



Home Food Preservation Recipes & Information

There are many resources with recipes and instructions on home food preservation available online and in the form of printed books. When practicing home food preservation is **important to follow the instructions and use a credible research-based source**. Here are some resources we use for recipes and information.



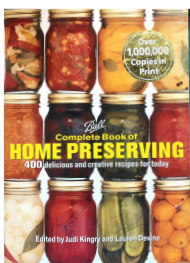
USDA Complete Guide to Home Canning is the basis for all research-based home canning recipes recommended by the Cooperative Extension. It presents the principles of home canning and contains hundreds of tested canning recipes. **Revised 2015.**

Digital download is free at http://nchfp.uga.edu/publications/publications_usda.html
Printed form can be purchased from The Education Store (Purdue Cooperative Extension) at https://mdc.itap.purdue.edu/item.asp?item_number=AIG-539

- 🌐 **National Center for Home Food Preservation** website at <http://nchfp.uga.edu/> has the current research-based recommendations for canning and most other methods of home food preservation. It contains over 400 laboratory tested recipes. (Click links under “How do I?” on left side of home page.)
- 🌐 **UC ANR** has a variety publications on canning and food preservation available for free download. Visit <https://anrcatalog.ucanr.edu/Items.aspx?hierId=13150>. Steam Canning is publication number 8573.
- 🌐 **Other state cooperative extension services** produce online facts sheets and guides with scientifically tested recipes. Find links to some of these at http://nchfp.uga.edu/links/links_home.html

Pectin Manufacturers include recipes with their pectin products.

- 🌐 **Pomona’s Universal Pectin®** package insert is online at <http://www.pomonapectin.com/directions>
It is a sugar- and preservative-free citrus pectin that does not require sugar to jell.
- 🌐 **SURE-JELL® Premium Fruit Pectin** website <http://www.kraftbrands.com/SureJell> contains tested recipes from SURE-JELL® and CERTO® pectin package inserts, as well as over 20 other tested recipes for jam and jelly making, including some reduced and no sugar.
- 🌐 **Ball® (Jarden Home Brands)** website at <http://www.freshpreserving.com>
Note: at this time, Water Bath Canning recipes with fresh lemon juice for salsa or broth are not recommended



Ball® Complete Book of Home Preserving, editions 2006 & 2012 recommended
Judi Kingry, Lauren Devine, eds.
Toronto: R. Rose



2004 2011

Ball® Blue Book: Guide to Preserving, editions before 2014 recommended
Daleville, IN:
Hearthmark LLC

Visit **UCCE Master Food Preservers of Orange County** for questions or additional information:
<http://ucanr.edu/sites/MFPOC/>
Helpline: http://ucanr.edu/sites/MFPOC/Contact_Us/