Apple Conserve
with powdered pectin

4½ cups finely chopped red apples (about 3 pounds apples)
½ cup water
¼ cup lemon juice
½ cup raisins
1 package powdered pectin
5½ cups sugar
½ cup chopped nuts

Yield: About 6 or 7 half-pint jars

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

To prepare fruit: Select tart apples. Sort and wash apples. Remove stem and blossom ends and core; do not pare. Chop apples fine.

To make conserve: Combine apples, water, lemon juice, and raisins in a kettle. Add pectin and stir well. Place on high heat and, stirring constantly, bring quickly to a full boil with bubbles over the entire surface. Add sugar, continue stirring, and heat again to a full bubbling boil. Boil hard for 1 minute, stirring constantly. Add nuts. Remove from heat. If desired, add 3 or 4 drops of red food coloring. Skim.

Fill hot conserve immediately into hot, sterile 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 the recommendations in Table 3. Wait 5 minutes before removing jars from canner.

Table 3. Recommended process time for Apple Conserve in a boiling water canner.

<table>
<thead>
<tr>
<th>Style of Pack</th>
<th>Jar Size</th>
<th>Process Time at Altitudes of</th>
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</thead>
<tbody>
<tr>
<td></td>
<td>0 - 1,000 ft</td>
<td>1,001 - 6,000 ft</td>
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<tr>
<td>Half –pints or Pints</td>
<td>5 minutes</td>
<td>10</td>
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</tbody>
</table>

Extension is a Division of the Institute of Agriculture and Natural Resources at the University of Nebraska–Lincoln cooperating with the Counties and the United States Department of Agriculture.

Source: National Center for Home Food Preservation

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Apple Butter

Use Jonathan, Winesap, Stayman, Golden Delicious, Macintosh, or other tasty apple varieties for good results. You’ll need:

- 8 lbs apples
- 2 cups cider
- 2 cups vinegar
- 2½ cups white sugar
- 2 tablespoons packed brown sugar
- 1 teaspoon ground cinnamon

Yield: About 8 to 9 pints

Procedure: Wash, remove stems, quarter and core fruit. Cook slowly in cider and vinegar until soft. Press fruit through a colander, food mill, or strainer. To test for doneness, remove a spoonful and hold it away from steam for 2 minutes. It is done if the butter remains mounded on the spoon. Another way to determine when the butter is cooked adequately is to spoon a small quantity onto a plate. When a rim of liquid does not separate around the edge of the butter, it is ready for canning. Fill hot into sterile half-pint or pint jars, leaving ¼-inch headspace. Quart jars need not be pre-sterilized. Adjust lids and process according to the recommendations in Table 1 on the next column.

Please note: Wait 5 minutes before removing jars from canner.

<table>
<thead>
<tr>
<th>Style of Pack</th>
<th>Jar Size</th>
<th>0 - 1,000 ft</th>
<th>1,000 - 6,000 ft</th>
<th>Above 6,000 ft</th>
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<tbody>
<tr>
<td>Hot</td>
<td>Half-pints or pints</td>
<td>5 minutes</td>
<td>10 minutes</td>
<td>15 minutes</td>
</tr>
<tr>
<td></td>
<td>Quarts</td>
<td>10 minutes</td>
<td>15 minutes</td>
<td>20 minutes</td>
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Apple Chutney

2 quarts chopped, cored, pared tart apples (about 10 medium)
1 cup chopped onions
1 cup chopped sweet red bell peppers (about 2 medium)
2 hot red peppers, seeded and chopped
1 ½ pounds seedless raisins
4 cups brown sugar
3 tablespoons mustard seed
2 tablespoons ground ginger
2 tablespoons ground allspice
2 teaspoons canning salt
1 clove garlic, crushed
1 quart white vinegar

Yield: About 6 pint jars

Procedure: Combine all ingredients; simmer until thick, about 1 hour and 15 minutes. As mixture thickens, stir frequently to prevent sticking. Pour boiling hot chutney into hot jars, leaving ½ inch headspace. Remove air bubbles and adjust headspace if needed. Wipe rims of jars with a dampened clean paper towel; adjust two-piece metal canning lids. Process in a Boiling Water Canner according to the recommendations in Table 2. Wait 5 minutes before removing jars from canner.

<table>
<thead>
<tr>
<th>Style of Pack</th>
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