

Bread & Butter Pickled Jicama

Yield: about 3 pints

7 cups cubed jicama
1 1/2 cups thinly sliced onion
1/2 cup chopped red bell pepper
2 cups distilled white vinegar (5%)
2 1/4 cups sugar
1 tablespoon mustard seed
1/2 tablespoon celery seed
1/2 teaspoon ground turmeric

1. Combine vinegar, sugar and spices in a large saucepot. Stir and bring to a boil.
2. Stir in prepared jicama, onion slices, and red bell pepper. Return to a boil, reduce heat and simmer 5 minutes. Stir occasionally.
3. Fill hot solids into clean, hot pint jars, leaving 1/2-inch headspace. Cover with boiling hot cooking liquid, leaving 1/2-inch headspace.
4. Remove air bubbles and adjust headspace if needed. Wipe rims with a dampened clean paper towel; adjust two-piece metal canning lids.
5. Process in a boiling water or atmospheric steam canner for 15 minutes between 0-1,000 feet, 20 minutes between 1,001-6,000 feet, and 25 minutes above 6,000 feet.

Source: So Easy to Preserve, 2014