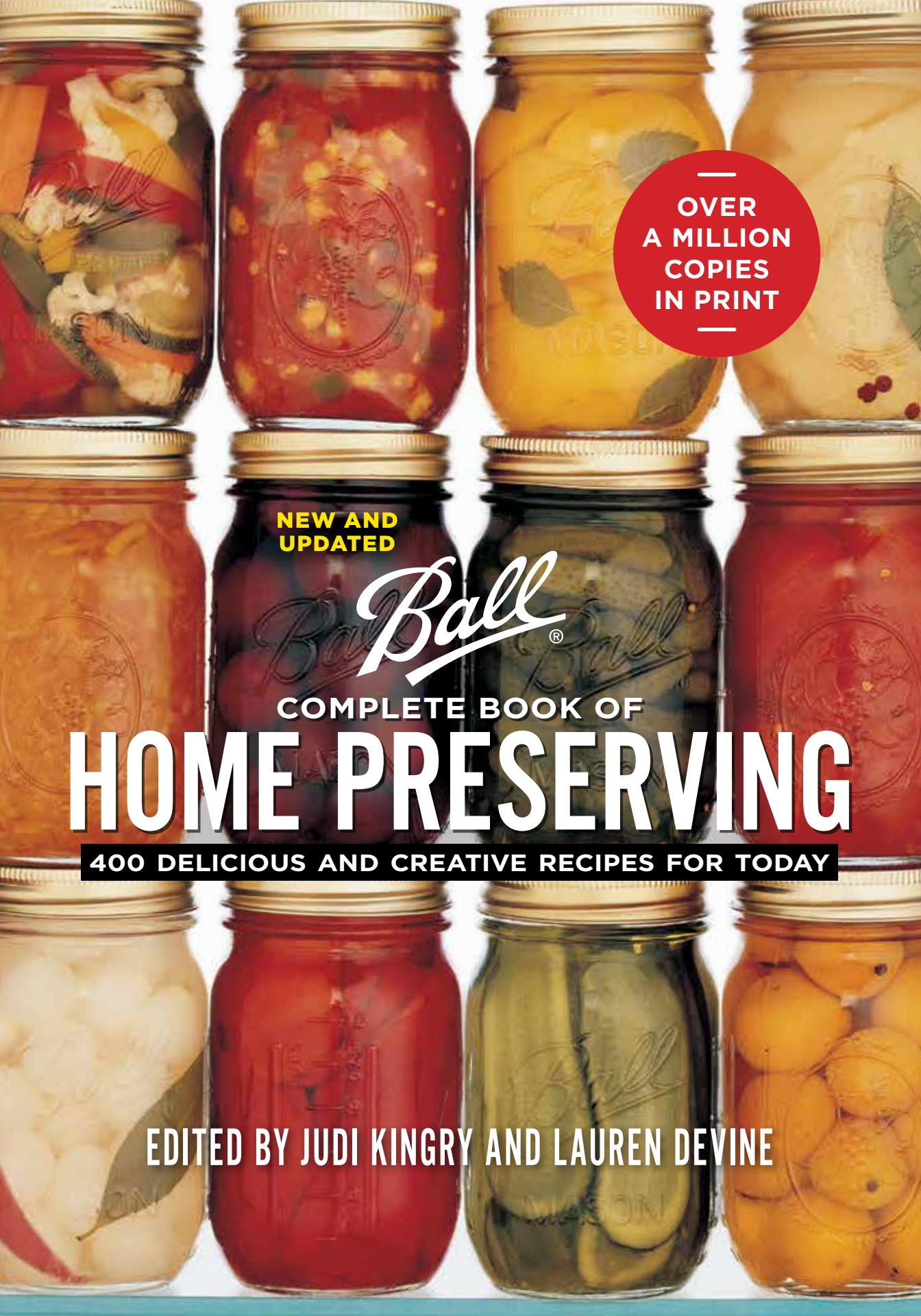

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400 DELICIOUS AND CREATIVE RECIPES FOR TODAY
EDITED BY JUDI KINGRY AND LAUREN DEVINE



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HABANERO GOLD

This recipe makes a fiery golden, translucent jelly with colorful suspended fruit and vegetables. Serve it with cheese or melt it onto grilled or sautéed dishes to add sparkling flavor highlights.

TIPS

For the most attractive jelly, cut fruit and vegetables into 1/8-inch (0.25 cm) slices, then cut the slices into 1/4-inch (0.5 cm) pieces.

To make a tamer yet still tasty version of this beautiful apricot-red pepper suspension, substitute a mixture of jalapeño and Scotch bonnet peppers for the habanero peppers. To add a touch more heat in either version, include the hot pepper seeds.

When cutting or seeding hot peppers, wear rubber gloves to keep your hands from being burned.

MAKES ABOUT THREE 8-OUNCE (250 ML) JARS

1/3 cup	finely sliced dried apricots	75 mL
3/4 cup	white vinegar	175 mL
1/4 cup	finely chopped red onion	50 mL
1/4 cup	finely chopped seeded red bell pepper	50 mL
1/4 cup	finely chopped seeded habanero peppers (see tip, at left)	50 mL
3 cups	granulated sugar	750 mL
3 oz	liquid pectin	88.5 mL

1. In a large, deep stainless steel saucepan, combine apricots and vinegar. Cover and let stand at room temperature for at least 4 hours or overnight.
2. Prepare canner, jars and lids. *(For more information, see page 417.)*
3. Add red onion, red pepper and habanero peppers to apricots. Stir in 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. Remove from heat and quickly skim off foam.
4. Quickly pour hot jelly into hot jars, leaving 1/4 inch (0.5 cm) headspace. Wipe rim. Center lid on jar. Screw band down until resistance is met, then increase to fingertip-tight.
5. Place jars in canner, ensuring they are completely covered with water. Bring to a boil and process for 10 minutes. Remove jars, cool and store. *(For more information, see pages 418–419.)*





PEACH SALSA

If you're tired of tomato salsa, try this fruity salsa for a refreshing change. Fruit salsas (which don't contain tomatoes) can be nutritious toppings for ice cream. For something quite different, try this on graham crackers, pancakes or waffles, or rolled up in a crêpe with a dollop of whipped cream.

TIPS

Do not use white-fleshed peaches for this recipe.

To prevent the peaches from browning, we recommend measuring the vinegar into the saucepan before preparing the peaches. As the peaches are chopped, drop them into the vinegar, stirring to ensure all surfaces are covered. When all have been chopped, continue with Step 2.

If you prefer milder salsas, remove the seeds and devein the jalapeños before chopping.

MAKES ABOUT EIGHT 8-OUNCE (250 ML) JARS

½ cup	white vinegar	125 mL
6 cups	chopped pitted peeled peaches (see tip, at left)	1.5 L
1¼ cups	chopped red onions	300 mL
4	jalapeño peppers, finely chopped	4
1	red bell pepper, seeded and chopped	1
½ cup	loosely packed finely chopped cilantro	125 mL
2 tbsp	liquid honey	30 mL
1	clove garlic, finely chopped	1
1½ tsp	ground cumin	7 mL
½ tsp	cayenne pepper	2 mL

1. Prepare canner, jars and lids. *(For more information, see page 417.)*
2. In a large stainless steel saucepan, combine vinegar and peaches. Add onions, jalapeño peppers, red pepper, cilantro, honey, garlic, cumin and cayenne. Bring to a boil over medium-high heat, stirring constantly. Reduce heat and boil gently, stirring frequently, until slightly thickened, about 5 minutes. Remove from heat.
3. Ladle hot salsa into hot jars, leaving ½ inch (1 cm) headspace. Remove air bubbles and adjust headspace, if necessary, by adding hot salsa. Wipe rim. Center lid on jar. Screw band down until resistance is met, then increase to fingertip-tight.
4. Place jars in canner, ensuring they are completely covered with water. Bring to a boil and process for 15 minutes. Remove canner lid. Wait 5 minutes, then remove jars, cool and store. *(For more information, see pages 418–419.)*

VARIATION

For added flavor, replace 1 cup (250 mL) of the peaches with chopped pitted peeled apricots.

HOMESTYLE CORN RELISH

This old-fashioned relish is a perennial favorite. Adjust the ratio of red and green bell peppers to suit your preference, without exceeding the specified quantity.

TIPS

If using fresh corn, blanch husked ears in boiling water for 5 minutes before removing kernels. If using frozen corn, thaw kernels first.

ClearJel® is a cooking starch that is acceptable for use in home canning. Not all cooking starches are suitable for home canning, as reheating causes some to lose viscosity. Making mixtures too thick can interfere with required heat penetration during heat processing. In this recipe, ClearJel® is used to create a thicker, smoother texture. For more information, see Glossary, page 431.

MAKES ABOUT SIX PINT (500 ML) JARS

4 cups	white vinegar	1 L
1¼ cups	granulated sugar	300 mL
2 tbsp	salt	30 mL
8 cups	corn kernels (see tip, at left)	2 L
4 cups	diced seeded mixed red and green bell peppers	1 L
1¾ cups	diced celery	425 mL
1 cup	finely chopped onion	250 mL
2 tbsp	dry mustard	30 mL
2 tsp	celery seeds	10 mL
2 tsp	ground turmeric	10 mL
¼ cup	water	50 mL
2 tbsp	ClearJel® (optional, see tip, at left)	30 mL
	Ball® Pickle Crisp® or Bernardin® Pickle Crisp® (optional)	

1. Prepare canner, jars and lids. *(For more information, see page 417.)*
2. In a large stainless steel saucepan, combine vinegar, sugar and salt. Bring to a boil over medium-high heat, stirring to dissolve sugar. Gradually add corn, red and green peppers, celery and onion, stirring constantly and maintaining the boil. Stir in mustard, celery seeds and turmeric. In a small bowl, combine water and ClearJel®, if using, making a paste. Stir into vegetable mixture. Reduce heat and boil gently, stirring frequently, until thick enough to mound on a spoon, about 5 minutes.
3. Ladle hot relish into hot jars, leaving ½ inch (1 cm) headspace. Add ⅛ teaspoon (0.5 mL) Pickle Crisp®, if using, to pint (500 mL) jar. Remove air bubbles and adjust headspace, if necessary, by adding hot relish. Wipe rim. Center lid on jar. Screw band down until resistance is met, then increase to fingertip-tight.
4. Place jars in canner, ensuring they are completely covered with water. Bring to a boil and process for 15 minutes. Remove canner lid. Wait 5 minutes, then remove jars, cool and store. *(For more information, see pages 418–419.)*





PICKLED ROASTED RED PEPPERS

These versatile peppers can be used in spaghetti sauce, as a sandwich filling, to garnish a salad, to add a twist to an antipasto platter or as a gourmet pizza topping.

TIPS

Roast peppers and garlic cloves over hot coals, on a grill at 425°F (220°C) or under the broiler until charred, turning to roast all sides. Once the skin of the peppers wrinkles and chars and garlic has charred spots, remove from heat. Place peppers in a paper bag until cool enough to handle, about 15 minutes, then lift off skins. Cool garlic. Squeeze roasted garlic cloves to remove from peel.

Other colors of bell peppers may be prepared and pickled as directed in this recipe.

MAKES ABOUT FOUR PINT (500 ML) JARS

4	large cloves garlic, roasted, removed from skin and mashed (see tip, at left)	4
1½ cups	white vinegar	375 mL
1½ cups	cider vinegar	375 mL
1½ cups	dry white wine	375 mL
½ cup	water	125 mL
1 cup	coarsely chopped onion	250 mL
½ cup	granulated sugar	125 mL
2 tbsp	dried oregano	30 mL
4 tsp	pickling or canning salt	20 mL
20	medium sweet red peppers, such as red bell or Shepherd, roasted, peeled, seeded, deveined and cut lengthwise into serving-size pieces (see tip, at left)	20

1. Prepare canner, jars and lids. *(For more information, see page 417.)*
2. In a large stainless steel saucepan, combine roasted garlic, white vinegar, cider vinegar, white wine, water, onion, sugar, oregano and salt. Bring to a boil over medium-high heat, stirring to dissolve sugar. Reduce heat and boil gently for 5 minutes, until garlic and oregano flavors have infused the liquid.
3. Pack room temperature roasted peppers into hot jars to within a generous ½ inch (1 cm) of top of jar. Ladle hot pickling liquid into jar to cover peppers, leaving ½ inch (1 cm) headspace. Remove air bubbles and adjust headspace, if necessary, by adding hot pickling liquid. Wipe rim. Center lid on jar. Screw band down until resistance is met, then increase to fingertip-tight.
4. Place jars in canner, ensuring they are completely covered with water. Bring to a boil and process for 15 minutes. Remove canner lid. Wait 5 minutes, then remove jars, cool and store. *(For more information, see pages 418–419.)*

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ABOUT THE AUTHORS

Judi Kingry honed her skills and passion for preserving as the Marketing and Consumer Services Manager at Bernardin.

Lauren Devine has experience as a Product Research and Test Kitchen Scientist at Ball® Fresh Preserving.

Sarah Page brings her knowledge and expertise to this updated edition. She has experience as the Culinary Marketing Manager for Ball® Fresh Preserving.

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