

CANNING RECIPES

Pepper Jelly

2 medium-sized green bell peppers
1/2 cup fresh hot chili peppers or

1/2 cup canned chilies

1 1/2 cups cider vinegar

6 cups sugar

6 oz. (2 envelopes) liquid pectin

Remove stems and seeds from

peppers. Grind peppers in a food

processor until liquefied. Measure 3/4

cup into a heavy saucepan. Grind the

hot chilies in the same way and add

to the pan with the peppers. Add the

vinegar and sugar. Bring to a full

rolling boil, stirring constantly. Add

pectin and stir until well blended.

Bring back to a full rolling boil and

boil for 1 minute. Remove from heat

and skim foam with a metal spoon.

Ladle into hot jars and seal. Process

in a hot water bath for 5 minutes.

Make 7 half-pint jars.

Peach Jam

4 lbs. peaches

2 tbs. bottled lemon juice

5 cups sugar

1/2 tsp. nutmeg

Prepare peaches by peeling, pitting

and cutting into quarters. Chop in a

food processor or cut into small

pieces. Put peaches, lemon juice,

sugar and nutmeg in a saucepan and

cook over medium heat, stirring to

dissolve all the sugar. Boil rapidly

and stir constantly until the jam is

thick or has reached the jell point on

a thermometer. Remove from heat

and let stand 5 minutes, skimming

off any foam. Ladle into hot jars,

clean rims, seal and process in a hot

water bath for 10 minutes. Makes 5

half-pint jars.

Cherry Preserves

6 cups (3 lbs.) sweet cherries

3 tbs. bottled lemon juice

4 cups sugar

1/2 tsp. almond extract

Wash and pit cherries, or cut in

half and remove pits. Put cherries,

sugar and lemon juice in a heavy

saucepan. Mix well and warm on

stove 5 minutes, stirring constantly.

Remove from heat and let stand 1

hour. This is to draw the juice out.

Return to heat, add almond extract,

and cook, stirring occasionally until

thick and glossy. Continue cooking

until the jell point is reached, 220°F.

Remove from heat, ladle into hot

jars, clean rims, seal and process for

10 minutes in a hot water bath.

Makes 5 to 6 half-pints.

Orange-Pineapple Marmalade

Peel of 3 oranges

Pulp of 6 oranges

2 cans (20 oz. each) crushed

pineapple; do not drain

1/4 cup bottled lemon juice

5 cups sugar

1/2 tsp. ground ginger

Peel three oranges. Put peel in a

saucepan with 1 cup of water and

boil 40 minutes. Remove from heat

and drain. Slice into slivers. Peel

other oranges, remove white flesh,

and slice orange pulp, removing seed

and membrane. Put peel, pulp,

undrained pineapple, lemon juice,

sugar and ginger into a pan. Bring to

a boil over high heat, stirring con-

stantly to dissolve sugar. Continue

cooking over medium heat, stirring

occasionally until the marmalade

thickens and turns a beautiful amber

color. Remove from heat and let sit to

cool 5 to 7 minutes. Remove any

foam that has formed. Ladle into hot

jars, wipe rims, seal and process in a

hot water bath for 10 minutes.

Makes 6 half-pints.

Pickled Beets

8 lbs. beets

2 cups sugar

2 cups water

4 cups cider vinegar

2 whole sticks cinnamon

6 whole allspice

8 whole cloves

2 large onions, sliced thin

1 lemon, sliced thin

Wash beets. Cook until just tender

(about 20 minutes), plunge into cold

water, and slip off skins. Shred beets.

Combine sugar, water and vinegar.

Put spices in a piece of cheesecloth,

tie them and add to the vinegar

mixture. Bring the mixture to a boil,

then lower heat and simmer for 5

minutes. Remove spices. Fill hot jars

with beets and onions. Add a lemon

slice to each jar and fill with the hot

liquid to within 1/2" of the top of the

jar. Release air bubbles, clean rims,

seal and process in a hot water bath

for 30 minutes. Makes 4 pints.

Mango Chutney

2 cups mango, diced

2 cups apple, diced

1 onion, diced

1/2 cup green pepper, diced

1/2 cup golden raisins

1/2 cup sliced almonds

1 cup sugar

1 cup apple cider vinegar

1/4 tsp. ground allspice

1/4 tsp. ground cloves

1 tsp. cinnamon

1/2 tsp. salt

Prepare fruit and vegetables. Put all

other ingredients into a large, heavy

saucepan. Bring to a boil, stirring

constantly. Add fruits and vegetables

and cook about 30 minutes or until

desired consistency, stirring occasion-

ally. Ladle into hot jars leaving 1/2"

headspace. Clean rims, seal and

process in a hot water bath for 10

minutes. Makes 5 or 6 half-pints.