

# CANNING RECIPES

## Zucchini Pickles

6 cups sliced green zucchini  
 6 cups sliced yellow zucchini  
 2 large onions  
 1 each yellow, red and green peppers  
 1/2 cup salt

2 cups sugar

4 cups water

4 cups vinegar

2 tbsps. mustard seed

2 tbsps. celery seed

2 tsp. turmeric

Wash and cut vegetables (slice

onions thin and zucchini about 1/2 inch thick). Cover zucchini, onion, and peppers with water to which salt has been added. Let stand for 2 hours. Drain and rinse the vegetables. Combine the sugar, water, vinegar, and spices and bring to a boil. When it boils add the vegetables and cook 2 to 3 minutes. Pack vegetables into hot jars and fill with the hot liquid, leaving 1/2 inch head-space. Release air bubbles, clean rims, and seal. Process in a water bath for 10 minutes. Makes 6 to 7 pints.

## Carrots with Mint

8 lbs. baby carrots  
 In each jar:

1 clove garlic

1 sprig mint about 2 inches long

1 tsp. lemon juice

1/2 tsp. salt

Wash and scrape carrots. Put

garlic, mint, lemon juice and salt in

each pint. Add carrots and fill jar

with boiling water to within 1/2 inch

of tops of jars. Release air bubbles,

clean rims, and seal. Process at 10

lbs. of pressure for 30 minutes.  
 Makes 5 to 6 pints.

## Tomato Sauce

21 lbs. tomatoes

2 onions

1 large green bell pepper

2 stalks celery

1/2 cup bottled lemon juice

1 tbs. sugar

1 tbs. salt

1 1/2 tsp. black pepper

1 1/2 cup chopped parsley

Peel tomatoes and puree in a

tomato press or in batches in a food

processor. Put into a large pan.

Process onions, bell pepper and

celery together and mince finely. Add

to tomatoes. Add the rest of the

ingredients and mix well. Cook over

medium heat, stirring occasionally,

until mixture thickens and has

reduced by almost half. Ladle hot

mixture into hot jars. Clean rims of

jars, seal and process in a hot water

bath for 35 minutes. Makes 7 pints.

## Salsa

5 1/2 lbs. tomatoes, peeled and diced

2 onions, diced

1 can (7 oz.) chilies, diced

2 tsp. salt

1 tsp. cracked pepper

2 tbs. bottled lemon juice

2 tbs. chopped cilantro

1/2 cup vinegar

1 1/2 tsp. cayenne pepper

Combine all ingredients and mix

well. Heat salsa just until hot. Ladle

into hot jars. Clean rims, seal and

process in a hot water bath for 45

minutes. Makes 6 pints.

## Barbecue Sauce

44 oz. ketchup

1/2 cup brown sugar

1/2 cup honey

1/2 cup cider vinegar

1/4 cup molasses

3 tbs. Worcestershire sauce

3 bay leaves, crushed

2 tsp. liquid smoke

1 tsp. cracked pepper

1 tsp. salt

1 small can (8 3/4 oz.)

crushed pineapple

2 cloves garlic, minced

1/2 cup soy sauce

1 tsp. ginger

Combine all ingredients in a large

saucepan. Cook, stirring occasionally,

30 to 40 minutes until sauce is well

blended. Ladle into hot jars. Clean

rims, seal and process in a hot water

bath for 20 minutes. Makes 7 pints.

## Currant Jelly

3 lbs. red currants

2 cups water

3 1/2 cups sugar

Wash currants in a strainer. When

clean, put currants and 2 cups of

water into a heavy saucepan. Boil for

5 minutes. Stir to slightly crush

berries. Remove from heat and put

into a jelly bag to strain. You should

get about 4 cups of juice. Put juice in

a heavy pan and add sugar. Cook,

stirring often, and skim foam as it

accumulates. When the jell point is

reached, remove from heat and skim

the foam again. Ladle into hot jars.

Clean rims and seal. Process in a hot

water bath for 10 minutes. 4 or 5

half-pint jars.