

CANNING RECIPES

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Boiling Water Canner increase time for altitudes~~

at 1,001-3,000ft. add 5 minutes

at 3,001-6,000ft. add 10 minutes

at 6,001-8,000ft. add 15 minutes

at 8,001-10,000 add 20 minutes

Canning Tips

Once jars have sealed & cooled, I remove the screw bands, wash and dry completely and put them away for next use. Leaving these on, I have learned just causes the screw bands to rust. Thus making it hard to remove the screw band and lid after it has been in pantry for awhile. Next I wash or with clean damp cloth wipe jars and lids clean. Dry with clean dry cloth. Then I put the same batch number (example 0088) on each jar also on the recipe I used to make the mixture. That way if for some reason there is a problem. I can easily locate all jars in the same recipe.

One year I made fig preserves. My son's favorite. Believe me he could be a judge for this at county fair! (lol) He found a jar that he claimed made his day just to taste. Instead of us having to sift thru many jars of this, we located the number of the batch and could find another of his favorite recipe at an eye glance.

Type of Syrup	Sugar to One Quart Water	Yield of Syrup
Light	2 cups	5 cups
Medium	3 cups	5 1/2 cups
Heavy	4 3/4 cups	6 cups

Calculating Amounts

Fruit	Amount Per Quart
Apples	2 1/2 to 3 lbs.
Apricots	1 1/2 to 2 1/2 lbs.
Berries	1 1/2 to 2 1/2 lbs.
Cherries	2 to 3 lbs.
Peaches, nectarines	2 to 3 lbs.
Pears	2 to 3 lbs.
Plums	1 1/2 to 2 1/2 lbs.
Rhubarb	1 to 2 lbs.
Tomatoes	2 1/2 to 3 1/2

SPICED APPLE RINGS

Slice and core hard apples and pack in sterilized jars.

Make a syrup of 8 cups water, 4 teaspoons red or green food coloring, 4 cups sugar, 1 package red hot candy.

Put 1 stick of cinnamon, 1 teaspoon whole cloves, 1 teaspoon allspice, 1 teaspoon mace in cloth bag.

Place in syrup and bring to a boil.

Pour syrup over hot jars of apple rings.

Process in hot water bath: pints - 25 minutes; quarts - 30 minutes.

Chunky Applesauce

20 large tart apples

4 cups water

1/2 cup brown sugar, to taste

1/4 cup fresh lemon juice, to taste

1 teaspoon cinnamon, to taste

1/2 teaspoon nutmeg, to taste

1/4 teaspoon ground cloves, to taste

1. Peel and core, and quarter apples.

2. Place in a large pot with the 4 cups water.

3. Over medium heat bring to a simmer, reduce to medium low and cook until apples are soft, stirring constantly.

4. Mash apples until desired consistency is reached.

5. Add Sugar, Lemon Juice and spices to taste.

6. While stirring bring applesauce to a full boil.

7. Remove from heat and ladle into clean hot jars, leaving 1/2 inch head space.

8. Process for 25 minutes in a boiling water bath.

Asparagus

Ingredients

Asparagus

Procedure

Remove scales and tough ends. Wash thoroughly. Cut into jar lengths (allowing for 1-"
headspace) or 1-"
pieces.

RAW PACK: Fill hot jars tightly without crushing; cover with boiling water. Leave 1-"
headspace.

RAW PACK PROCESS: Pints 30 minutes

Quarts 40 minutes

Pickled Asparagus

2 cups pickling vinegar

2 cups water

1 tablespoons salt

1 tablespoons chill peppers

bring above ingredients to a boil then simmering on medium for 10 minutes.

In large jar add about 4-5 tablespoons of crushed garlic (i usually put a little more depending on how much garlic you like)

then add fresh dill

after setting in jar cut your asparagus to fit jar.

add the brine then seal & process for 20 minutes

Beans-Green or Waxed

Wash, string and trim beans. Leave whole or cut or break into 1" pieces.

RAW PACK:

Fill hot jars tightly with beans; cover with boiling water. Leave 1" headspace.

RAW PACK PROCESS:pints 20 minutes

quarts 25 minutes

HOT PACK:

Cover with boiling. Bring to a boil and simmer 5 minutes. Fill hot jars with hot beans; cover with hot liquid. Leave 1" headspace.

HOT PACK PROCESS:

Pints 20 minutes

Quarts 25 minutes

Canning Green Beans

green beans
canning salt
water

wash beans, remove ends and cut. cover with boiling water and simmer 3 minutes, drain, save the liquid that the beans were blanched in. pour beans into jars, add 1/2 tsp. canning salt to pints, and 1 tsp. to quarts. pour liquid over beans and seal. process pints at 10 lbs. pressure for 30 minutes, and quarts. at 10 lbs. pressure for 35 minutes.

Beans-Lima

Ingredients

Wash pods,shell and wash again.

Procedure

RAW PACK: Loosely fill hot jars with lima beans,cover with boiling water. Leave 1" headspace,1 1/4 " headspace for quarts.

RAW PACK PROCESS: pints 40 minutes
quarts 50 minutes

Vinegar Beans

This is the way my great grandma canned vinegar beans. The vinegar solution preserves the green beans with a wonderful flavor! I don't bother to can plain green beans anymore. I am pleased to share this recipe with you but ask that if you post it anywhere else--please give credit to Granny Boyd from the Blue Ridge Mtns. of VA.

Wash and string green beans.

Break up enough green beans to almost fill a 16 quart pot. This amount will yield almost 13 quarts of vinegar beans.

Vinegar Solution:

1 1/2 C. Apple Cider Vinegar (Use a good brand--we like WhiteHouse Apple Cider Vinegar)

2/3 C. sugar

2/3 C. Canning salt

6 quarts of water

Mix ingreds. together and bring to a boil. Pour solution over broken up green beans. Bring beans and solution to a boil and cook for 30 mins.

Have your canning jars sterilized and hot, and lids warm. Immediately can your beans. Be sure and wipe off your rims of the cans with a damp papertowel before adding your lids and rings. Hot water bath the cans for about 15 mins.

Let cans cool & complete seals.

BEEF LOAF

Ingredients

8 pounds ground round or neck of beef
8 teasp. salt
1 teasp. pepper
1 large onion,grated
4 eggs
fat

Procedure

Mix all ingredients well. Shape into small loaves that will easily fit into containers. Brown lightly in hot fat. Pack hot in hot clean jars leaving 1-inch headspace. Adjust lids and screwbands. Process 10 lbs. pressure, pint jars 75 minutes and quart jars at 90 minutes. (Same instructions for all canning.)

Remove canner from hot burner,let sit until pressure is at 0 lbs., or, turn off burner and let sit until pressure is at 0 lbs.Remove lid of canner,remove jars to sit on dry towel on counter top. Cover with another towel to keep from drafts.You will hear lids seal with each "ping" sound. After jars are fully cooled,making sure,as food could still be cooking in jar. If so let cool longer. Remove towel,wash or wipe clean with damp cloth. Dry,label (name of recipe,date and batch #)and put on shelf.You may like to use fancy labels,you may be looking at the jars for years to come.

BEEF ROLLS

Ingredients

8 pounds round or neck of beef
salt and pepper
2 cups chopped onion
2 pounds bacon, sliced
fat
water or soup stock

Procedure

Cut beef into 1/4 or 1/2 inch slices; then cut in pieces 3 or 4 inches wide and 6 inches long. Sprinkle with salt and pepper and onion. Lay slice of bacon over top and roll tightly as for jelly roll. Tie with string. Brown rolls on all sides in hot fat. Pour off excess fat. Add water or soup stock and let simmer for 15 minutes. Remove strings from rolls. Pack hot in clean, hot jars leaving 1-inch headspace. Cover with hot meat liquid. Adjust lids. Process in pressure canner for 75 minutes for pint jars, 90 minutes for quart jars at 10 lbs. pressure.

Beets

Ingredients

Beets

Procedure

Trim off tops, leaving 1" of stem and roots. Wash thoroughly. Cover with boiling water. Boil about 15 to 25 minutes until skins slip off easily. Plunge into cold water. Remove skins and trim off stems and roots. Small beets may be left whole. Cut medium or large beets into 1/2" cubes or slices. Halve or quarter very large slices. Fill hot jars with hot beets; cover with fresh, boiling water. Leave 1" headspace.

PROCESS:

Pints 30 minutes

Quarts 35 minutes

PICKLED BEETS

6 medium-size beets, uncooked

Cold water to cover beets

1 1/2 C. wine vinegar

1 1/2 T. dry mustard

1/2 tsp. salt

1 C. sugar

2 onions, sliced

2 tsp. dill seeds

Cover whole beets with water and boil until tender. Drain, reserving 1 1/4 cups of liquid. When beets are cool, slice off tops and bottoms. Then, using your fingers, slip off skins. Slice beets. Bring vinegar and reserved cooking liquid to a boil. Add mustard, salt and sugar. Stir and bring to boil again. Remove and set aside.

Arrange beet slices and onions in layers in clean, screw-top jars. Add dill seeds. Cover with hot vinegar mixture. Tightly screw on tops. Process 30 minutes in boiling water bath. Cool and allow to set several days in refrigerator before serving. Yields 6 cups.

PICKLED BEETS

9 lbs. tiny fresh beets
1 tsp. whole cloves
1 tsp. whole allspice
2 sticks cinnamon
2 c. sugar
2 c. cider vinegar

Wash and drain beets, being careful to leave on some stem and root to prevent bleeding. Cover with boiling water and simmer, covered, about 20 minutes or until tender. Drain well. When beets are cool, remove skin, stem, and root ends. If beets are not very small, slice after peeling. Tie spices in cheesecloth, combine with remaining ingredients and 2 cups of water in a saucepan and bring to a boil. Add cooked beets and simmer, uncovered, 10 minutes. Discard spices. Pack into clean hot quart jars leaving 1/8 inch head-space. Seal immediately. Process 30 minutes in boiling-water bath. Makes about 3 quarts.

BOTTLED INFERNO

22 large jalapeños, chopped

1 C. vinegar

1/4 C. water

32 oz. catsup

1/4 tsp. garlic powder

Procedure

Mix hot peppers and vinegar; stir. Add catsup and stir. Simmer for 15 minutes. Pour into sterilized jars or bottles. Seal or keep in refrigerator.

Broth For Canning Meats

Ingredients

1 cup water or broth for each 1 to 2 tablespoons fat

Procedure

Remove meat from cooking pan. Add 1 cup of boiling water or broth for each 1 to 2 tablespoon fat in the pan. Boil 2 to 3 minutes. DO NOT THICKEN.

APPLE BUTTER

15 medium-size apples

1 1/2 qt. cider

3 C. sugar

1 tsp. cinnamon

1 tsp. allspice

1 tsp. cloves

1/4 tsp. nutmeg

Wash and slice firm tart apples; no need to remove core — just seed and peel. Add cider and boil for 15 minutes or until apples are mushy. Press through sieve (should be about 3 quarts pulp). Gently boil pulp for 1 hour or until it begins to thicken. Stir occasionally. Stir in spices and continue cooking slowly for 3 hours or until thickened. Stir frequently. Pour into hot sterilized jars. Leave 1/4-inch headspace. Seal. Makes 3 1/2 pints.

Grape Butter

1 gallon grapes

1/4 cup water

honey, up to 3/4 cup

1. In a large stainless or enamel pot add grapes and water.
2. Heat to medium high and mash grapes.
3. Continue to cook as mixture thickens, about 30 minutes.
4. Stir frequently.
5. Put grapes and juice through a food mill to remove seeds.
6. Return pulp to pot and cook over medium low heat for 2-3 hours, stirring frequently.
7. You may need more cooking time depending on the amount of juice your grapes hold.
8. When product is quite thick place a drop of grape butter on a frozen plate.
9. If you get a ring of fluid around grape butter drop you need to continue to cook.
10. Repeat test until no liquid ring appears.
11. At this point taste and add honey if you wish.
12. When done, ladle butter into clean, hot sterile jars leaving 1/2 inch head space and seal.
13. Process in a boiling water bath for 10 minutes at altitudes up to 1000 feet.

Pumpkin Butter

3 cups cooked, mashed, or canned pumpkin

2 cups sugar

1/2 t ground cinnamon

1/4 t ground cloves

1/2 t lemon juice

Combine all ingredients in a medium saucepan; stir well.

Bring to a boil; reduce heat, and simmer, uncovered for 30 minutes until mixture is smooth and thickened.

Quickly pour pumpkin butter mixture into hot jars, filling to 1/4 inch from top.

Wipe jar rims clean.

Place lids with bands on and process in a boiling water bath 15 minutes.

Yield: 4 half pints.

TOMATO BUTTER

This is especially delicious on ham, but it can be used on other meats.

- 2 C. brown sugar
- 3 C. granulated sugar
- 2 C. vinegar
- 1 tsp. ground cinnamon
- 1 tsp. ground cloves
- 1 tsp. ground allspice
- 1 T. salt
- 5 qt. ground ripe tomatoes
- 3 medium onions, ground
- 1 green bell pepper, ground
- 1 can crushed pineapple

Combine sugars, vinegar and spices. Bring to a boil. Add ground vegetables and pineapple. Simmer over low heat until desired thickness, stirring frequently. Pour into hot sterilized jars and seal.

Canned Cabbage

cabbage

salt

water

Wash outside leaves and core cabbage. Precook 5 minutes, then pack into clean jars. Add 1 tsp. salt to each quart and fill to within 1/2 inch of top with water in which cabbage was precooked in or boiling water. Process in canner for 35 minutes at 10 lb. pressure.

Carrots

Procedure

Wash and peel carrots. Slice or dice.

RAW PACK: Fill hot jars tightly with carrots; cover with boiling water. Leave 1" headspace.

RAW PACK PROCESS:

Pints 25

Quarts 30 minutes

HOT PACK: Cover with boiling water. Bring to boil and simmer 5 minutes. Fill hot jars with hot carrots; cover with hot liquid. Leave 1" headspace.

HOT PACK PROCESS:

Pints 25 minutes

Quarts 30 minutes

CHILI

Ingredients

5 lbs. ground beef
2 cups chopped onions (about 2 medium)
1 clove garlic, minced
6 cups cooked or canned tomatoes and juice
1/2 cup chili powder
1 1/2 tablesp. salt
1 hot red pepper, finely chopped
1 teasp. cumin seed

Procedure

Brown meat; add onions and garlic and cook slowly until tender. Add remaining ingredients and simmer 20 minutes. If meat is fat, skim off fat before canning. Pour hot into hot jars, leaving 1-inch headspace. Remove air bubbles. Adjust caps.

Process pints 1 hour and 15 minutes, quarts 1 hour and 30 minutes at 10 pounds pressure.
Yield: about 3 quarts

To serve: Add cooked or canned pinto or kidney beans, heat and serve.

Note: When cutting hot peppers or seeding, use rubber gloves to prevent burning hands.

CHILI CON CARNE

Ingredients

10 lbs. ground beef
water to cover
2 tablesp. chili powder
1 cup chopped onion
3 tablesp. fat
7 tablesp. salt
small clove garlic

Procedure

Simmer beef in water to cover for 15 minutes. Add all other ingredients and mix well. Heat thoroughly. Pack hot into hot jars. Adjust lids. Process in pressure canner, at 15 pounds pressure and 70 minutes for pints and 90 for quarts.

Kidney beans are omitted in the above recipe because they are usually dried and can easily stored in that state. However, if you like, the beans may be added. Use 5 to 10 pounds fresh kidney beans. Cook until soft and add to other ingredients before packing jars for processing in canner. Process as stated above.

CHOW-CHOW

MAKES 16 PINTS

The Pennsylvania Dutch are famous for their pickles, relishes and condiments. Chow-Chow, in my recollection, has always been one of the favorites. It is made up of a variety of vegetables that are in season near the end of the summer. I remember a church in Dryville, PA, used to make batches of this recipe to sell as a fund-raiser. That's where we got the recipe. It is, without a doubt, the best Chow-Chow I have ever eaten. I have only tasted one store-bought variety that came even close, and it was purchased at a farmer's market in Asheville, NC. The difference is primarily in the combination and size of the vegetables. In this recipe, the vegetables are cut into small pieces whereas, in most other varieties, they are processed or shredded. Obviously, this takes a lot of care and effort, but is well worth it, especially since you will reap the rewards as long as those little jars remain on your pantry shelf.

INGREDIENTS

- * 1 pound bag dried Navy Beans
- * 1 pound bag dried Red Kidney Beans
- * 1 quart (5 pounds) unshelled lima beans
- * 2 pounds stringbeans (combination of yellow and green)
- * 1 large head cauliflower
- * 1 medium head celery
- * 4 large sweet red peppers
- * 4 large sweet green peppers
- * 1 quart (2 pounds) carrots
- * 1-1/2 cups small boiling onions (can used canned cocktail onions, rinsed and drained)
- * 1-1/2 cups small sweet gherkins (can used canned, rinsed and drained)
- * 1 gallon white vinegar
- * 6 cups granulated sugar
- * 1/4 cup coarse canning or kosher salt, more or less to taste

Cook dried beans separately, according to package directions, until tender. Rinse with cold water and drain. Set aside. Cook all other fresh vegetables separately until crisp-tender; drain and immerse immediately in ice water. This will stop cooking and help retain color. Set aside.

Combine vinegar, sugar and salt in large stockpot or kettle large enough to hold all ingredients. Bring to a boil, being certain sugar and salt are completely dissolved. Add all vegetables, including canned onions and gherkins. Bring back to boil, then reduce heat and keep at a simmer. Place in hot sterilized jars, leaving 1/2-inch head space, and process in a boiling water canner for 10 minutes at an altitude up to 1,000 feet, 15 minutes at 1,000 to 6,000 feet.

Appalachian Sweet Chow-Chow

Ingredients:

2 quarts shredded cabbage (about one medium head). I use the same grater to shred the cabbage that I do to make slaw.

1/2 cup sweet onions chopped fine

1/2 cup chopped green or red bell peppers (optional)

2 Tablespoons salt

Combine chopped vegetables and sprinkle with salt. Let stand 4 to 6 hours in the refrigerator. Drain well.

Combine the following ingredients and simmer 10 minutes. Use a pot large enough to put the vegetable mix in later.

2 cups vinegar

1 1/2 cups sugar

2 teaspoons dry mustard

1 teaspoon turmeric

1/2 teaspoon ground ginger

2 teaspoons celery seeds

2 teaspoons mustard seed

Add vegetables to vinegar-sugar-spice mixture and simmer another 10 minutes. Bring to a boil. Then pack, boiling hot, into clean, heated canning jars, leaving only a 1/8 inch head space. Place canning lids and rings on jars and tighten. I usually turn the jars upside down so that all the heat is on the seals. I don't turn them back upright until the jars are completely cool.

This recipe doesn't have to sit before it's ready to eat. After it cools, you can start tasting it. You won't be able to tell where the cabbage starts and the onions end. The flavors blend together perfectly.

Gettysburg Chow Chow

2 quarts chopped cabbage
1 quart chopped green tomatoes
6 large onions, chopped
3 sweet red peppers, chopped
salt
2 pounds sugar
4 tablespoons dry mustard
3 tablespoons white mustard seed
1 1/2 tablespoons celery seed
1/2 tablespoon ginger
8 cups vinegar to cover
1 tablespoon cloves

Directions: Place each vegetable in separate bowl and sprinkle with salt. Let stand 4 hours. Press juice from each vegetable and combine. Mix dry ingredients and rub into paste by using small amount of vinegar.

Notes: Add rest of vinegar and heat to boiling. Add vegetables and cook slowly for 20 minutes. Pack into sterile jars and seal. Cover jars with boiling water and simmer for 15 minutes. Makes 2 1/2 quarts.

Green Tomato Chow Chow

2 cups water
10 lbs green tomatoes washed
2 red peppers
2 orange peppers
2 yellow peppers
2 green peppers
5 lbs onions
4 cups white vinegar
5.5 cups white sugar
3 tsp pickling spice
cheese cloth with white thread to tie it
2 tsp mustard
1/2 cup corn starch
1 tsp turmeric
1 cup coarse salt

Take all the vegetables, cutting tomatoes into 6 pieces, onions in rings, peppers in chunks, coarse salt. Let sit on the stove all night, you might add zucchini or any vegetable you wish.

Next AM take handfuls of this and rinse well. Put in a pot, add cold water, vinegar and sugar turn up to 7 and stir frequently.

Simmer 2.5 hours on low. Then in a cup make a paste from corn starch and spices and vinegar, enough to pour into pot. Let it thicken for about a half hour and while it's hot put it in the bottles and seal well. Makes 12 medium bottles.

SWEET CHOW CHOW

12 green tomatoes
1 medium head of cabbage
7 medium white onions
12 green bell peppers
6 red bell peppers
1/2 cup salt
6 cups sugar
1 tablespoon celery seed
2 tablespoons mustard seed
1 1/2 teaspoons turmeric
4 cups pure apple vinegar
2 cups water

Grind tomatoes, cabbage, onions, green peppers and red peppers into large pan. Add salt and let stand overnight. Rinse and drain. Put into large kettle. Add remaining ingredients, heat to boiling. Boil for 8 minutes, stirring constantly. Pour into hot sterilized jars; seal. Let stand at least 2 weeks before opening. Makes 7 pints
For hot Chow Chow, add 10 hot peppers and 1 tablespoon cayenne pepper.

Canning Corned Beef

25 lbs.beef
water
cloves
Bay leaves
Peppercorns

Cover corned beef with cold water. Bring to a boil, simmer 1 hour. Remove meat. Cut meat into 2 inch chunks for packing. Skim broth. Add 2 Tbsp whole cloves, 3 bay leaves and peppercorns, if desired reheat to boiling, remove spices. pack meat into jars, pour hot broth over meat leaving 1-inch head space. place jars in canner and process for 60 minutes at 15 lb.pressure.

Corn-Cream Style

Ingredients

Use only fresh corn that is tender and juicy.

Procedure

Husk corn; remove all silk and wash. Blanch ears 4 minutes in boiling water. Cut corn from cob at about center of kernel and then scrape cobs. USE NO LARGER THAN PINT JARS.

RAW PACK: Add 2 cups of boiling water to every 4 cups of corn and scrapings. Bring to a boil. Fill hot pint jars with hot corn mixture. Leave 1" headspace.

HOT PACK PROCESS:

Pints 85 minutes

Corn Relish

Ingredients

2 quarts cut cooked corn(about 18 ears) (i used frozen)
1 quart chopped cabbage(about 1 small head)
1 cup chopped onion(about 1 medium)
1 cup chopped sweet green peppers (about 2 small)
1 cup chopped sweet red pepper (about 2 small)
2 1/2cups sugar
2 tablesp. dry mustard
1 tablesp. celery seed
1 tablesp. mustard seed
1 tablesp. salt
1 tablesp. minced garlic (not in the orig. recipe)
2 tablesp. red pepper flakes, crushed (not in the orig. recipe)
1 tablesp. turmeric
1 quart vinegar
1 cup water

Procedure

To make corn relish with fresh corn: Boil ears of corn 5 minutes; cut corn from cob. Combine corn with remaining ingredients in a large saucepot. Bring to a boil; reduce heat and simmer 20 minutes. Pack hot into hot jars, leaving 1/4-inch headspace. Adjust two-piece caps. Process 15 minutes in a boiling-water canner.

Yield: about 6 pints

Corn-Whole kernel

Ingredients

Use only fresh corn that is tender and juicy

Procedure

Husk corn and remove silks. Cut out any damaged spots. Blanch in boiling water 3 minutes. Cut corn from cob at about 3/4 the depth of kernel. Do not scrape cob.

RAW PACK: Loosely fill hot jars with corn; cover with boiling water. Leave 1" headspace.

RAW PACK PROCESS:

Pints 55 minutes

Quarts 85 minutes

HOT PACK:

Add 1 cup hot water to every 4 cups of kernels. Bring to a boil; simmer 5 minutes. Fill hot jars with hot corn; cover with hot liquid.

Leave 1" headspace.

HOT PACK PROCESS:

Pints 55 minutes

Quarts 85 minutes

PICKLED CRAB APPLES

6 c. sugar

1 qt. vinegar

3 c. water

1 tbsp. cinnamon

1 tsp. each mace, allspice and cloves

Procedure

Heat syrup; let cool. Add apples and heat slowly until tender. Let apples stand in syrup overnight. Pack them cold in jars and fill to within 1/2 inch of top with syrup. Screw tops tight. Process in water bath at 180 degrees for 20 minutes.

PICKLED EGGS

8 eggs
2 c. cider vinegar
2 tbsp. sugar
1 tsp. salt
2 whole habanero peppers (or one, or none)
1 clove garlic, sliced
1 whole clove
1/4 tsp. caraway seed
1 large can Beets with juice

Hard cook eggs, remove shells. Cool eggs completely, then put in 1 quart jars with tight lids. Combine vinegar and rest of the ingredients in saucepan. Bring to a boil. Reduce heat and simmer for 10 minutes. Strain and pour hot liquid over eggs. Cover tightly and refrigerate for at least 2 days to develop flavor. You can replenish the eggs a couple of times till you'll need to change the bath.

5-Star Pickled Eggs

- 3 dozen hard-boiled eggs (peeled)
- 1 quart Heinz Distilled White Vinegar
- 1 onion (sliced)
- 1 tablespoon mustard seed
- 1 tablespoon dill seed
- 1 tablespoon red pepper seed
- 1 tablespoon black pepper or peppercorns
- 6 cloves of fresh garlic
- 1 jar (16 oz.) jalapeno peppers with juice
- 1 jar (16 oz.) habanero peppers with juice
- 10 dashes Tabasco sauce

Place all the ingredients except the hard-boiled eggs in a covered pot and boil for 15 minutes. Place the hard-boiled eggs in a glass jar and cover them with hot pickling mixture until the eggs are completely covered. If there is not enough vinegar, you may add some hot water to the vinegar solution. Marinate the eggs in this solution, in the refrigerator, for 7 days before serving. The longer they marinate, the more robust the flavor!

Pickled Eggs from Kerr

1 dozen eggs, cooked hard and peeled
2 cup vinegar
1/4 cup sugar
1 1/2 Tbsp mixed pickling spices (purchase as a blend)
1 tsp salt
2 whole bay leaves for garnish in the jar
pinch of peppercorns, for garnish in the jar
2-3 whole red chile pepper for garnish in the jar.

Hard cook 1 dozen eggs. Peel carefully. Put eggs and whole spices, chiles, and bay leaves (for decoration) in a scalded quart (4 cups) jar with a tight fitting lid.

Bring vinegar, salt, sugar and spices to a simmer in a non-reactive saucepan and pour over the eggs. Seal and refrigerate. They will be ready to eat in 3 days and will keep for two months in the refrigerator.

YELLOW (MUSTARD) EGGS

4 tbl. Yellow mustard

2/3 c. sugar

1/8 tsp. salt

3/4 c. white vinegar

3/4 c. water

2 drops yellow food coloring

hard-boil 7 eggs and peel them

mix all ingredients in a saucepan.

Bring just to the boil. Remove from heat

Drop eggs in a quart mason jar. Pour heated mixture

Into jar.

refrigerate and let stand 72 hours.

Rev. A- spicy mustard eggs

Sub. Spicy brown for yellow mustard

Add 10 turns fresh ground black pepper

Rev. B- Garlic eggs

Sub cider for white vinegar

Add 2 tbl. Minced garlic

ORANGE SPICE PICKLED EGGS

- 8 hard-cooked eggs
- 1 1/2 cups white vinegar
- 1/4 cup water
- 1 can (6 oz.) frozen orange juice concentrate
- 1 cinnamon stick, broken
- 8 whole cloves, crushed

Arrange eggs in 1-quart jar with tight-fitting lid.

In medium saucepan, stir together all remaining ingredients. Bring to boiling. Reduce heat and gently simmer 5 minutes.

Pour hot mixture over eggs. Cover tightly. Store in cool place OR cool at room temperature 1 hour. Refrigerate to blend flavors, at least several days or up to several weeks. After opening, refrigerate and use within 1 week.

SMOKED EGGS

Ingredients

8 large eggs
4 tablesp. soy sauce
2 teasp. sugar
1 1/2 teasp. salt
2 teasp. liquid smoke
1 cup white vinegar

Procedure

Boil eggs for five minutes. Cool completely and shell. Pierce each egg once with a sharp knife.

Heat vinegar with soy sauce, sugar, and salt.

Place the eight shelled eggs in a quart jar and pour the warm liquid over them. When the liquid has cooled, place jar in refrigerator and let stand overnight.

Next day add 2 teasp. liquid smoke and let stand at least 2 days before serving. To serve, cut each egg in half. Serve cold.

Yields: 16 pieces

Tips:

The 5 minutes of boiling time is counted the time the water is boiling to the time the flame is turned off. Be sure to start eggs in cold water. Eggs should be brought to room temperature before boiling.

The eggs are pierced so that the flavor of the liquid and liquid smoke will be fully absorbed. Liquid smoke is sold in fancy food stores.

Apple Pie Filling

5 1/2 - 6 lbs. apples
1 c. cornstarch
1/4 tsp. nutmeg
4 1/2 c. sugar
2 tsp. cinnamon
3 tbsp. lemon juice

Mix sugar, cornstarch, cinnamon and nutmeg. Add 10 cups water. Cook until thick and bubbly. Add lemon juice. Put apples in jars and pour the above mixture in jars. Leave 1/2 inch headspace. Cook in hot water bath for 15 minutes for pints; 20 minutes for quarts. Makes almost 6 quarts.

MINCEFRUIT FILLING

This filling is versatile; it can be used for pies, added to oatmeal cookies, or used as a sauce over ice-cream. Makes 8 pints or enough for four 9 inch pies. 4 lbs. fresh pears

3 lbs. apples

4 medium-size oranges

2 (15 oz.) pkgs. raisins

5 c. sugar

3 tsp. salt

4 tsp. ground cinnamon

1 tsp. ground cloves

Cut unpared pears, apples, and oranges in quarters. Remove cores and seeds. Run through grinder, using a medium blade. Combine with raisins, sugar, salt, cinnamon and cloves in a kettle or Dutch oven. Bring to boiling, stirring to dissolve sugar. Lower heat; simmer, uncovered, and stirring frequently, about 1 hour or until thick. Pack into 8 clean, hot canning jars. Seal jars; process boiling water bath for 25 minutes. Remove from water bath; complete seal unless closures are self sealing. Cool jars on wire racks. Check sealing of 2 piece domed lids if using. Label, store in a cool, dry place.

FRUIT COCKTAIL

Into a large bowl mix all kinds of chopped fruit, peaches, pears, pineapple, 1 or 2 jars cherries, grapes until you think you have 7 pints or 7 quarts.

You can put in whatever fruit you want. Mix well.

Pack into sterilized jars.

Make a thin syrup of 2 cups water to each 1 cup sugar, depending on how many jars you have. Add: syrup, slide knife around inside edges of jars to release bubbles.

Wipe off tops of jars with dry cloth.

Add the lids and covers.

Put in hot water bath for 1 hour.

PICKLED GARLIC

--BRINE:--

1 c. wine vinegar
1 1/2 c. water
1 tbsp. Mrs. Dash seasoning - regular
1/8 c. Kosher salt
1/2 c. sugar
5-6 c. peeled garlic cloves
Cut to uniform size if necessary
Rosemary & oregano

Boil above ingredients together for 5 minutes. In hot, sterilized jars, place a pinch each of rosemary and oregano. The jars can be kept hot in the oven, at 225 degrees after sterilizing. Add the garlic cloves to the boiling brine (half at a time), for about 1 minute, then place in jars. Bring the brine to a boil again and fill jars to 1/2 inch from top. To release any air pockets in jars, insert a knife blade in the center and all sides, add brine, if needed and seal. Wait about a week if you can, to allow garlic to pickle.

Persian Sugar-Pickled Garlic

Ingredients

Persian Sugar-Pickled Garlic

from Garlic, by Janet Hazen
and the Garlic Press

4 Heads garlic, cloves separated, unpeeled
2 cups red wine vinegar
2 cups water
1 cup sugar
6 whole cloves (not garlic-the spice!)
2 tablespoons black peppercorns
Makes about 2-1/2 cups

Procedure

Place all the ingredients in a large heavy-bottomed saucepan. Bring to a boil over high heat and cook for 10 minutes, stirring from time to time. Reduce the heat to moderate and cook 5 minutes. Remove from the heat and cool to room temperature.

Transfer to a clean glass or ceramic jar large enough to accommodate the garlic and liquid. Tightly seal and refrigerate for at least 1 month before serving. The garlic improves with age for as long as 15 Years.

GIARINIERA

1 carrot-peeled and cut into 1/4 inch slices
1 rib celery-cut into 1/4 inch slices
2 oz. green beans but into 1/2 inch pieces
1 small red pepper cut into 1/2 inch squares
2 oz. pearl onions, peeled
1/2 cup cauliflower florets
2 cups vinegar
1/4 teaspoon sugar
1 bay leaf
1 teaspoon mustard seed
1 clove, whole
1 chili, dried
1 teaspoon peppercorns
1 clove garlic, whole and peeled
2 cups olive oil

Place all the veggies in boiling water. Cook for one minutes. Place in strainer and rinse with cold water. In separate pan, mix vinegar and sugar and remaining ingredients. Bring to a boil. Allow to cool. Place veggies into a non-reactive container (glass works well). Pour the vinegar mixture over the veggies and toss well. Marinate in fridge for 3 days. Drain off the liquid and replace with olive oil. Store in fridge.

AUNTIE EM'S GOULASH

Ingredients

1 tablesp. salt
3 tablesp. paprika
2 teasp. dry mustard
4-pound boned chuck, cut in 1-inch pieces
1/3 cup oil
6 stalks celery, cut in half
1 cup water
1/3 cup vinegar
3 bay leaves
20 peppercorns
1 1/2 teasp. caraway seeds
3 medium onions, cut in half
5 large carrots, cut in half

Procedure

Mix together salt, paprika and mustard in a bowl. Roll meat in bowl to coat. Slowly brown meat in hot oil. Sprinkle excess mixture over meat; add other ingredients. Cook covered until tender about 1 1/2 hours. Take veggies and bay leaf out. Pack hot into hot jars, leaving 1-inch head space. Pour sauce in each jar evenly proportion, leaving 1-inch head space. Remove air bubbles. Adjust caps. Process pints 1 hr., quarts 1 hour and 15 minutes at 10 pounds.

Yield: 4 pints

I found this at VirtualTexan.com

Candied Jalapenos (Cowboy Candy)

This makes a very tasty and spicy addition to almost any meal.

4 lbs fresh jalapeno peppers sliced
2 lbs onions diced bite size chunks
1/2 cup vinegar
1/2 cup water
6 to 8 cups sugar
2 Tbsp mustard seed
1 tsp turmeric
2 tsp celery seed (optional)
1 Tbsp garlic powder
1 tsp ginger

Slice Jalapenos into thin slices and dice onions (I would suggest a pair of rubber gloves for handling jalapenos, personal experience, do not touch your face!). Place in pan with water and vinegar, bring to a boil, cover, reduce heat & simmer until tender about 10 minutes. (do not breath fumes) You can start with canned peppers but they tend too get mushy I think. Pour off most of the water vinegar mixture, add the sugar and spices, bring to soft candy temperature to completely dissolve sugar. Place boiling mixture into jars, leaving 1/4 inch head space. Adjust caps.

Pickled Jalapeno Peppers

1 1/2 Lbs. Fresh Jalapeno Peppers.
2 Cups White Vinegar
1 Cup Water
1/4 Cup Olive Oil
2 Tablespoons Canning Salt
3 Pint Canning Jars & Lids

2 Pairs Plastic Gloves.

Although this recipe calls for the Jalapeno Peppers to be sliced in 1/4" rounds, the Lady who gave me this recipe cut them length wise, pickled them and then filled them with Philadelphia Cream Cheese. They made a great appetizer. The two pairs of gloves...hmmm....If you don't wear them while you are cutting all those Jalapeno Peppers, your hands will absorb the juice from the peppers and burn like crazy. Trust me on this one, it happened to me and I had to come back and amend this recipe. A possible solution though, is wash your hands in lemon juice after you are done cutting up all the peppers.

Directions:

Combine the White Vinegar, Water, Olive Oil and Canning Salt in a medium sauce pan. Bring it to a boil, lower heat and simmer while preparing the Jalapeno Peppers.

Slice the Jalapeno Peppers into 1/4" rounds. For a milder flavor, remove the seeds. Pack the sliced Jalapeno Peppers into hot sterilized jars, pour the hot vinegar syrup over them to within 1/2 inch from the top of the jars. Wipe the jars clean.

Adjust the lid and band, according to the manufacturer's directions, and process them in boiling water, making sure the jars are complete covered with water. Return the water to a boil and process for 10 minutes. This will help seal the jars.

Allow the Jalapeno Peppers to cure for a minimum of 6 weeks, understand that the longer you allow them to cure, the hotter they will become.

Onion Jam

1 1/2 cups apple juice
1/2 cup wine vinegar
4 tsp chopped fresh sage
3 tsp gourmet peppercorn blend, ground
4 cups sugar
1/2 cup packed brown sugar
1 box sure jell (low sugar recipe)
1/2 tsp oleo
8 cups thin sliced red onions

Procedure

Place onions, apple juice, vinegar and spices in pot. Prepare jars. Mix 1/4 cup sugar with pectin. Put pectin mixture in pot with onions and etc. Add oleo. Bring to full boil, stirring constantly. Add rest of sugars, boil exactly 5 minutes.
Pack and seal.

YIELD: 7 one cup jars

Rhubarb Strawberry Jam

3/4 lb. rhubarb

2 pints strawberries

6 C. sugar

Clean rhubarb and dice it. Wash strawberries and remove hulls. Mash the strawberries and add to a large pan with the rhubarb. Add 4 C. of the sugar and bring to a boil and cook for 4 minutes. Add remaining 2 C. of sugar. Boil hard for 5 minutes. Remove from heat and skim off foam. Ladle into hot jars. Process in a water bath for 10 minutes.

Yield: 4 pints

BEET JELLY

6 C. strained beet juice
1/2 C. lemon juice
2 pkg. Sure-Jell
8 C. sugar
2 small boxes raspberry gelatin

Procedure

Put beet juice, lemon juice and Sure-Jell into a large pan. Boil for 1 minute, then add sugar and gelatin. Boil 5 to 6 minutes more, then pour into jelly glasses. Seal with melted paraffin. You may want to cook the jelly either a shorter time for thinner jelly or a longer time for thicker jelly.

Persimmon Jelly

1 c. water

1 tangerine

1 lemon

3 c. sugar

1 pkg. Sure-Jell

Take wild persimmon, wash and cover with water. Bring to a boil and cook until tender. During cooking, add water as needed to avoid burning. Remove from heat and strain through colander or cloth. To each cup of persimmon pulp add the above ingredients.

Mix Sure-Jell with pulp, water, juice of lemon and tangerine; bring to boil over high heat, stirring occasionally. At once, add sugar. Bring to rolling boil and cook 1 minute. Remove foam and fill glasses immediately.

ZUCCHINI JELLY

Boil 6 cups grated zucchini for 6 minutes. Remove from heat and add: 1 c. undrained, crushed pineapple 1/2 c. lemon juice 2 (3 oz.) pkgs. apricot, peach or orange Jello Mix well. Seal and allow to set in refrigerator. When cool, can be stored on shelf.

Herbed Tomato Juice

Ingredients

25 pounds ripe tomatoes

Bottled lemon juice or citric acid

Fresh dill, parsley or basil

Instructions

Prepare Ball brand or Kerr brand jars and closures according to instructions found in Canning Basics.

Wash tomatoes; drain. Peel, core and cut into small pieces. Simmer tomatoes in a large saucepot until soft. Press tomatoes through a sieve or food mill, discard seeds. Heat juice 5 minutes at 190°F. Do not boil. Add 2 tablespoons bottled lemon juice or 1/2 teaspoon citric acid to each quart jar. Carefully ladle hot juice into hot jars, leaving ¼-inch headspace. Add a sprig of fresh herbs to each quart jar. Wipe jar rim clean. Place lid on jar with sealing compound next to glass. Screw band down evenly and firmly just until a point of resistance is met - fingertip tight.

Process 45 minutes in a boiling-water canner.

Yield: about 6 quarts.

GINGERED RHUBARB MARMALADE

3 c. diced rhubarb
2 oranges
1 lemon
1/2 c. diced candied ginger
6 c. sugar
1 pkg. Certo

Grate orange and lemon peels, squeeze out juice and reserve. Combine fruit, ginger, juice and sugar in large pot and bring to a full boil for one minute. Remove from heat, add Certo. Skim off foam. Ladle into sterilized jelly jars leaving 1/4 inch head space and seal. process in hot water bath for 5 minutes. Allow jars to set 24 hours before storing.

MEATBALLS IN TOMATO SAUCE

3 lbs. ground round steak
3/4 lb. ground salt pork
1 1/2 c. uncooked oats
3 eggs, beaten
1/2 tsp. salt
3 tbsp. onion, chopped very fine
1 c. cold water
2 qts. tomato juice
1/4 tsp. pepper
1 tbsp. butter
1/2 tsp. salt

Mix all ingredients except tomato juice, pepper, butter and 1/2 teaspoon salt. Mold mixture into small balls about the size of an egg. Bring tomato juice to boil. Add the pepper, butter and 1/2 teaspoon salt (omit salt if tomato juice contains salt). Drop meatballs into boiling tomato juice. Let come to a good boil. Pack meatballs loosely into clean jars to within 1" of top of jar. Fill jar 2/3 full with boiling tomato juice. Put on cap screwing band tight. Process in boiling water bath 4 hours. Start timing after water begins to boil.

Meat Mix

Ingredients

This is a great base for Sloppy Joes and Casseroles.

3 pounds lean ground beef
3 -15 ounce cans of tomato sauce
3 cups chopped onions
3/4 cup chopped green peppers
3/4 cup water
3 cloves garlic ,minced
1/2 teasp. ground pepper(black)
2 tablesp. Worcestershire sauce

Procedure

In a 8-qt.saucepan, brown ground beef with onions, green peppers and garlic. Drain fat from mixture. Add remaining ingredients. Simmer uncovered for 20 minutes, stirring occasionally. Immediately fill hot, sterilized pint jars with mixture. Leave head space. wipe jar tops and threads clean. Place lids on jars and apply screw bands. Cool completely and freeze or---

To can---- put hot in hot pint jars, process at 10 lbs pressure for 75 minutes.

This is for 1,000 feet or below (altitudes).If your altitude is different, look at "Pressure canners" listed under canning. This will give your pressure and gauge you need for your area.

Yields: 3 pints

HONEY MELON BALLS

2 cantaloupes
1 med. pineapple
1 c. water
1 1/2 c. honey
1/4 c. lemon juice
1 c. shredded coconut
4 pt. jars

Use melon baller to make cantaloupe balls. Peel pineapple and slice 1/2 inch pieces. Combine water, honey and lemon juice. Bring to a boil over medium heat. Add melon balls and pineapple pieces. Simmer 2 minutes. Remove from heat. Sprinkle coconut among fruit as you place it in jars. Add honey syrup to cover. Seal jar and place in canner. 20 minutes processing time in boiling-water bath. Serving Suggestion: Heat syrup only stir in 1 tablespoon cornstarch. Heat until thick. Add fruit. Serve over pound cake, vanilla ice cream or cheesecake.

Mushrooms

Procedure

Trim stems and discolored parts. Soak in cold water for 10 minutes. Wash in clean water. Leave small mushrooms whole; half or quarter large ones. Cover with water in a saucepan and bring to a boil; simmer 5 minutes. Fill hot pint jars with hot mushrooms; cover with fresh boiling water. Leave 1/4 " headspace. For better color, add 1/8 tsp. of ascorbic acid powder or a 500 milligram tablet of vitamin c per jar.

NOTE: Use no larger than pint jars.

Pickled Mushrooms

1/2 cups Lemon juice

1 quart Water

6 cups Mushrooms, small, button

1 teaspoon Salt

2 cups Vinegar, white distilled

1/2 teaspoon Oregano, dried

1/2 teaspoon Basil, dried

2 Bay leaves, broken in half

2 Garlic, cloves

1 1/2 cup Oil, olive

Combine lemon juice and water in a large saucepan.

Add mushrooms and salt and bring to a boil.

Simmer 5 minutes.

Drain and pour vinegar over.

Cover and let stand 10-12 hours.

Drain mushrooms and reserve vinegar

Place mushrooms in sterilized half-pint jars.

Divide herbs into 4 portions and add to jars.

Cover with olive oil.

Process in boiling water bath 20 minutes.

Vinegar can be used one more time pickling mushrooms or use in salad dressings or cooking.

Makes 2 pints

Okra

Procedure

Select young, tender pods, wash well and trim ends. Leave whole or cut into 1" pieces. Cover with hot water, bring to a boil and simmer 2 minutes. Fill hot jars with hot okra; cover with hot liquid. leave 1" headspace.

HOT PACK PROCESS:

Pints 25 minutes

Quarts 40 minutes

Canned Peaches

peaches

water

medium sugar syrup

Select firm ripe peaches, blanch 1 minute, then dip into cold water for 1 minute, remove skins and pits. Cut peaches into halves or eights. Pack into clean jars, leaving 1 inch head space with medium syrup. Seal and process in canner for 10 minutes at 5 lb. pressure.

PICKLED PEACHES

1 qt. white vinegar
6 lbs. sugar
1 tbsp. ground cloves
4 whole sticks cinnamon
6 qts. (12 lb.) sm. whole peaches

Procedure

Cook vinegar and sugar together to make syrup. Tie cloves in muslin bag and drop into syrup. Add cinnamon sticks. Cook peeled peaches, a few at a time, in hot syrup until tender, remove. Repeat until all fruit is cooked. Bring syrup to a boil; remove from heat. Add cooked fruit. Cover and let stand overnight. Next day remove and discard muslin bag, pack peaches in clean quart jars to within 1/2 inch of top. Cover with syrup, put on lids and process in hot water-bather at simmering temperature (180 degrees) 20 minutes. Makes about 4 quarts. Whole cloves may be used instead of ground.

OLD - FASHIONED PICKLED PEACHES

Ingredients :

1 qt. white vinegar
6 lbs. sugar
1 tbsp. ground cloves
4 whole sticks cinnamon
6 qts. (12 lb.) sm. whole peaches

Preparation :

Cook vinegar and sugar together to make syrup. Tie cloves in muslin bag and drop into syrup. Add cinnamon sticks. Cook peeled peaches, a few at a time, in hot syrup until tender, remove. Repeat until all fruit is cooked. Bring syrup to a boil; remove from heat.

Add cooked fruit. Cover and let stand overnight. Next day remove and discard muslin bag, pack peaches in clean quart jars to within 1/2 inch of top. Cover with syrup, put on lids and process in hot water-bather at simmering temperature (180 degrees) 20 minutes. Makes about 4 quarts. Whole cloves may be used instead of ground.

Canned Pears

pears
salt
water
lemon juice
sugar

Wash, pare, core and cut into halves or eights, put in slightly salted water to prevent discoloration, drain. Precook 3 minutes in medium or heavy syrup. Add 1 Tbsp lemon juice to each quart of pears. pack in clean jars leaving 1 inch head space, Fill jars with syrup and seal. process in canner for 10 minutes at 5 lb. pressure.

Minted Pears

Ingredients

4 pounds pears

3 1/2 cups water

1 3/4 cups sugar

3 tablesp. bottled lemon juice

1/4 teasp. green food coloring(about 40 drops)

mint extract

Procedure

Peel,core and quarter pears. In an 8-quart saucepan,combine water,sugar,lemon juice and food coloring.Over medium-high heat, bring to a boil. Add pears and return to a boil.

Remove from heat. Put mint extract in hot jars; 1/4 teasp. per wide mouth pint jar or 1/2 teasp. per wide mouth quart jar. Immediately fill jars with pears and syrup, leaving 1/4" headspace. Carefully run a nonmetallic utensil down inside of jars to remove trapped air bubbles. Wipe jar tops and threads clean. Place hot lids on jars and apply screw bands.

Process in boiling water canner 20 minutes for pints,25 for quarts jars.

YEILD: 6 pints or 3 quarts

Peas-Green or English

Ingredients

Use tender young peas.

Procedure

Shell and wash peas.

RAW PACK: Loosely fill jars with peas; cover with boiling water. Leave 1" headspace.

RAW PACK PROCESS:

Pints 40 minutes

Quarts 40 minutes

HOT PACK: Cover with boiling water. Bring to boil and simmer 2 minutes. Loosely fill hot jars with hot peas; cover with hot liquid. Leave 1" headspace.

HOT PACK PROCESS:

Pints 40 minutes

Quarts 40 minutes

PICKLED PEPPERS (HOT)

4 qt. Serranno peppers
1 1/2 c. salt
4 qt. water
1/4 c. sugar
2 tbsp. horseradish
2 cloves garlic
10 c. vinegar
2 c. water

Procedure

Wear rubber gloves to prevent burning hands. Cut 2 small slits in each pepper. Dissolve salt in 4 quarts water. Pour over peppers and let stand 12-18 hours in cool place. Drain, rinse and drain thoroughly. Combine remaining ingredients in pan. Simmer 15 minutes. Remove garlic. Pack peppers into hot jars, leaving 1/4 inch head room. Heat pickling liquid to boiling. Pour boiling hot over peppers leaving 1/4 inch head space. Adjust caps. Process 1/2 pints and pints 10 minutes in boiling water bath. Yield about 8 pints.

PICKLED SWEET PEPPERS

2 1/2 lb. peppers

2 c. sugar

2 c. cider vinegar

2 c. water

1/2 tsp. celery seed

1/2 tsp. mustard seed

2 cloves garlic, crushed

1 tsp. salt

Procedure

Wash and remove seeds. Cut in strips. Cook 3 minutes in boiling water. Drain. Add to all ingredients boiling. Simmer 5 minutes. Pack peppers in jar, cover with pickling mixture. Seal and process in boiling water bath--pints for 10 minutes, quarts for 15 minutes.

NOTE:For smaller yeild, half ingredients. Process times and other directions remain the same.

PEPPER HASH

6 RED BELL PEPPERS
6 GREEN BELL PEPPERS
4 SERRANO PEPPERS (MEDIUM)
2 HALAPENO PEPPERS, (I USE PICKLED)
1 HEAD CABBAGE (MEDIUM)
2 RED AND 4 WHITE ONIONS
1/2 STALK CELERY
WATER TO COVER

4 CUPS CIDER VINEGAR
3 CUPS SUGAR
1 1/4 TSP MUSTARD SEED
1 TBL BLACK PEPPER
1/8 CUP SALT
1 TBL WHITE PEPPERCORNS

SEED ALL THE PEPPERS
WITH A PROCESSOR, CHOP TO THE CHUNK OF YOUR CHOICE ALL OF THE
VEGETABLES AND PLACE IN A ROASTING OR OTHER LARGE PAN.
MIX WELL
SPRINKLE WITH THE SALT
BOIL ENOUGH WATER TO COVER THE CHOPPED VEGS.
POUR BOILING WATER OVER THE MIX. LET STAND 15 MINUTES. DRAIN
WELL, AND PRESS INTO PINT JARS THAT HAVE BEEN STERILIZED

IN A LARGE SAUCEPAN, OVER LOW HEAT, COMBINE THE VINEGAR, SUGAR
AND SPICES. STIR AT A SIMMER FOR A FEW MINUTES
LADLE THE MIXTURE INTO EACH PINT JAR, JUST TO COVER. TRY TO
LEAVE 1/2 INCH CLEAR FROM THE TOP. APPLY NEW LIDS AND TURN
UPSIDE DOWN FOR AN HOUR. (ANY JARS THAT DON'T SEAL THIS WAY
HAVE TO BE SEALED IN YOUR FAVORITE OTHER WAY)

PEPPER HASH

12 green peppers and
12 red peppers, or adjust as to
availability (more of one, less of
another)
4 tbsp. salt
12 onions
Any variety hot peppers, to taste
3 pt. vinegar
2 c. sugar

Chop peppers and onions finely and cover with boiling water. Let stand for 5 minutes. Drain. Bring vinegar, sugar and salt to a boil separately. Add vegetables and boil for 4 minutes. Can and process. Great relish for meats of all kinds. Also good as salsa with tortillas or Mexican dishes. Try adding jalapeno peppers for added "zip."

MA'S PEPPER HASH

12 good-sized onions
12 red peppers, half hot
12 green peppers
3 c. vinegar
3 tbsp. salt
1 c. sugar

Put onion and peppers through chopper, cover with boiling water for 10 minutes, drain. Cook with vinegar, salt and sugar for 1/2 hour. Then put in sterilized jars and seal. Makes 3-4 quarts.

Jessica's Sweet Pepper Hash

Recipe By : n/a

Serving Size : 0 Preparation Time :0:00

Categories : Canning Pickles/Relishes
Vegetables

Amount	Measure	Ingredient -- Preparation Method
13	cups	diced multicolored peppers
6	cups	diced onions
3	cups	cider vinegar
2 1/2	cups	sugar
1	tablespoon	salt
2	teaspoons	mustard seed
1	teaspoon	celery seed

In a large pot, combine all ingredients. Bring to a boil, cover and simmer for 20 minutes. Pour hot mixture into hot, sterilized, canning jars, leaving 1/4-inch space. Adjust lids.

Process for 15 minutes in a boiling-water bath.

This recipe yields 7 pints.

PEPPER SLAW

- 12 Sweet green peppers;cored
- 12 Sweet red peppers;cored and
- 12 Onions;large
- 2 Cabbages;cut into wedges
- 1/4 c Pickling salt
- 2 1/2 tb Mustard seed
- 2 1/2 tb Celery seed
- 6 c Sugar
- Vinegar;

Day before put all vegetables through coarse blade of a meat grinder. Sprinkle with salt; mix well; let stand overnight. Next day, drain off juice from vegetables; add mustard seed, celery seed and sugar; mix well. Add vinegar just to cover. Pack in hot sterilized jars; seal at once. Will keep for one year if stored in cool place. Makes 14 pints.

HOT N SWEET PICANTE SAUCE

10 c. tomatoes, peeled and finely
chopped
1 sm. can tomato paste
2 c. jalapeno pepper, seeded and
finely chopped*
3 c. onions, chopped
7 tsp. salt
1/3 c. garlic cloves, ground in food
grinder
2 1/2 c. vinegar
3 tbsp. white sugar
1 heaping tbsp. brown sugar

*Use rubber gloves to remove seeds from jalapenos.
Blend until smooth 5 cups of tomatoes in blender.
Leave the other 5 cups chopped. Combine all tomatoes.
In large kettle, add all tomatoes with all remaining ingredients.
Stir well and bring to boil. Cover and simmer 5 minutes.

BREAD AND BUTTER PICKLES

10 medium cucumbers
3 medium onions
1/4 C. salt
1 C. vinegar
1/2 tsp. celery seed
1 C. water
1/2 tsp. mustard seed
3/4 C. sugar
1/4 tsp. turmeric

Cut cucumbers in thin slices. Slice onions. Combine cucumbers and onions. Add salt and let stand for 2 hours or overnight.

Drain cucumbers and onions. Heat vinegar, water, celery seed, mustard seed, sugar and turmeric to boiling. Add cucumbers and onions. Boil slowly until cucumbers and onions are tender. Pack while hot in jars. Process.

CRISP SWEET BREAD & BUTTER PICKLES

4 qt. med. cucumbers, sliced

6 med. white onions, sliced

2 green peppers, chopped

3 cloves garlic

5 c. sugar

1/3 c. coarse salt

1 1/2 tsp. turmeric

3 c. cider vinegar

1 1/2 tsp. mustard seed

Make a hot brine out of the vinegar and spices and pour over vegetables. Let cool. Drain and put vegetables into sterile jars. Boil vinegar and spices once again and pour over vegetables in jars. Seal and let stand a few days.

CUCUMBER ONION MUSTARD PICKLES

6 lbs cucumbers
1 lb onion
1/2 cup pickling salt
1 1/4 cups brown sugar
2 tablespoons cornstarch
1 teaspoon turmeric
1 teaspoon ground ginger
1 teaspoon crushed red pepper flakes
3 cups cider vinegar
1 cup water
1/4 cup Dijon mustard

1. thinly slice the cucumbers, peel and thinly slice the onions, in a large bowl.
2. combine the cucumbers and onions sprinkle with the salt and let stand for 3 hours drain.
3. in a large saucepan combine the sugar, cornstarch, turmeric, ginger, the red pepper, stir in the vinegar and the water and mustard, cover bring to a boil and add the cucumbers and the onions.
4. pack into clean hot pint jars leaving 1/2 inch of headroom, rub a rubber spatula around the inside of the jars to release the air bubbles wipe the rims of the jars with a clean rag place on the lids and the screw bands.
5. process in a boiling water bath canner for 15 minutes.

Family Favorite Dill Pickles

4 quarts (approx. 24 small and medium) cucumbers

6 cups water

2 cups white vinegar

1/2 cup salt

4-8 heads fresh dill

4 cloves garlic

1/4 tsp alum per quart

Heat water, vinegar and salt to boiling. Add clean cucumbers to solution and heat through. In bottom of quart jars place 1 or 2 heads of dill and 1 clove of garlic. Pack cucumbers into jars. Pour boiling solution over cucumbers. Add 1/4 tsp. Alum to each jar. Seal. Ready to eat in 6 - 8 weeks.

Variation: For extra zip add 1 hot pepper per jar.

HOT SWEET PICKLES

1 qt. whole dill pickles, cut into slices
with 1 C. pickle juice saved
1/2 C. vinegar
3 C. granulated sugar
1/2 tsp. celery seed
1/4 C. Tabasco sauce (or more to taste)
3 garlic cloves (optional)

Add vinegar to the 1 cup pickle juice. Stir sugar into the liquids until dissolved. Put sliced pickles into a jar, and pour the mixture over. Cover with lid and refrigerate for several days.

Hot Pickle Mix

Yield: 7 pints

1 1/2 qt Pickling cucumbers, cut into 1/2 Inch slices
2 med Sweet green peppers, seeded & cut into strips
2 med Sweet red peppers, seeded & Cut into strips
1 1/2 cup Sliced carrots (about 3 Medium)
3 cup Zucchini, seeded & cut into 1/2 Inch slices
1 cup Peeled onions, cut into 1/2 Inch slices
1 1/2 cup Canning salt
4 qt Plus 2 cups water, divided
1 1/2 qt Long, red, green or yellow Peppers
2 to 4 fresh jalapeno peppers Or dried red pepper pods
1/4 cup Sugar
2 Tbsp Prepared horseradish
2 Cloves garlic
10 cup Vinegar

Combine cucumbers, sweet green and red peppers, carrots, zucchini, and onions. Dissolve salt into 4 quarts water. Pour salt water mixture over vegetables; let stand 1 hour. Cut hot peppers into 1-1/2 inch pieces, set aside (Note: When cutting or seeding hot peppers, wear rubber gloves to prevent hands from being burned) Combine remaining ingredients; simmer 15 minutes. Remove garlic. Drain vegetables; rinse and drain thoroughly. Pack vegetables and peppers, except jalapeno, into hot jars, leaving 1/4 inch headspace. Add one piece of jalapeno or red pepper pod to each jar. Ladle hot liquid over mixture, leaving 1/4 inch headspace. Remove air bubbles. Adjust two-piece caps. Process 10 minutes in a boiling water canner.

Hot & Spicy Pickles

This recipe was created by my husband Armando (Mondo) who has come up with this recipe after searching for a good hot & spicy pickle and couldn't find one that was spicy enough! People beg for jars of these and my friend Stacey claims that they cure any cold!!HA!

30-40 medium pickling cucumbers

4 cups vinegar

3 quarts water

2 tablespoons sugar

fresh dill

alum

1 whole garlic, cloves and some chopped

3/4 cup kosher salt or sea salt

1 whole peppercorn

red dried hot chili peppers

1 tablespoon pickling spices

1. Clean cucumbers in cold water.

2. Place water, vinegar, sugar, salt in large pot. Place sprigs of dill (stems and all) and pickling spices in cheesecloth. Knot the cheesecloth and place in pot with the rest of ingredients.

3. Bring to a boil to make a brine solution.

4. Place a few peppercorns, few garlic cloves or chopped garlic, 1/8 tsp. Alum, a couple dried whole chile peppers in each empty canning jar that is going to be used.

5. Then place pickles in jar and fill with brine solution.

6. Can for 8 minutes in water bath.

7. COOL JARS VERY QUICKLY.

Mustard Pickle

A nice blend of vegetables in a hot mustard pickle

1 lb. (450g) cucumber
1 lb. (450g) onions
8 oz. (225g) carrots
1 cauliflower, medium size
3 pints (1710ml) vinegar
2 oz. (50g) sugar
2 oz. (50g) mustard
1 oz. (25g) salt

Prepare the vegetables and chop into even-sized pieces. Keep the carrots and cauliflower separate. Add sugar and salt to the vinegar and bring to the boil. Slowly stir in the mustard, mixed with a little of the vinegar. Add the carrots and the cauliflower and boil for 15 minutes. Add the rest of the vegetables and cook until tender. Pour into warmed jars, seal and label.

OKRA PICKLES

2 lb. small whole okra

3 C. cider vinegar

1 C. water

2 T. pickling salt

2 tsp. hot pepper sauce

2 tsp. white wine Worcestershire sauce

For Each Jar

1 to 2 small whole dried chiles

1 garlic clove

1 fresh dill "head" with seeds

1/4 tsp. mustard seeds

Procedure

In a large bowl, soak the okra in cold water for about 1 hour to plump it. While the okra soaks, sterilize four (1 pint) canning jars according to manufacturer's directions. Shortly before the okra finishes its bath, combine the vinegar, water, salt, hot pepper sauce and Worcestershire sauce in a medium saucepan. Bring the mixture to a boil. Simmer the pickling liquid while you prepare the okra and spices in their jars.

With clean hands, snugly pile the okra vertically into the sterilized jars, leaving about 1/2 inch of space at the top of each jar. Add the chiles, garlic, dill and mustard seeds to each jar. Ladle the hot pickling liquid over the okra in each jar, covering the okra but leaving about 1/2 inch of headspace. Process the jars in a water bath according to the manufacturer's directions, generally 10 minutes. Let the pickles sit for at least a week before serving them.

Refrigerator Sweet Pickles

12 medium cucumbers, unpeeled, sliced
3 cloves garlic, peeled
3 cups sugar
3 cups white vinegar
1 tsp. Celery seed
1 tsp. Mustard seed
1 tsp. Turmeric
1/3 cup kosher salt

Slice cucumbers and put into gallon jar about 3/4 full. Pour brine mixture of remaining ingredients over cucumbers. Put in refrigerator. Stir once a day for 2 days. Will keep indefinitely in refrigerator. When cucumber slices are low, more may be added to the brine. Brine may also be refreshed with added sugar, vinegar, and turmeric.

Squash Pickles

8 cups yellow squash, trimmed, sliced
2 cups peeled, sliced Vidalia or sweet type onion
3 bell peppers, cored, cut in strips (optional)
1/3 cup table salt
ice
3 cups white vinegar
3 cups granulated sugar
2 tsp celery seed
2 tsp turmeric (optional)

Combine in bowl and sprinkle with first 3 ingredients with salt. Cover with ice. Let stand 1 hour, then drain. Heat other ingredients bringing to a hard boil and pour over vegetables. Bring to a boil and place in hot sterile jars. Leave 1/2 inch headspace. Process in hot water bath 15 minutes.

Makes 4 - 5 pints.

Squash Pickles

8 c. sliced yellow squash
2 c. sliced onions (rings)
1 tbsp. uniodized salt
1 c. green peppers, sliced
2 c. apple cider vinegar
3 1/2 c. sugar
1 tsp. celery seed
1 tsp. mustard seed

Combine squash and onions; sprinkle with salt, let set 1 hour. Combine green peppers, sugar, vinegar, celery seed and mustard seed. Bring to a boil.

Pack squash and onions in jars. Cover with vinegar mixture and seal jars. Boil jars in water for 5 minutes. (Up to the neck with water.)

PINEAPPLE PICKLES

2 med. pineapples
2 c. brown sugar, packed
2 c. water
1 c. vinegar
2 tbsp. whole cloves
3 inches cinnamon stick, broken

Peel pineapples, core. Cut into 1 inch cubes or spears. In Dutch oven, mix sugar, water and vinegar. Tie spices in cheesecloth; add to mixture. Bring to boiling; boil 5 to 8 minutes. Add pineapple. Cover; simmer 5 minutes. Remove spice bag; discard. Pack hot pineapple into hot, clean, half-pint jars; leave 1/2 inch head space. Pour hot syrup over fruit; leave 1/2 inch headspace. Adjust lids. Process in boiling water bath 15 minutes. Make 6 half pints.

Apple Pie Filling

Ingredients

7 qts. sliced apples
10 cups water
4 1/2 cups sugar
1 cup cornstarch
1 teasp. cinnamon
1/4 teasp. nutmeg
3 tablesp. lemon juice

Procedure

Slice apples and place in qt. jars. Mix water, sugar, cornstarch, cinnamon and nutmeg in pot and bring to a boil. Take off stove and add 3 tablesp. lemon juice. Pour mixture over apples and place lids on jars. Process in hot water bath for 20 minutes.

Yields 7 qts.

Canned Potatoes

potatoes
canning salt
water

wash, scrape and rinse small freshly dug new potatoes. boil 10 minutes in water; drain. hot pack only; pack leaving 1 inch head space. add canning salt 1/2 tsp. for pints and 1 tsp. for quarts. cover with fresh boiling water . leaving 1/2 inch head space. adjust lids. place jars in canner process pints at 10 lb. pressure for 30 minutes and quarts. at 10 lb. pressure for 40 minutes. carefully remove jars from canner and tighten lids, so that their are no loose rings.

Beet Relish

1 qt. Chopped cooked beets(about 12 medium)

1 qt. Chopped cabbage

1 cup chopped onion

1 cup chopped green pepper

1 ½ cups sugar

6 cups white vinegar

2 tbsp. canning salt

Combine all ingredients in a large saucepan. Simmer 10 minutes. Bring to boil. Pack hot relish into hot jars, leaving ¼-inch headspace. Adjust two-piece caps. Process 15 minutes in a boiling water bath. Makes 10 half pints.

Carrot Relish

18 carrots

4 green peppers

4 red peppers

2 onions

1/2 head of cabbage

1/2 cup of salt

3 cups of sugar

6 cups of vinegar

2 tbsp mustard seed

2 tbsp celery seed

chop (fine) all vegetables together

pour salt over the vegetables and let stand for 1 hour

wash jars and lids and boil jars for 10 minutes.

drain vegetables.

put vegetables and remaining ingredients into a large pot and bring to a boil.

place in sterilized jars and seal.

cool at room temperature and check to make sure the seal is good.

Corn Relish

4-cups fresh corn kernels
5-cups chopped green peppers
2-cups chopped onion
2-cups cucumbers, sliced -- unpeeled
4-cups ripe tomatoes -- chopped
4-cups vinegar
2-cups sugar
1/4-cup salt
1-tbsp turmeric
1-tbsp mustard seed

Combine vegetables

Add vinegar, sugar, salt, turmeric, and mustard seed.

Heat to boiling, simmer 25 minutes or until the vegetables are tender.

Seal in hot, sterilized jars.

Makes six pints.

Old-Fashioned Hamburger Relish

- 2 medium cucumbers, peeled, seeded and chopped (about 2 cups)
- 1 medium yellow onion, chopped
- 1 medium green pepper, cored, seeded and chopped
- 1 medium red pepper or yellow pepper, cored, seeded and chopped
- 1 stalk celery, chopped
- 2 tablespoons kosher salt or 1tablespoon pickling salt or non-iodized salt
- 1/2 teaspoon turmeric
- 3 cups cold water
- 1 cinnamon stick
- 12 whole cloves
- 1/4 teaspoon ground allspice (optional)
- 2 cups cider vinegar
- 4 medium ripe tomatoes, peeled, seeded and chopped (about 2 cups)
- 1 cup sugar
- 2 teaspoons mustard seeds

1. In a large enamel or stainless steel bowl, mix the cucumbers, onion, peppers, celery, salt, turmeric and water.
2. Let stand for 12 hours or overnight, then drain in a strainer, lightly pressing out any excess liquid.
3. Set aside.
4. Tie up cinnamon, cloves and allspice in a piece of cheesecloth.
5. In a large, heavy, enamel or stainless steel saucepan, bring the spices and vinegar to a boil over moderate heat.
6. Reduce the heat to low and simmer, uncovered for 15 minutes.
7. Add the tomatoes, increase the heat and bring the mixture to a boil, then reduce the heat to low and simmer, partially covered until the tomatoes resemble a puree- about 30 minutes.
8. Add the sugar and mustard seeds, cover and let stand overnight at room temperature.
9. Add the drained vegetables to the tomato mixture and bring to a boil over moderately high heat.
10. Then reduce the heat to low and simmer, uncovered until most of the liquid has evaporated- 25 to 30 minutes.
11. Remove the spice bag.
12. Ladle into 4 hot, sterilized 1/2 pint preserving jars leaving 1/2 inch of head space.
13. Wipe the jar rims clean, seal and process in a boiling water bath for 10 minutes.
14. Label, then let the relish mellow in a cool dry place for at least 3 weeks before using.
15. Refrigerate after opening.
16. Please Note: Takes 2 days prep.
17. time approx.
18. and 1 hour and 25 minutes cooking time to make.

HOT DOG RELISH

4 c. ground onions
4 c. ground cabbage
2 c. ground green pepper
2 c. red pepper
2 c. ground cucumbers
4 c. vinegar
1/2 c. salt
6 c. sugar
1 tbsp. celery seed
2 tbsp. mustard seed
1 1/2 tsp. Turmeric

Grind vegetables and place in crock with the salt; let stand overnight. Next morning, rinse and drain well. Combine the rest of the ingredients in a kettle large enough to accommodate the mixture and heat to boiling. Simmer 3 or 4 minutes and seal in pint or perhaps half pint jars.

India Relish

6lbs green tomatoes

3 onions

3sweet red peppers

2green peppers

1 3/4 cups white vinegar

1 2/3 cup sugar

2 tsp celery seed

1 tsp cinnamon,

1 tsp cloves

1 tsp allspice

1 tsp ground turmeric

1 TBS mustard seed

put all vegetables through food processor, grind not to fine

DISCARD the liquid from vegetables

heat the spices, vinegar and sugar in large pan

heat to boiling

ADD vegetables simmer for 10 min.

ladle into hot sterilized jars

place in hot water bath when it begins to boil time it for 10 min.

remove from bath

Makes 8 pints

MUSTARD RELISH

3 c. water
3 c. finely chopped cabbage
3 c. finely chopped cucumber
1 c. finely chopped green pepper
1 c. finely chopped celery
3/4 c. finely chopped onion
1/2 c. chopped canned pimiento
1/3 c. pickling salt
1 1/4 c. vinegar
2/3 c. water
2/3 c. sugar
2 tbsp. mustard seed

In large bowl combine the 3 cups water, the cabbage, cucumber, green pepper, celery, onion, pimiento, and the salt; toss to mix thoroughly. Let stand 3 hours. Drain; rinse well with cold water and drain again. In a saucepan combine vinegar, the 2/3 cup water, the sugar and mustard seed. Bring mixture to boiling; reduce heat and simmer, uncovered, 3 minutes. Add drained vegetables. Bring mixture to boiling again then reduce heat and cook, uncovered, 5 minutes more. Ladle hot vegetables and syrup mixture into clean, hot pint jars, leaving 1/2 inch headspace. Adjust lids. Process jars in boiling water bath 15 minutes (start timing after water comes to a boil). Makes 4 pints.

Vidalia Onion Relish

1 1/2 gal. ground Vidalia Onions (16 to 20, about 10 lbs.)
1/2 c. salt
1 qt. cider vinegar
1 tsp. turmeric
1 tsp. pickling spice
4-oz. jar chopped pimentos
4 1/2 c. sugar

Grind or use food processor for enough Vidalia onions to yield 1 1/2 gallons, add 1/2-c. salt and let stand 30 minutes. Squeeze juice from mixture and discard juice. To onions, add vinegar, sugar, spices (tied in cheesecloth or use a tea ball) and pimiento. Bring to a boil and cook for 30 minutes, stirring often. Pack both onions & cooking liquid to cover in sterilized jars, leaving 1/2" headspace. Remove air bubbles by tapping bottom of jar or running knife to bottom several times. Wipe jar rims. Adjust lids. Process 10 minutes in a boiling water bath. Makes about 8 pints or 16 half-pints. I make these every summer and they make wonderful gifts. Use the relish in Deviled Eggs, Potato Salad, on sandwiches or serve with meat.

SQUASH RELISH

10 c. zucchini and yellow squash

(equal)

4 c. onions

2 green sweet peppers

2 red sweet peppers

Chop coarsely and add 1/2 cup canning salt. Place in large bowl, cover and let stand overnight. Next day, drain and rinse in cold water. Then add: 1 tsp. turmeric

1 tsp. nutmeg

1 tsp. celery seed

1/2 tsp. pepper

2 tsp. cornstarch

2 1/2 c. vinegar

4 1/2 c. sugar

Bring to boil, let boil 20 minutes. Put in sterile jars and seal. Hot water bath for 5 minutes. Makes 6 pints.

Green Tomato Relish

1/2 lug (wooden crate) green tomatoes
2 heads cabbage
2 heads cauliflower
4 bunches celery
1 1/2 dozen large sour pickles
6 large bell peppers (preferably 3 red and 3 green, seeds removed)
6 large yellow onions
1 cup salt
8 lbs. sugar
1 gallon distilled white vinegar
2 cups all purpose flour
3 Tbsp dry mustard
3 Tbsp turmeric
Water to moisten

Wash, drain, grind and mix vegetables. Squeeze out moisture. Add salt, sugar and vinegar. Boil for 10 minutes. Mix flour, mustard and turmeric with water and stir until smooth. Stir the flour paste into the vegetable mixture and boil for 10 minutes longer, stirring constantly. (It scorches easily). Pack into sterilized jars, seal and process for 10 minutes.

Ripe Tomato Relish

1 gal. ripe tomatoes (peeled and cut up)
1 gal. cabbage (chopped)
1/2 gal. onions (sliced)
12 green sweet peppers
1/2 gal. vinegar
1 tsp. cloves
1 Tbsp ginger
2 Tbsp turmeric
2 Tbsp celery seed
4 lbs. sugar
1 tsp. cinnamon
1 tsp. allspice

Put 1 cup salt on tomatoes, cabbage, onions, and peppers; let drain over night. In the morning put everything in large kettle; cook for 1 hour. Seal while hot. Good on hot dogs and hamburgers.

Zucchini Relish

10 cups ground zucchini (about 4 large)

4 cups ground onions

5 tablespoons salt

2 1/4 cups white vinegar

4 1/2 cups sugar

1/2 teaspoon pepper

2 teaspoons celery salt

1 tablespoon nutmeg

1 tablespoon dry mustard

1 tablespoon turmeric

1 tablespoon cornstarch

1 green pepper, finely chopped

1 sweet red pepper, finely chopped

1. Mix first 3 listed ingredients together well and let stand overnight.

2. In morning, drain; rinse in cold water and drain again.

3. In large kettle mix the next 8 ingredients and bring to a boil.

4. After a boil is reached, add the zucchini mix along with the green and red sweet pepper.

5. Bring to a boil again.

6. Simmer uncovered, stirring occasionally, for 30 minutes.

7. Pour into hot jars and process in hot water bath for 5 minutes, to seal.

CANNED SALSA

Source: Mexican Cooking, a cookbook in the California Culinary Academy's Easy & Elegant Meals Series (Ortho Books, 1985)

5 lb. tomatoes, peeled and chopped
2 lb. fresh jalapeños, seeded and finely chopped
1 lb. onions, chopped
6 cloves garlic, minced
3/4 C. white vinegar
2 tsp. pickling/canning salt

Place tomatoes, jalapeños, onion, garlic, vinegar and salt in a large pot. Heat to simmering and simmer 10 minutes.

Pack into sterilized pint or half-pint canning jars. Wipe jar rims clean with a damp cloth. Adjust lids and rings; seal. Process for 15 minutes in a boiling-water canner.

Makes 6 to 8 pints.

BARBECUE SAUCE

1 qt. water
1 gallon ketchup
3 1/2 lbs. sugar
1 1/2 cans cayenne pepper
1 1/4 oz. powdered garlic
1.5 oz. celery seed
1 (10 oz.) bottle Lea & Perrin
Worcestershire sauce
2 oz. onion salt
Dash of salt

Combine all ingredients. Cook over low heat in large roasting pan. Cook/simmer 4 hours. Pour into sterilized jars. Process 10 minutes in water bath.

Canned Hamburger Sauce Mix

2 lbs. lean ground beef
3 cups onions
2 (6 oz.) cans tomato paste
1 1/3 cups water
2 tsp salt
1/2 tsp pepper

Cook beef and onions in a large pan until meat browns, pour off excess fat. add remaining ingredients, bring to a boil and simmer for 5 minutes. Pack into clean hot jars. Adjust lids. Process in canner at 10 lbs. pressure for 75 minutes. Process quarts. 90 minutes at 10 lbs pressure. Remove jars from canner and complete seal unless these are the self sealing type. makes 3 pints.

HOT SAUCE

18 tomatoes
1 lb. onions (3 red, purple)
10 jalapeno peppers
3 bell peppers
1 sm. can tomato paste
1/2 c. vinegar
1 1/2 tbsp. sugar
1 tsp. salt

Cook 1 1/2 hours after put together. Water bath 10 minutes after putting in jar.

PERUVIAN SAUCE

4 qt. peeled, cored, chopped, red ripe
tomatoes, approx. 24 lg.
1 qt. cored, pared, chopped apples,
approx. 5 med.
1 qt. chopped onions, approx. 4 med.
1 1/2 c. chopped sweet green peppers,
approx. 2 med.
1 hot red pepper, finely chopped
1 clove garlic, minced
3 c. brown sugar
1 tbsp. allspice
1 tbsp. salt
1 tsp. cinnamon
3 c. vinegar
1 tbsp. mustard seed

Combine tomatoes, apples, onions, peppers, garlic and sugar in a large sauce pot. Cook slowly until thick, about 1 hour. As mixture thickens, stir frequently to prevent sticking. Add spices and vinegar. Cook until as thick as desired, 45-60 minutes. Pour hot into hot jars, leaving 1/4 inch head space. Adjust caps. Process 15 minutes in boiling water bath.

Yield about 6 pints.

HOMEMADE CANNED PIZZA SAUCE

25-28 tomatoes
2 large onions, minced
4 cloves garlic, minced
3 tablespoons olive oil
2 tablespoons lemon juice
1 teaspoon cracked pepper
1 tablespoon sugar
2 tablespoons parsley, chopped
1 tablespoon oregano
1 tablespoon basil
1 teaspoon rosemary
1 teaspoon celery seed
2 teaspoons salt
1/2 teaspoon summer savory

1. peel and puree the tomatoes.

2. mince the onion and garlic.

3. put olive oil in deep pan and saute the onions and garlic until transparent, add the tomato puree and the rest of the ingredients stir well to blend and cook on low until mixture is reduced by 1/2 stirring occasionally this will take 1-1/2 to 2 hours.

4. when sauce is done and nicely thickened ladle into hot pint size jars clean the rims of the jars and seal process for 25 minutes in water bath.

BASIC CANNED SPAGHETTI SAUCE

10 lb. fresh tomatoes
3 T. oil
4 1/2 C. onions, chopped
3 garlic cloves, minced
1 1/2 tsp. oregano, crushed
2 bay leaves, crushed
1 T. plain (non-iodized) salt
1 T. granulated sugar
1 tsp. black pepper
1/2 tsp. red pepper, crushed
1 T. dried parsley
1 T. celery leaves, minced

Peel, core and chop tomatoes. Combine with remaining ingredients in heavy saucepan. Simmer 2 hours stirring often until desired consistency.

Pour into hot jars to 1/2 inch from top. Wipe jar top and threads carefully with damp cloth making sure they are thoroughly clean. Put on lids and bands. Place in water bath canner with at least 2 inches of hot water over tops of jars. Bring canner to gentle boil and process 30 minutes. At end of processing time, remove jars to draft free area to cool at least 12 hours.

Inspect each jar to make sure it is sealed, remove bands and wipe with damp cloth. Label with date and store. Makes approximately 7 pints.

TACO SAUCE

3 c. tomato paste

5 c. water

1 c. cider vinegar

1/2 c. corn syrup

2 tbsp. chili powder

1 tbsp. salt

1 tsp. cayenne pepper

1/2 tsp. hot pepper sauce

Combine tomato paste, water, vinegar, corn syrup and spices in a large saucepan. Bring to a boil; reduce heat and simmer about 1 hour or until thick. Stir frequently as mixture thickens to prevent sticking. Pour into hot sterilized jars, leaving 1/4-inch headspace. Adjust caps. Process 30 minutes in boiling water bath.

Yield: about 6 half pints.

HOMEMADE SAUERKRAUT

To make a smaller quantity of sauerkraut, reduce the recipe ingredients proportionately. Allow 2 ounces salt to each 6 pounds of cabbage.

48 lb. cabbage

1 lb. salt

Let cabbage heads stand at room temperature for about 24 hours to wilt. This causes the leaves to soften slightly and become less likely to break when cut. Wash the head and remove outer leaves. Cut heads into quarters and remove the cores. With a sharp knife, shred 5 pounds of cabbage 1/8 to 1/4-inch thick. Place the shredded cabbage in a large mixing bowl and sprinkle with about 3 tablespoons of the salt. Mix the salted cabbage with your hands or with a stainless steel spoon and let it stand 3 to 5 minutes.

Wash a 10-gallon crock with soapy water, rinse and scale it with boiling water. Pack salted cabbage into the crock. A brine will form as you press the cabbage down. Repeat the shredding and salting in 5-pound lots until the crock is filled to within no more than 5 inches of the top. The brine should cover the cabbage. If it does not, add additional brine by heating 1 1/2 tablespoons of salt with 1 quart of water. Cool the brine to room temperature before adding it to the crock.

To cover the cabbage and weight it down to keep it submerged in the brine, fill a clean, large, heavy plastic bag, such as heavy-duty trash bag, with water and lay it over the cabbage. Fit the bag snugly against the inside walls of the crock to prevent the surface of the cabbage from being exposed to air. This will prevent the growth of a yeast film or mold. Add more water to the plastic bag, if necessary, to keep the cabbage submerged. Seal the bag with a twist tie. Cover the crock with plastic wrap.

Fermentation will take place from 3 to 6 weeks depending on the room temperature. The ideal temperature is 75°F. At 75°F fermentation will take about 3 weeks; at 70°F, 4 weeks; at 65°F, 5 weeks; and at 60°F allow about 6 weeks.

Tightly packed in covered containers, the kraut can be safely kept in the refrigerator for several months. If you don't have space, can the sauerkraut.

Canning the Sauerkraut

Bring the kraut to a simmer; do not boil. Pack it into clean, hot jars, leaving 1/2-inch headspace; seal. Process in a water bath canner for 20 minutes for quarts or 15 minutes for pints. Start counting the processing time when the water in canner starts to boil.

Yields 16 to 18 quarts.

Old-Time Sauerkraut Method

After packing the crock with salted cabbage, place a piece of thin, white cloth (such as muslin) directly over the cabbage and tuck the edges down against the inside of the container. Cover the cabbage with a heavy plate that fits snugly inside the container so that the cabbage is not exposed to air. Put a weight on top of the plate so that the cabbage is fully immersed in the brine. A glass jar filled with water makes a good weight. The brine should come up 2 inches above the plate, making daily skimming easier.

Cover the crock with a clean terrycloth towel and top with plastic wrap to prevent evaporation. Tie string around the crock to hold the towel and plastic wrap in place.

Remove the scum daily from the surface with a scalded stainless steel spoon. Replace the cloth and plate with a clean one. Cover the crock again with the towel and plastic wrap.

This method takes about the same length of time as the previous one.

The sauerkraut is done when bubbles stop rising to the surface. Taste the kraut. When it suits your taste, remove it from the crock. Refrigerate the kraut in covered containers or pack it into jars and process as described above. Makes 16 to 18 quarts.

CHICKEN SOUP

Ingredients

4 quarts chicken stock
3 cups diced chicken(about 3-pound chicken)
1 1/2 cups diced celery (about 2 stalks)
1 1/2 cups sliced carrots
1 cup diced onion(about 1 medium)
salt and pepper to taste
3 chicken bouillon cubes(optional)

Procedure

Combine chicken stock, chicken, celery, carrots and onion. Bring mixture to a boil; reduce heat, simmer 30 minutes. Season to taste, add bouillon cubes(optional). Pour into hot jars, leaving 1-inch headspace. Adjust caps. Process pints 1 hour and 15 minutes, quarts 1 hour and 30 minutes at 10 pounds pressure.

Yield: about 4 quarts

Pea Soup

Ingredients:

2 lbs of dried split green peas

10 cups water

2 carrots

1/2 onion

1 tablespoon parsley

2 dashes garlic powder or crush several cloves

1/4 teaspoon black pepper

salt to taste

In large pan, pour in split peas, water and spices. While bringing this mixture to boil, cut carrots and dice onions and add to the mixture. Cover, and reduce heat to low. Continue to cook until water is absorbed and peas are tender. This will likely take 1/2 to 1 hour. Cook longer for thicker soup.

Spoon hot soup into hot clean quart or pint canning jars, fill to about 1 inch from top of jar. Remove air bubbles, wipe jar rims and adjust lids. Best to use a pressure canner. Cook at 10 (for weighted canners) or 11 lbs (for dial-gauge canners) for about 75 minutes for quarts and about 60 minutes for pints. Allow heat to reduce naturally. Remove jars and let cool on racks. Makes 3 1/2 to 4 quarts. Double and treble recipe for bigger batches.

VEGETABLE SOUP

1 peck tomatoes
10 onions
2 qt. corn
2 qt. Lima beans
2 bunches celery
5 qt. water
1 large head cabbage, shredded
2 C. carrots, diced or ground
3 red bell peppers, chopped
2 green bell pepper, chopped
1 C. salt
1 tsp. pepper

Cook beans separately; when almost soft, add carrots and celery. Cook 10 minutes and add other vegetables and seasonings. Cook slowly until all vegetables are tender. Place in sterilized jars and seal. Makes approximately 10 quarts.

CHICKEN STOCK

Ingredients

3-4lb. chicken, cut up
4 quarts water
2 stalks celery
2 medium onions, quartered
1 tablesp. salt
10 peppercorns
2 bay leaves

Procedure

Bring chicken and water to a boil. Add remaining ingredients. Reduce heat, simmer 2 hours or until chicken is tender. Remove from heat; skim off foam. Remove chicken from stock. Strain stock through a sieve or cheesecloth. Allow stock to cool several hours or until fat solidifies; skim off fat. Bring broth to a boil. Pour strained broth into hot jars, leaving 1-inch headspace. Adjust caps. Process pints 20 minutes, quarts 25 minutes at 10 lbs. pressure.

Yield: about 4 quarts

Tomatoes

tomatoes

water

salt

Scald tomatoes in boiling water 2 minute. Soak tomatoes in cold water 1 minute, peel, core, quarter and pack into clean jars. Add no water. Add 1/2 tsp. salt to each pint jar, and 1 tsp. salt to each quart jar. Screw bands on firmly then process in hot water bath 35 minutes; or in pressure canner, 10 minutes at 5 lb. pressure; or in oven, for 75 minutes set at 250 degrees.

Stewed tomatoes

Ingredients:

8 pounds of ripe tomatoes

1/2 cup chopped celery

1 diced onion

2 teaspoons sugar

2 1/4 teaspoons salt

dash of pepper

dash of garlic

dash of cayenne pepper

1 Tablespoon dried sweet basil

Remove peels on tomatoes. This is not done in the ordinary way of peeling, say apples. The easiest way to do this is to put them a few at a time in boiling water for about one half minute. Then rinse them in cold water. Now remove the skin with a knife. The skin should almost fall off, but leave the tomato flesh whole.

Place peeled tomatoes in a large kettle or Dutch oven. Add remaining ingredients. Bring mixture to a boil. Reduce heat and cover. Simmer for about 10 minutes. Be sure to stir periodically to prevent scorching and sticking.

Spoon hot tomatoes into hot, quart or pint jars. Leave about 1 inch of head-space. Wipe the jar rims and adjust the lids. Process 10 pounds in a pressure cooker for about 20 minutes. Allow a natural cool down, then remove jars from canner to cool on racks. This makes about 3 quarts so double or triple the recipe for bigger batches.

Homemade Sun-Dried Tomatoes

10 plum tomatoes
 olive oil
 salt

Lightly grease a baking sheet. Cut the tomatoes in half lengthways and remove the seeds. Place them, cut side up, onto the greased tray, making sure that they don't touch. Drizzle a little oil over each tomato and sprinkle with a little salt. Place in a 200F oven and leave overnight or until dried (not crisp!!).

When the tomatoes are cooked, allow to cool and then pack into clean jars and cover with olive oil.

Mixed Vegetables

Ingredients

EXCEPT LEAF GREENS, DRIED BEANS, CREAM STYLE CORN, SQUASH, and SWEET POTATOES)

Procedure

Prepare each vegetable as for canning and cut into desired size. Combine all vegetables and add enough hot water to cover. Bring to a boil and simmer 5 minutes. Fill hot jars with hot vegetables; cover with hot liquid. Leave 1" headspace.

HOT PACK PROCESS:

Pints 75 minutes

Quarts 90 minutes

Cherry Vinegar

8 cups pitted sweet cherries

5 cups white vinegar

1. Combine cherries and vinegar in a stainless or enamel pot.

2. Bring to a boil.

3. Boil gently for 15 minutes.

4. Meanwhile sterilize 4 1/2 pint jars.

5. Pour vinegar mixture through 2-3 layers of wet cheesecloth.

6. Return vinegar to the pot and boil for 1 minute more.

7. Ladle into clean hot jars.

8. Process in a boiling water bath for 5 minutes

Raspberry Vinegar

4 cups raspberries

5 cups white vinegar

1. Combine raspberries and vinegar in a large stainless or enamel saucepan.

2. Bring to a boil.

3. Boil gently for 15 minutes.

4. Meanwhile prepare jars.

5. Pour vinegar through 2 layers of wet cheesecloth.

6. Return vinegar to the saucepan and return to a boil.

7. Pour into clean hot jars leaving 1/4 inch head space.

8. Process in a boiling water bath for 5 minutes.

Pickled Watermelon

red part of watermelon only (ripe, overripe or underripe)

1 heaping tsp. salt

1 clove garlic

fresh dill

chili pepper (1 or more if you like it hot)

1 chunk green pepper

1 stick celery

8 c. water

1 c. white vinegar

Cut watermelon in chunks; remove seeds and pack in sterilized jars.

In each jar, add 1 teaspoon salt, garlic, fresh dill, chili pepper, celery and green pepper.

(Put green pepper near the top where you can see it.)

Bring to a boil the water and vinegar.

Pour over watermelon in jars and seal.

Set in hot water.

Process until green pepper changes color.

WICKED WEINERS

4 lbs. wieners
1 lg. bottle catsup
2 gals. hot peppers
1 pt. vinegar
1 pt. Crisco oil
3 c. sugar
2 cloves garlic, minced

Remove seeds from peppers. Cut in pieces or strips. Small peppers need not be cut. Mix catsup, oil, sugar, garlic together and bring to a boil. Add peppers and wieners and boil for 10 minutes. Pack in jars and process for 10 to 15 minutes in hot water bath.

PINEAPPLE ZUCCHINI

1 gallon coarse ground zucchini
1 (46 oz.) can pineapple juice
3 c. sugar
2 tbsp. pineapple extract
1/4 c. lemon juice

Peel zucchini and remove seeds. Use only the solid meat.

Grind coarsely and let stand overnight.

Simmer in mixture of pineapple juice, extract, sugar and lemon juice for 20 minutes.
Pack in jars and give a 5 minute water bath.