

Balsamic Red Pepper Jelly

Ingredients (makes eight 4-ounce jars):

- 5 medium red bell peppers, stemmed and seeded
- 3 medium jalapenos, stemmed and seeded
- 2 cloves garlic
- 1/2 c. red wine vinegar
- 3 T balsamic vinegar
- 2 T lemon juice (bottled not fresh)
- 1 package powdered fruit pectin (1.75 oz.)
- 3 1/4 c. sugar

Finely dice 1/2 c. red peppers and set aside. In a food processor, puree remaining peppers and garlic until smooth. Transfer to dampened jelly bag or several layers of cheesecloth set over bowl and let drip, 30 min. Measure 1 1/2 cups of pepper juice.

Meanwhile, prepare your jars and lids.

Transfer pepper juice to large, deep stainless steel saucepan. Add reserved diced red peppers, vinegars and lemon juice. Whisk in pectin until dissolved. Bring to a boil over high heat, stirring frequently. Add sugar all at once and return to full rolling boil, stirring constantly. Boil hard, stirring constantly for 1 min. Remove from heat and quickly skim off foam.

Quickly pour hot jelly into hot jars, leaving 1/4 inch of headspace. Wipe rim. Center lid on jar, screw on band until resistance is met, then increase to fingertip-tight.

Place jars in canner, ensuring they are completely covered in water. Bring to a boil and process for 10 minutes (adjust for altitude). Remove canner lid. Wait 5 minutes, then remove jars, cool and store.

Ball Complete Book of Home Preserving, edited by Judi Kingry and Lauren Devine, Ontario CANADA: Robert Rose Inc., 2012.



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Quick Lemon Ginger Marmalade

Makes about seven 8oz. jars

Ingredients

- 6 small lemons
- 1/2 teaspoon baking soda
- 1 cup coarsely grated fresh ginger
- 2 ½ c. water
- One (1.75 ounce) package powdered pectin
- 6 1/2 cups granulated sugar

Directions

1. Prepare the canner, jars and lids
2. Using a vegetable peeler, remove the yellow lemon peel in long strips. Cut the strips lengthwise into very thin slices. Set peel and fruit aside separately.
3. In a large, deep stainless steel saucepan, combine reserved lemon peel, baking soda and water. Bring to a boil over high heat. Reduce heat, cover and boil gently for five minutes until peel is softened. Remove from heat and set aside.
4. Using a sharp knife, cut the white pith from the lemons. Working over a bowl to catch the juices, separate lemon segments from the membrane. Put the segments in the bowl and squeeze the membrane to release as much juice as possible, collecting it in the bowl. Discard membrane and seeds. Measure 1 cup lemon segments and juice (removing any seeds). Add to softened rind mixture with gingerroot. Whisk in pectin until dissolved. Bring to a boil over high heat, stirring constantly. Add sugar all at once and return to a full rolling boil, stirring constantly. Boil hard, stirring constantly, for 1 minute. Remove from heat and skim off foam.
5. Ladle the hot marmalade into the hot jars, leaving 1/4-inch headspace. Remove air bubbles and adjust headspace if necessary, by adding hot marmalade. Wipe the rims of the jars, cover with the lids, and screw the bands down until resistance is met, then increase to fingertip-tight.
6. Place the jars in canner, ensuring they are completely covered with water. Bring to a boil and process for 10 minutes. Turn off the heat, remove canner lid. Wait 5 minutes, then remove jars, cool and store.

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Roasted Garlic Jelly Ball Complete Book of Home Preserving, edited by Judi Kingry and Lauren Devine, Ontario CANADA: Robert Rose Inc., 2012. Makes 9 4-oz. jars.

Ingredients:

3 medium heads garlic
1 tablespoon olive oil, divided
1 tablespoon balsamic vinegar, divided
1 cup dry white wine
2/3 cup water
1/2 cup white balsamic vinegar
1 teaspoon whole black peppercorns, crushed
3 tablespoons lemon juice
3 cups granulated sugar
2 (3oz) pouches liquid pectin

Preheat oven to 425 degrees F. Using a sharp knife, cut off tops of garlic heads, exposing cloves. Place each head on a small square of aluminum foil set on a baking sheet. Top each head with 1 teaspoon olive oil and 1 teaspoon balsamic vinegar. Scrunch foil loosely around garlic heads and roast in preheated oven until garlic is golden and very soft, 45 to 60 minutes. Let stand until cool enough to handle. Separate cloves, pinching each one to extract the soft roasted garlic. Discard skins.

In a medium stainless steel saucepan, combine roasted garlic, wine, water, white balsamic vinegar and peppercorns. Bring to a boil over medium heat. Reduce heat and boil gently for 5 minutes. Cover, remove from heat and let steep for 15 minutes.

Transfer garlic mixture to a dampened jelly bag or a strainer lined with several layers of dampened cheesecloth. Let drip, undisturbed, for about 30 minutes. Measure 1 2/3 cups garlic juice. If you do not have the required amount, add up to 1/4 cup dry white wine or water. (This step can be done up to one day in advance. Cover and refrigerate juice until ready to use).

Meanwhile, prepare canner, jars, and lids.

Transfer garlic juice to a large, deep stainless steel saucepan. Stir in lemon juice and sugar. Over high heat, stirring constantly, bring to a full rolling boil that cannot be stirred down. Stir in pectin. Return to a boil and boil hard, stirring constantly, for 1 minute. Remove from heat and quickly skim off foam.

Quickly pour hot jelly into hot jars, leaving 1/4 inch headspace. Wipe rim. Center lid on jar. Screw band down until resistance is met, then increase to fingertip tight.

Place jars in canner, ensuring they are completely covered with water. Bring to a boil and process for 10 minutes. Remove canner lid. Wait 5 minutes, then remove jars, cool, and store.