/vegetable-pickles/pickled-sweet-green-tomatoes/

Pickled Yellow Pepper Rings page 171
USDA Complete Guide to Home Canning, 2015, Guide 6, p. 6-24
nchfp.uga.edu/papers/guide/GUIDE06_HomeCan_rev0715.pdf
Recipe page on the NCHFP site
nchfp.uga.edu/how/pickle/vegetable-pickles/pickled-yellow-pepper-rings/

Spiced Green Tomatoes page 172
So Easy to Preserve, 6th ed., 2014 (University of Georgia, Bulletin 989), as adapted on the NCHFP site
nchfp.uga.edu/how/pickle/vegetable-pickles/spiced-green-tomatoes/

Barbecue Sauce page 174
So Easy to Preserve, 6th ed., 2014 (University of Georgia, Bulletin 989), as adapted on the NCHFP site
nchfp.uga.edu/how/can/how-do-i-can-tomatoes/barbecue-sauce/

Blender Ketchup page 175
USDA Complete Guide to Home Canning, 2015, Guide 3, pp. 3-18 and 3-19
nchfp.uga.edu/papers/guide/GUIDE03_HomeCan_rev0715.pdf
Recipe page on the NCHFP site
nchfp.uga.edu/how/can/how-do-i-can-tomatoes/blender-ketchup/

Cayenne Pepper Sauce page 176
USDA Complete Guide to Home Canning, 2015, Guide 3, p. 3-17
nchfp.uga.edu/papers/guide/GUIDE03_HomeCan_rev0715.pdf
USDA Complete Guide to Home Canning, 2015, Guide 3 (developed by the University of Georgia for NCHFP, 2003), recipe page on the NCHFP site
nchfp.uga.edu/how/can/how-do-i-can-tomatoes/cayenne-pepper-sauce/

Country Western Ketchup page 177
USDA Complete Guide to Home Canning, 2015, Guide 3, p. 3-18
nchfp.uga.edu/papers/guide/GUIDE03_HomeCan_rev0715.pdf
Recipe page on the NCHFP site
nchfp.uga.edu/how/can/how-do-i-can-tomatoes/country-western-ketchup/

Tomato Paste page 178
University of Georgia for NCHFP (E. L. Andress, May 2015)
nchfp.uga.edu/how/can/how-do-i-can-tomatoes/tomato-paste/
Oregon State University Extension, SP 50-920
extension.oregonstate.edu/food/preservation/preserving-vegetables-tomatoes-sp-50-920

Chile Salsa II page 180
USDA Complete Guide to Home Canning, 2015, Guide 3, p. 3-22
nchfp.uga.edu/papers/guide/GUIDE03_HomeCan_rev0715.pdf
USDA Complete Guide to Home Canning, 2015, Guide 3 (from Salsa Recipes for Canning, PNW 395, Washington State University), recipe page on the NCHFP site
nchfp.uga.edu/how/can/canning-salsa/chile-salsa-ii/

Choice Salsa page 181
University of Georgia for NCHFP (E. L. Andress, August 2013)
nchfp.uga.edu/how/can/canning-salsa/choice-salsa/

Hot Pepper Salsa II page 182
University of Wisconsin-Extension, B3570, "Canning Salsa Safely" (2008), from Washington State University PNW 395
langlade.extension.wisc.edu/files/2011/02/B3570-Canning-Salsa.pdf

Mango Salsa page 183
USDA Complete Guide to Home Canning, 2015, Guide 2, p. 2-24
nchfp.uga.edu/papers/guide/GUIDE02_HomeCan_rev0715.pdf
USDA Complete Guide to Home Canning, 2015, Guide 2 (developed by the University of Georgia for NCHFP, 2003), recipe page on the NCHFP site
nchfp.uga.edu/how/can/canning-salsa/mango-salsa/

Peach-Apple Salsa page 184
USDA Complete Guide to Home Canning, 2015, Guide 2, p. 2-25
nchfp.uga.edu/papers/guide/GUIDE02_HomeCan_rev0715.pdf
USDA Complete Guide to Home Canning, 2015, Guide 2 (developed by the University of Georgia for NCHFP, 2003), recipe page on the NCHFP site
nchfp.uga.edu/how/can/canning-salsa/peach-apple-salsa/

Spicy Cranberry Salsa page 185
USDA Complete Guide to Home Canning, 2015, Guide 2, p. 2-23
nchfp.uga.edu/papers/guide/GUIDE02_HomeCan_rev0715.pdf
USDA Complete Guide to Home Canning, 2015, Guide 2 (developed by the University of Georgia for NCHFP, 2003), recipe page on the NCHFP site
nchfp.uga.edu/how/can/canning-salsa/spicy-cranberry-salsa/
NCHFP blog, "Jar Size Choices Have You Frustrated?", on half-pint jars
nchfp.uga.edu/blog/jar-size-choices-have-you-frustrated

Tomato Salsa with Slicing Tomatoes page 186
USDA Complete Guide to Home Canning, 2015, Guide 3, p. 3-24
nchfp.uga.edu/papers/guide/GUIDE03_HomeCan_rev0715.pdf

Tomato/Tomato Paste Salsa page 187
USDA Complete Guide to Home Canning, 2015, Guide 3, p. 3-25
nchfp.uga.edu/papers/guide/GUIDE03_HomeCan_rev0715.pdf
Recipe page on the NCHFP site
nchfp.uga.edu/how/can/canning-salsa/tomato-tomato-paste-salsa/

Tomato/Tomato Paste Salsa II page 188
University of Wisconsin-Extension, B3570, "Canning Salsa Safely" (2008), from Washington State University PNW 395
langlade.extension.wisc.edu/files/2011/02/B3570-Canning-Salsa.pdf

Festive Mincemeat Pie Filling page 190
USDA Complete Guide to Home Canning, 2015, Guide 2, p. 2-28
nchfp.uga.edu/papers/guide/GUIDE02_HomeCan_rev0715.pdf
Recipe page on the NCHFP site
nchfp.uga.edu/how/can/preparing-and-canning-poultry-red-meats-and-seafoods/festive-mincemeat-pie-filling/

Green Peanuts page 191
So Easy to Preserve, 6th ed., 2014 (University of Georgia, Bulletin 989), recipe page on the NCHFP site
nchfp.uga.edu/how/can/canning-nuts-and-nut-products/peanuts-green/

Mexican Tomato Sauce page 192
USDA Complete Guide to Home Canning, 2015, Guide 3, pp. 3-15 and 3-16
nchfp.uga.edu/papers/guide/GUIDE03_HomeCan_rev0715.pdf
Recipe page on the NCHFP site
nchfp.uga.edu/how/can/canning-salsa/mexican-tomato-sauce/

Spaghetti Sauce without Meat page 193
USDA Complete Guide to Home Canning, 2015, Guide 3, pp. 3-13 and 3-14
nchfp.uga.edu/papers/guide/GUIDE03_HomeCan_rev0715.pdf
Recipe page on the NCHFP site
nchfp.uga.edu/how/can/how-do-i-can-tomatoes/spaghetti-sauce-without-meat/

Spicy Tomato Vegetable Soup page 194
So Easy to Preserve: Canning Vegetables (University of Georgia and NCHFP, 2005), University of Georgia page
fcs.uga.edu/extension/so-easy-to-preserve

Tomatoes with Okra or Zucchini page 195
USDA Complete Guide to Home Canning, 2015, Guide 3, pp. 3-12 and 3-13
nchfp.uga.edu/papers/guide/GUIDE03_HomeCan_rev0715.pdf
Recipe page on the NCHFP site
nchfp.uga.edu/how/can/how-do-i-can-tomatoes/tomatoes-with-okra-or-zucchini/

Fish in Pint Jars pages 196–197
USDA Complete Guide to Home Canning, 2015, Guide 5, p. 5-10
nchfp.uga.edu/papers/guide/GUIDE05_HomeCan_rev0715.pdf

Fish in Quart Jars pages 198–199
USDA Complete Guide to Home Canning, 2015, Guide 5, pp. 5-11 and 5-12
nchfp.uga.edu/papers/guide/GUIDE05_HomeCan_rev0715.pdf

Clams page 200
USDA Complete Guide to Home Canning, 2015, Guide 5, p. 5-9
nchfp.uga.edu/papers/guide/GUIDE05_HomeCan_rev0715.pdf

Fish Stock page 201
NCHFP, Fish Stock (a process tested in 2023 by NEAFCS and its university partners)
nchfp.uga.edu/how/can/preparing-and-canning-poultry-red-meats-and-seafoods/fish-stock/

King and Dungeness Crab Meat page 202
USDA Complete Guide to Home Canning, 2015, Guide 5, p. 5-9
nchfp.uga.edu/papers/guide/GUIDE05_HomeCan_rev0715.pdf

Oysters page 203
USDA Complete Guide to Home Canning, 2015, Guide 5, p. 5-12
nchfp.uga.edu/papers/guide/GUIDE05_HomeCan_rev0715.pdf

Smoked Fish page 204
USDA Complete Guide to Home Canning, 2015, Guide 5, p. 5-13
nchfp.uga.edu/papers/guide/GUIDE05_HomeCan_rev0715.pdf

Tuna page 205
USDA Complete Guide to Home Canning, 2015, Guide 5, pp. 5-14 and 5-15
nchfp.uga.edu/papers/guide/GUIDE05_HomeCan_rev0715.pdf