



Holiday Gift Ideas & Meal Ideas

Apple Pie Filling

- 12 cups sliced, peeled, cored apples that have been treated (to prevent browning)
- 2-3/4 cups granulated sugar
- 3/4 cup ClearJel®
- 1-1/2 teaspoons ground cinnamon
- 1/2 teaspoon ground nutmeg
- 1-1/4 cups cold water
- 2-1/2 cups unsweetened apple juice
- 1/2 cup lemon juice

1. Prepare canner, jars and lids.
2. In a large pot of boiling water, working with 6 cups at a time, blanch apple slices for 1 minute. Remove with a slotted spoon and keep warm in covered bowl.
3. In a large stainless steel saucepan, combine sugar, ClearJel®, cinnamon, nutmeg, water, and apple juice. Bring to a boil over medium high heat, stirring constantly, and cook until mixture thickens and begins to bubble. Add lemon juice, return to a boil and boil for 1 minute, stirring constantly. Remove from heat. Drain apple slices and immediately fold into hot mixture. Before processing, heat, stirring, until apples are heated through.
4. Ladle hot pie filling into hot jars, leaving 1-inch of headspace. Remove air bubbles and adjust headspace, if necessary, by adding hot filling. Wipe rims. Apply lids and rings.
5. Process pint jars in a boiling water or atmospheric steam canner for 25 minutes at 0-1,000 feet, 30 minutes for 1,001-6,000 feet, and 35 minutes above 6,000 feet.

Source: *Ball Complete Book of Home Preserving, 2020*

Yield: 7 pint jars

Meal Ideas

- Apple Pie!
- Apple Cake
- Apple Cobbler
- Strudel
- Savory sauce for pork