



*"Teaching research-based practices of safe home food preservation to the residents of Solano and Yolo Counties."*

## CRANBERRY CONSERVE (So Easy to Preserve on Page 230)

Yield: 4-5 half pint jars

- 1 medium whole orange (seeded, chopped finely, peels and pulp in food processor)
- 2 cups water
- 4 cups stemmed cranberries (1-pound package of fresh)
- 1/2 cup raisins, optional
- 3 cups sugar
- 1/2 cup sliced almonds or other chopped nuts



### Directions:

1. Combine ground orange and water in a large saucepan.
2. Cook rapidly until peel is tender, about 20 minutes.
3. Add cranberries, raisins, and sugar. Bring slowly to a boil, stirring until sugar dissolves.
4. Cook rapidly almost to jelling point, about 8 minutes. As mixture thickens, stir frequently to prevent sticking.
5. Add sliced or chopped nuts the last 5 minutes of cooking.
6. Pour into hot jars, leaving ¼ inch head space. Wipe rims of jars. Add lids and ring bands.
7. Process for 10 minutes in a boiling water canner or a steam canner. Begin timing with water starts to boil or gauge on steam canner is in the green zone.
8. Turn off heat; leave jars in water another 5 minutes.
9. Remove jars from canner and let cool away from drafts for 12-24 hours.

**NOTE:** Can be frozen with ¾ inch headspace or refrigerated before gift giving instead of preserving by canning. Store opened jars in the refrigerator.

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