

Pear - Apple Jam
With liquid pectin

- ◆ 2 cups peeled, cored, and finely chopped pears (about 2 lbs)
- ◆ 1 cup peeled, cored, and finely chopped apples
- ◆ 6½ cups sugar
- ◆ ¼ teaspoon ground cinnamon
- ◆ ⅓ cup bottled lemon juice
- ◆ 6 oz liquid pectin



Yield: About 7 to 8 half pints

Procedure: Crush apples and pears in a large saucepan and stir in cinnamon. Thoroughly mix sugar and lemon juice with fruits and bring to a boil over high heat, stirring constantly. Immediately stir in pectin. Bring to a full rolling boil and boil hard 1 minute, stirring constantly. Remove from heat, quickly skim off foam, and fill sterile jars leaving ¼-inch headspace. Adjust lids and process as recommended in Table 1. Wait 5 minutes before removing jars from canner.

Applesauce



Quantity: An average of 21 pounds is needed per canner load of 7 quarts; an average of 13½ pounds is needed per canner load of 9 pints. A bushel weighs 48 pounds and yields 14 to 19 quarts of sauce - an average of 3 pounds per quart.

Quality: Select apples that are sweet, juicy and crisp. For a tart flavor, add 1 to 2 pounds of a tart variety.

Procedure: Wash, peel, and core apples. If desired, slice apples into water containing lemon juice to prevent browning. Place drained slices in an 8- to 10-quart pot. Add ½ cup water. Stirring occasionally to prevent burning, heat quickly until tender (5 to 20 minutes, depending on maturity and variety). Press through a sieve or food mill, or skip the pressing step if you prefer chunk-style sauce. Sauce may be packed without sugar. If desired, add 1/8 cup sugar per quart of sauce. Taste and add more, if preferred. Reheat sauce to boiling. Fill jars with hot sauce, leaving ½-inch headspace. Adjust lids and process according to Table 2. Wait 5 minutes before removing jars from canner.

Table 2. Recommended process time for **Applesauce** in a boiling-water canner.

		Process Time at Altitudes of			
Style of Pack	Jar Size	0—1,000 ft	1,001-3,000 ft	3,001-6,000 ft	Above 6,000 ft
Hot	Pints	15 min	20	20	25
	Quarts	20	25	30	35

Source: National Center for Home Food Preservation

Resource:

www.buylocalnebraska.org



**APPLE
PRODUCTS**

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Crabapple Jelly

Without added pectin

- ◆ 4 cups crabapple juice (about 3 pounds of crabapples and 3 cups water).
- ◆ 4 cups sugar

Yield: About 5 or 6 half-pint jars

Procedure: Sterilize canning jars and prepare two-piece canning lids according to manufacturer's directions.

To Prepare Juice: Select firm, crisp crabapples, about ¼ firm ripe and ¾ fully ripe. Sort, wash, and remove stem and blossom ends; do not pare or core. Cut crabapples into small pieces. Add water, cover and bring to boil on high heat. Stir to prevent scorching. Reduce heat and simmer for 20 to 25 minutes, or until crabapples are soft. Do not overcook; excess boiling will destroy the pectin, flavor and color. When fruit is tender, pour everything through a double layer of dampened cheesecloth or a damp jelly bag. Suspend the bag over a bowl or pan, using a stand or colander to hold the bag. Drain the juice without pressing or squeezing, which will cause cloudy jelly. If a fruit press is used, the juice should be restrained through a jelly bag.

To Make Jelly: Sterilize canning jars. Measure juice into saucepan. Add sugar and stir well. Boil over high heat until the temperature measures 8°F above the boiling point (220°F at sea level), or until the jelly mixture sheets from a metal spoon.

Remove from heat; skim off foam quickly. Pour hot jelly immediately into hot, sterile jars; leave ¼ inch headspace. Wipe rims of jars with a dampened clean paper towel; adjust two-piece metal canning lids. Process in a Boiling Water Canner according to directions in Table 1. Wait 5 minutes before removing jars from canner.

Table 1. Recommended process time for **Crabapple Jelly, Apple Preserves and Pear-Apple Jam** in a boiling water canner.

		Process time at Altitudes of			
Style of Pack	Jar Size	0 - 1,000 ft	1,001 - 3,000 ft	3,000 - 6,000 ft	Above 6,000 ft
Hot	Half-pints or Pints	5 minutes	10	10	15

Apple Preserves

With Powdered Pectin

- ◆ 6 cups peeled, cored, sliced apples
- ◆ 1 cup water
- ◆ 1 tablespoon lemon juice
- ◆ 1 package powdered pectin
- ◆ ½ lemon, thinly sliced (optional)
- ◆ 4 cups sugar
- ◆ 2 teaspoons ground nutmeg

Yield: About 6 half-pint jars

Procedure: Sterilize canning jars. Combine apples, water and lemon juice in a large saucepot. Simmer, covered for 10 minutes. Stir in pectin and bring to a full rolling boil, stirring frequently. Add lemon juice (optional) and sugar. Return to a full rolling boil. Boil hard 1 minute, stirring frequently. Remove from heat; add nutmeg. Pour hot preserves into hot jars, leaving ¼-inch headspace. Wipe rims of jars with a dampened, clean paper towel; adjust two-piece metal canning lids. Process in a Boiling Water Canner according to directions in Table 1. Wait 5 minutes before removing jars from canner.



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