



UCCE Master Food Preservers of El Dorado County

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More Boiling Water & Steam Canning Recipes

Strawberry-Kiwi Jam (Yield: about 6 half-pint jars)

3 cups crushed strawberries	6 tablespoons Ball Classic Pectin
3 kiwi, peeled and diced	1 tablespoon lemon juice
1 tablespoon minced crystallized ginger	5 cups sugar

1. Combine strawberries, kiwi, ginger, classic pectin and lemon juice in a large saucepot. Bring to a boil, stirring frequently.
2. Add sugar, stirring until dissolved.
3. Return to a rolling boil. Boil hard 1 minute, stirring constantly.
4. Remove from heat. Skim foam if necessary.
5. Ladle hot jam into hot jars, leaving $\frac{1}{4}$ inch headspace. Wipe rims and adjust two-piece lids.
6. Process in a boiling-water or steam canner: 10 minutes under 3000', 15 minutes at 3001 – 6000', and 20 minutes at 6001' – 8000'.

Source: *Ball's Blue Book*

Raisin Sauce (Yield: about 5 half-pint jars)

Serve a warm spoonful over bread pudding or use as an accompaniment to poultry, ham or grilled meats.

1½ cups raisins, divided	½ cup white vinegar
3 medium apples, peeled, cored and quartered	1 tablespoon dry mustard
4½ cups orange juice	1½ teaspoon salt
1 cup corn syrup	½ teaspoon ground allspice

1. In a blender or a food processor fitted with a metal blade, working in batches, puree 1 cup of the raisins with the apples. Add orange juice, corn syrup, vinegar, mustard, salt and allspice. Process until smooth.
2. Pour pureed mixture into a large stainless steel saucepan and bring to a boil over high heat.
3. Reduce heat and boil gently, stirring occasionally, for 10 minutes.
4. Stir in remaining $\frac{1}{2}$ cup raisins. Boil gently, stirring occasionally, until thickened, about 10 minutes.
5. Ladle hot sauce into hot jars, leaving $\frac{1}{4}$ inch headspace. Remove air bubbles and adjust headspace, if necessary, by adding hot sauce.
6. Wipe rims and adjust two-piece lids.
7. Process in a boiling-water or steam canner: 10 minutes under 3000', 15 minutes at 3001 – 6000', and 20 minutes at 6001' – 8000'.

Source: *Ball Complete Book of Home Preserving, 2012*

Spicy Chili Sauce (Yield: about 6 pint-jars)

4 quarts peeled, cored, chopped red-ripe tomatoes (about 24 large)
2 cups chopped onions
1½ to 2 cups chopped sweet green or red peppers (about 3 medium)
1½ cups sugar
1 tablespoon salt
1 tablespoon celery seed
1 teaspoon ground allspice
1 teaspoon ground cloves
1 teaspoon ground cinnamon
1 teaspoon ground ginger
1 to 1½ cups vinegar (5% acidity)

1. Combine all ingredients. Bring to a boil; simmer until thick as desired (about 1 to 2 hours). Stir frequently to prevent sticking.
2. Pour hot sauce into hot jars, leaving 1/2 inch headspace.
3. Wipe rims and adjust two-piece lids.
4. Process in a boiling-water or steam canner: 15 minutes under 3000', 20 minutes at 3001 – 6000', and 25 minutes at 6001' – 8000'.

Source: So Easy to Preserve, Cooperative Extension; The University of Georgia, 2015

Chocolate Raspberry Sundae Topper (Yield: about 6 half-pint jars)

Due to their low acidity, most homemade chocolate sauce recipes are not suitable for safe home canning. However, this specially tested recipe was developed by Ball and included in the Ball Complete Book for Home Preserving to answer requests from numerous chocolate-loving home canners. It pairs unsweetened cocoa powder with high-acid fruit to deliver a luscious fruit sauce with delightful chocolate overtones.

½ cup sifted unsweetened cocoa powder
1 package regular powdered fruit pectin
4½ cups crushed red raspberries
4 tablespoons lemon juice
6¾ cups granulated sugar

1. In a medium glass bowl, combine cocoa powder and pectin, stirring until evenly blended. Set aside.
2. In a large stainless steel saucepan, place crushed raspberries and lemon juice.
3. Whisk in pectin mixture until dissolved. Bring to a boil over high heat, stirring frequently.
4. Add sugar all at once and return to a full rolling boil, stirring constantly.
5. Boil hard for 1 minute, stirring constantly. Remove from heat and skim off foam.
6. Ladle hot sundae topper into hot jars, leaving ¼ inch headspace. Remove air bubbles and adjust headspace, if necessary, by adding hot sundae topper.
7. Wipe rims and adjust two-piece lids.
8. Process in a boiling-water or steam canner: 10 minutes under 3000', 15 minutes at 3001 – 6000', and 20 minutes at 6001' – 8000'.

Source: Ball Complete Book of Home Preserving, 2012

Sundae in a Jar (Yield: about 6 half-pint jars)

2½ cups crushed hulled strawberries
1-1/3 cups crushed raspberries
6 cups granulated sugar
1 pouch (3 ounce) liquid pectin
1/3 cup chocolate-flavored liqueur

1. In a large, deep stainless steel saucepan, combine strawberries, raspberries and sugar. Over high heat, stirring constantly, bring to a full rolling boil that cannot be stirred down. Stir in pectin. Boil hard, stirring constantly, for 1 minute. Stir in chocolate-flavored liqueur. Remove from heat and skim off foam.
2. Ladle hot jam into hot jars, leaving ¼ inch headspace. Remove air bubbles and adjust headspace, if necessary, by adding hot jam.
3. Wipe rims and adjust two-piece lids.
4. Process in a boiling-water or steam canner: 10 minutes under 3000', 15 minutes at 3001 – 6000', and 20 minutes at 6001' – 8000'.

Source: Ball Complete Book of Home Preserving, 2012

Oktoberfest Beer Mustard (Yield: about five 4-ounce jars)

Pair this tangy-sweet mustard with smoked meats, salami or well-marinated grilled meats and, of course, bratwurst.

1½ cups beer
1 cup brown mustard seeds
1 cup water
½ cup malt vinegar
½ cup lightly packed brown sugar
¼ cup dry mustard
1 tablespoon onion powder

1. In a medium stainless saucepan, combine beer and brown mustard seeds.
 - a. Bring to a boil over medium-high heat.
 - b. Remove from heat, cover and let stand at room temperature until seeds have absorbed most of the moisture, about 2 hours.
2. In a blender or food processor fitted with a metal blade, puree marinated seeds and remaining liquid until blended and most seeds are well chopped. (You want to retain a slightly grainy texture.)
3. Transfer mixture to a stainless steel saucepan and whisk in water, vinegar, brown sugar, dry mustard, and onion powder.
 - a. Bring to a boil over high heat, stirring constantly.
 - b. Reduce heat to medium and boil gently, stirring frequently, until volume is reduced by a third, about 15 minutes.
4. Ladle hot mustard into hot jars leaving ¼ inch headspace. Remove air bubbles and adjust headspace, if necessary, adding hot mustard.
5. Wipe rims and adjust two-piece lids.
6. Process in a boiling-water or steam canner: 10 minutes under 3000', 15 minutes at 3001 – 6000', and 20 minutes at 6001' – 8000'.

Source: Ball Complete Book of Home Preserving, 2012

Pickled Corn Relish (Yield: About 5 pints)

2-1/2 cups diced sweet red peppers
2-1/2 cups diced sweet green peppers
2-1/2 cups chopped celery
1-1/4 cups diced onions
1-3/4 cups sugar
5 cups vinegar (5%)
2-1/2 tbsp canning or pickling salt
2-1/2 tsp celery seed
2-1/2 tbsp dry mustard
1-1/4 tsp turmeric
Six 10-ounce packages of frozen corn

1. Combine peppers, celery, onions, sugar, vinegar, salt, and celery seed in a saucepan.
2. Bring to boil and simmer 5 minutes, stirring occasionally.
3. Mix mustard and turmeric in 1/2 cup of the simmered mixture. Add this mixture and corn to the hot mixture.
4. Simmer another 5 minutes.
5. Fill jars with hot mixture, leaving 1/2-inch headspace. Wipe rim and apply two-piece metal canning lids.
6. Process in a steam or boiling water canner 15 minutes at 0-1000', 20 minutes at 1,001 -6,000', 25 minutes above 6,000'.

Source: Adapted from the "Complete Guide to Home Canning," Agriculture Information Bulletin No. 539, USDA, revised 2015.

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