

Spring Conserve

Yield: about 7 half-pints

1-1/2 cups canned crushed pineapple, including juice
1-1/2 cups crushed hulled strawberries
1-1/4 cups finely chopped rhubarb
1/2 cups golden raisins
Grated zest and juice of 1 lemon
1 package regular powdered pectin
6-1/2 cups granulated sugar
1/2 chopped pecans

1. In a large, deep stainless steel saucepan, combine pineapple, strawberries, rhubarb, raisins and lemon zest and juice. Whisk in pectin until dissolved.
2. Bring to a boil over high heat, stirring frequently.
3. Add sugar all at once and return to a full rolling boil, stirring constantly. Boil hard, stirring constantly, for 1 minute.
4. Stir in pecans. Remove from heat and skim off foam.
5. Ladle hot conserve into hot, sterile jars, leaving 1/4- inch headspace. Remove air bubbles and adjust headspace, if necessary, by adding hot conserve. Wipe rims of jars with a dampened clean paper towel; adjust two-piece metal canning lids.
6. Process in a boiling water or atmospheric steam canner for 15 minutes at 0-1,000 feet elevation, 20 minutes at 1,001-3,000 feet, 25 minutes at 3,001-6,000 feet, 30 minutes at 6,001-8,000 feet, and 35 minutes at 8,001-10,000 feet.

Source: Ball Complete Book of Home Preserving, 2012