



\$5.00

"Preserve today, Relish tomorrow"

Blue Ribbon Canning



UCCE Master Food Preservers of El Dorado County

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Strawberry-Lemon Marmalade

This marmalade tastes like perfectly ripe strawberries. The jewel-like bits of lemon zest enhance the flavor of the strawberries even more. The lemon also brightens the color of the strawberries. You are going to love this recipe!

Yield: about 7 half-pint jars

**BW/STEAM
CANNING**

- ¼ cup thinly sliced lemon peel (about 2 large)
- 4 cups crushed strawberries (about 4 1-lb containers)
- 1 Tbsp lemon juice
- 6 Tbsp Ball® RealFruit™ Classic Pectin or 1 pkg. regular powdered pectin
- 6 cups sugar

Combine lemon peel and water to cover in a 6- or 8-quart saucepan. Bring to a boil over medium high heat and boil for 15 minutes, until peel is softened. Drain and discard liquid. Return peel to pan.

Add strawberries and lemon juice to peels and mix well. Gradually stir in pectin. Bring mixture to a full rolling that cannot be stirred down, over high heat, stirring constantly.

Add entire measure of sugar, stirring to dissolve. Return mixture to a full rolling boil. Boil hard for 1 minute, stirring constantly. Remove from heat. Skim off foam if necessary.

Ladle hot jam into hot jars, leaving ¼ inch headspace. Wipe rims; place lids and rings on jars. Tighten rings only finger-tip tight.

Place jars in canner a boiling water or atmospheric steam canner.
Process for: 0-6000 ft. = 10 minutes, above 6000 ft. = 15 minutes.

For boiling water canning, turn off the heat, remove canner lid and wait 5 minutes. For atmospheric steam canning, turn off the heat, leave canner lid on and wait 2-3 minutes.

Check lids for seal after 24 hours. Lids should not flex up and down when center is pressed. Label and store in a cool, dry place.

Quick Tip:

Use lime peel and lime juice in place of lemon for a Strawberry Lime Marmalade.

Source: *Ball Complete Book Of Home Preserving 2012/2016*

Tips for fair entries:

- To reduce foaming: Add ¼ to ½ tsp. of butter.
- To reduce fruit-float:
 - crush and measure strawberries per the recipe above. Then freeze the crushed berries. As the berries thaw, extra air will be forced out of the fruit. Do not drain the juice from the berries once thawed. Use the juice in your marmalade.
 - When the marmalade is done. Turn off the heat. Let the marmalade sit in the pot for 5 minutes longer. Stir occasionally. As the marmalade cools the fruit will be suspended more evenly throughout the jar for a nicer look. Load jars quickly and get them in the canner.

Inferno Wine Jelly

This hot-sweet jelly makes a beautiful gift with flecks of red and green peppers throughout. Spread it on a cracker with cream cheese for an easy appetizer, use it on a sandwich or as a condiment or glaze for chicken, pork or fish.

Yield: about seven 4 oz jars

- ½ cup finely minced sweet red pepper, 1 small seeded
- 2 Tbsp. finely minced jalapeño pepper, 2 medium seeded
- 3 dried hot chili peppers, halved lengthwise
- 1 ½ cups sweet white wine or Sauternes
- 3 ½ cups granulated sugar
- 3 Tbsp lemon juice
- 1 pouch liquid pectin

**BW/STEAM
CANNING**

Combine peppers, chilies and wine in a large, deep stainless steel saucepan. Cover and bring to a full boil; uncover. Stir in sugar and lemon juice. To reduce foaming, add 1/2 tsp (2 ml) butter or margarine if desired. Over high heat, bring mixture to a full rolling boil that froths high in pan and cannot be stirred down. Stirring constantly, boil hard 2 minutes.

Remove from heat. Immediately stir in liquid pectin, mixing well. Continue stirring slowly 7 minutes to help disperse peppers throughout the jelly.

Ladle hot jam into hot jars, leaving ¼ inch headspace. Wipe rims; place lids and rings on jars. Tighten rings only finger-tip tight.

Place jars in canner a boiling water or atmospheric steam canner.
Process for: 0-6000 ft. = 10 minutes, above 6000 ft. = 15 minutes.

For boiling water canning, turn off the heat, remove canner lid and wait 5 minutes. For atmospheric steam canning, turn off the heat, leave canner lid on and wait 2-3 minutes.

Check lids for seal after 24 hours. Lids should not flex up and down when center is pressed. Label and store in a cool, dry place.

Source: Ball Complete Book of Home Preserving

Tips for fair entries:

- A pepper is a pepper. It is safe to substitute any type of pepper, hot or sweet, or a combination of peppers. Make sure you use the same amount as called for in the recipe.
- Chop the peppers such that they are all the same size. Judges notice!
- A dry white wine may be substituted for the sweet wine called for in the recipe. Choose wine with a neutral flavor for best results.

Pickled Asparagus

Yield: six wide-mouth pint jars

**BW/STEAM
CANNING**

- 10 pounds asparagus
- 6 large garlic cloves, sliced
- 4½ cups water
- 4½ cups white distilled vinegar (5% acidity)
- 6 small hot peppers (optional)
- ½ cup canning salt
- 3 teaspoons dill seed

Wash asparagus well, but gently, under running water. Cut stems from the bottom to leave spears with tips that fit into the canning jar with a little less than ½-inch headspace. Peel and wash garlic cloves. Place a garlic clove at the bottom of each jar, and tightly pack asparagus into jars with the blunt ends down.

In an 8-quart Dutch oven or saucepot, combine water, vinegar, hot peppers (optional), salt and dill seed. Bring to a boil. Place one hot pepper (if used) in each jar over asparagus spears. Pour boiling hot pickling brine over spears, leaving ½-inch headspace.

Remove air bubbles and adjust headspace if needed. Wipe rims of jars with a dampened, clean paper towel; apply two-piece metal canning lids.

Process in a boiling water canner for 0-1000 ft = 10 minutes, 1001- 6000ft = 15 minutes, above 6000 ft = 20 minutes.

Let cool, undisturbed, for 12 to 24 hours and check for seals.

Allow pickled asparagus to sit in processed jars for 3 to 5 days before consumption for best flavor development.

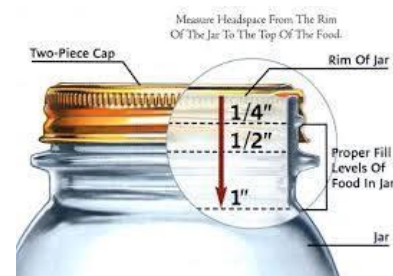
Source: National Center for Home Food Preservation

Tips for fair entries:

- Make sure all the asparagus spears are the same length
- Load the jars carefully. Tilt the jar and add the asparagus one at a time, stacking them neatly within the jar.
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Remove rings, clean jars thoroughly. Once dry, replace rings for fair entries



Make sure the headspace is correct

Cranberry Chutney

Makes 6 half-pints

- 3 cups fresh or frozen cranberries
- 1 ¼ cups finely chopped onion
- 1 ¼ cups chopped, candied pineapple
- 3 cloves garlic, minced*
- 2 tablespoons fresh gingerroot, minced
- 1 teaspoon grated orange zest
- ¼ cup freshly squeezed orange juice
- 1 cup red wine vinegar
- 1 ½ cups granulated sugar
- 1 cup golden raisins
- 1 cup water
- 1 teaspoon dry mustard
- 1 teaspoon ground cinnamon
- 1 teaspoon ground cloves
- ½ teaspoon cayenne pepper

**BW/STEAM
CANNING**

In a large, stainless steel saucepan, combine cranberries, onion, pineapple, garlic, gingerroot, orange zest, orange juice, and vinegar. Bring to a boil over med-high heat, stirring occasionally. Reduce heat to a gentle boil and cook till cranberries become soft and burst, about 15 minutes.

Add sugar, raisins, water, mustard, cinnamon, cloves, and cayenne pepper. Boil gently, stirring frequently, for about 15 minutes. Mixture should be slightly runny and will thicken when cooling.

Ladle hot chutney into hot jars, leaving 1/2 -inch headspace. Remove air bubbles and adjust headspace, if necessary, by adding more hot chutney. Place lids and rings on jars, tightening rings only finger tight.

Place jars in canner a boiling water or atmospheric steam canner.
Process for: 0-6000 ft. = 10 minutes, 1001-6000ft = 10 minute,
above 6000 ft. = 15 minutes.

For boiling water canning, turn off the heat, remove canner lid and wait 5 minutes. For atmospheric steam canning, turn off the heat, leave canner lid on and wait 2-3 minutes.

Check lids for seal after 24 hours. Lids should not flex up and down when center is pressed. Label and store in a cool, dry place.

Variation: replace garlic with 1 tablespoon prepared horseradish (idea from just the right size.blogspot.com)

Source: Ball Complete Book of Home Preserving



Fair entry tips:

- Read the fair rules thoroughly. Download here: <https://eldoradocountyfair.org/pdfs/25fair/2025-edcf-competition-guide-canned-dried-foods.pdf>
- Note the deadline to enter your preserved foods. Register either on-line or at the fair office.
- Note only 2 entries per class.
- Remove rings and clean your jars thoroughly. No sticky jars!!! Pay close attention to cleaning the threads.
- Make sure your rings are not rusty, dented or dirty. Use new rings, if possible.
- Label your jars as instructed in the Fair Entry Guide

Additional Resources:

UC Master Food Preservers of Central Sierra https://ucanr.edu/sites/mfp_of_cs/

UC Master Food Preserver Program <https://mfp.ucanr.edu/>

National Center for Home Food Processing <https://nchfp.uga.edu/>

USDA Complete Guide to Home Canning <https://nchfp.uga.edu/resources/entry/about-the-usda-guide-to-home-canning-2015-revision>

USDA Complete Guide to Home Canning spiral bound book may be purchased here <https://edustore.purdue.edu/aig-539.html>

So Easy to Preserve <https://setp.uga.edu/>

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