

**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 <b>Apple Conserve</b> in a boiling water canner.				
		Process Time at Altitudes of		
Style of Pack	Jar Size	0 - 1,000 ft	1,001 - 6,000 ft	Above 6,000 ft
	Half –pints or Pints	5 minutes	10	15

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.

University of Nebraska–Lincoln Extension educational programs abide with the non-discrimination policies of the University of Nebraska–Lincoln and the United States Department of Agriculture.

**Contact**

Dr. Julie Albrecht  
Extension Food Specialist  
Department of Nutrition & Health Sciences  
University of Nebraska–Lincoln  
Lincoln, NE 68583-0808  
402/472-8884  
FAX: 402/472-1587  
Email: jalbrecht1@unl.edu

Resource:

[www.buylocalnebraska.org](http://www.buylocalnebraska.org)

Source: National Center for Home Food Preservation



# Apple Recipes

In Partnership with:

University of Nebraska–Lincoln Extension  
Buy Fresh Buy Local Nebraska  
Nebraska Local Foods Network



## 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
- 2¼ cups white sugar
- 2¼ cups packed brown sugar
- 2 tablespoons ground cinnamon
- 1 teaspoon ground cloves

*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. Cook fruit pulp with sugar and spices, stirring frequently. 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 1. Recommended process time for <b>Apple Butter</b> in a boiling-water canner.				
			Process Time at Altitudes of	
Style of Pack	Jar Size	0 - 1,000 ft	1,000 - 6,000 ft	Above 6,000 ft
Hot	Half-pints or pints	<b>5 minutes</b>	10 minutes	15 minutes
	Quarts	<b>10 minutes</b>	15 minutes	20 minutes

## 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
- 1½ 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 2. Recommended process time for <b>Apple Chutney</b> in a boiling-water canner.				
			Process Time at Altitudes of	
Style of Pack	Jar Size	0 - 1,000 ft	1,000 - 6,000 ft	Above 6,000 ft
Hot	Pints	<b>10 minutes</b>	15 minutes	20 minutes