

# Seasonal Favorite Cranberries



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# Produce Safety

- Produce can be contaminated by:
  - Bacteria in the soil, water and animal sources
  - Human sources
  - Kitchen surfaces, cutting boards, knives
- Wash produce before cutting:
  - Wet each item with water
  - Rub its surface
  - Rinse with running water
  - Dry/blot with paper towel
  - DO NOT soak produce in water



# Sanitation

- Before preparing foods follow food handling safety always wash:

- Hands
- Surfaces
- Cutting boards
- Knives



# Cranberry Chutney

P 244 Ball Complete Book of Home Preserving

- Fresh or frozen cranberries can be used.
- Candied pineapple is also known as crystalized or glacé pineapple.
- Read a recipe all the way through, even before going shopping. It is very important to have all of the ingredients and equipment ready before starting.



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# Gather Ingredients

P 244 Ball Complete Book of Home Preserving	
<b>Cranberry Chutney</b>	
<b>Ingredient</b>	
Cranberries come in a almost 3 cup bag	3 cups
onions finely chopped (1 med onion is abt right)	1 1/4 cups
candied pineapple sweetened dried will work)	1 1/4 cups
cloves of garlic finely chopped	3 cloves
finely chopped ginger root	2 tbsp
orange zest	1 tsp
orange juice (1/2 med naval orange)	1/4 cup
red wine vinegar	1 cup
granulated sugar	1 1/2 cups
golden raisins	1 cup
water	1 cup
dry mustard	1 tsp
ground cinnamon	1 tsp
ground cloves	1 tsp
cayenne pepper	1/2 tsp
8 oz jars	7







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# Gather Equipment



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In a large stainless steel saucepan, combine cranberries, onions, pineapple, garlic, gingerroot, orange zest and juice and vinegar. Bring to a boil over medium-high heat, stirring occasionally. Reduce heat, cover and boil gently until cranberries soften and burst, about 15 minutes.



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Add sugar, raisins, water, mustard, cinnamon, cloves, and cayenne. Boil gently, stirring frequently, for about 15 minutes. (Mixture should be slightly runny and will thicken upon cooling.)



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Meanwhile prepare canner, jars and lids. Ladle hot chutney into hot jars, leaving  $\frac{1}{2}$  inch headspace. Remove air bubbles and adjust headspace if necessary by adding hot chutney. Wipe rim. Center lid on jar. Screw band down until resistance is met, then increase to fingertip-tight.



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Place jars in canner, ensuring they are completely covered with water. Bring to a boil and process for 10 minutes. Remove canner lid. Wait 5 minutes, then remove jars, cool and store.

Or...

Place jars in a steam canner. Following manufactures instructions process jars for 10 minutes. When 10 min are done turn off heat and wait 5 min before removing lid. Remove jars, cool for 24 hours and store.



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# Additional Cranberry Recipes

- [National Center for Home Food Preservation | How Do I? Jam and Jelly \(uga.edu\)](#)
- [National Center for Home Food Preservation | How Do I? Can Fruits \(uga.edu\)](#)
- [National Center for Home Food Preservation | How Do I? Can Salsa \(uga.edu\)](#)



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- [National Center for Home Food Preservation |](#)
- [How Do I? Can Fruits \(uga.edu\)](#)  
[National Center for Home Food Preservation |](#)
- [How Do I? Freeze \(uga.edu\)](#)
- [341194.pdf \(ucanr.edu\)](#)
- [Microsoft Word - SP 50-929 Cranberries.doc](#)  
[\(oregonstate.edu\)](#)
- [https://nchfp.uga.edu/publications/nchfp/factsheets/use\\_preserve\\_cranberries.html](https://nchfp.uga.edu/publications/nchfp/factsheets/use_preserve_cranberries.html)



# RELIABLE RESOURCES

- **UC Master Food Preservers San Joaquin County**  
2101 E. Earhart Ave, Stockton, CA 95206  
8:00am-5:00 pm 209-953-6100  
<http://ucanr.edu/SJMFP>      [facebook.com/NSJMFP](https://facebook.com/NSJMFP)
- **California Statewide Master Food Preservers**  
<http://mfp.ucanr.edu/>
- **National Center for Home Food Preservation**  
<https://nchfp.uga.edu/>
- **Government Agencies Food Safety Gateway**  
[Foodsafety.gov](https://foodsafety.gov)
- **So Easy to Preserve – Cooperative Extension University of Georgia**  
To purchase book: <https://setp.uga.edu/>



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