



Preserve Today, Relish Tomorrow

UCCE Master Food Preservers of El Dorado County

311 Fair Lane, Placerville CA 95667

Helpline (530) 621-5506 • Email: edmp@ucanr.edu • Visit us on Facebook and Twitter!

Sundae In A Jar



Photo courtesy of Fine Cooking magazine

Yield: About six 8-ounce jars

- 2 ½ cups crushed hulled strawberries
- 1 ⅓ crushed raspberries
- 6 cups granulated sugar
- 1 pouch (3 oz) liquid pectin
- ⅓ cup chocolate-flavored liqueur

In a large stainless steel saucepan, combine strawberries, raspberries, and 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 skim off foam.

Ladle hot jam into hot jars, leaving ¼ inch headspace. Remove air bubbles and adjust headspace, if necessary, by adding hot pickling liquid. Wipe rim and center lid on jar. Screw band down until resistance is met, then increase to fingertip-tight.

Process in a boiling water canner or atmospheric steam canner for 10 minutes 0-6000 ft., 15 minutes above 6000 ft. For boiling water canning, turn off the heat, remove canner lid and wait 5 minutes. For atmospheric steam canning, turn off the heat, leave canner lid on and wait 5 minutes.

Source: Ball Complete Book Of Home Preserving 2006/2012

Peach Fondue



Photo courtesy of Spruce Eats – Peach crepes

Yield : about 7 8 ounce jars

- 4 cups finely chopped, pitted, peeled peaches
- 4 Tblsp. lemon juice
- 5 ½ cups granulated sugar
- 1 pouch (3 oz) liquid pectin
- ⅓ cup chocolate-flavored liqueur

In a large stainless steel sauce pan, combine peaches, lemon juice, and 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 skim off foam.

Ladle hot jam into hot jars, leaving ¼ inch headspace. Remove air bubbles and adjust headspace, if necessary, by adding hot pickling liquid. Wipe rim and center lid on jar. Screw band down until resistance is met, then increase to fingertip-tight.

Process in a boiling water canner or atmospheric steam canner for 10 minutes 0-6000 ft., 15 minutes above 6000 ft. For boiling water canning, turn off the heat, remove canner lid and wait 5 minutes. For atmospheric steam canning, turn off the heat, leave canner lid on and wait 5 minutes.

Source: Ball Complete Book Of Home Preserving 2006/2012

Black Forest Preserves

Let your creativity soar! The fabulous flavor of this preserve makes it a tasty accompaniment to cheese. Tuck it into ice cream balls for tatufu or spread it between cake layers or cookie sandwiches.

Due to their acidity, most homemade chocolate sauces are not suitable for safe home canning. This specially tested recipe was developed by Ball test kitchens to answer requests from numerous chocolate-loving home canners. It pairs cocoa powder with high acid fruit to deliver a luscious fruit sauce with delightful chocolate overtones.

- 6 ½ cup sugar
- ⅓ cup sift unsweetened powdered cocoa
- 3 cups firmly packed, coarsely chopped, pitted sweet cherries
- ½ cup lemon juice
- ½ tsp butter, (this reduces foaming)
- 2 pouches (6-ounces) liquid pectin
- 4 Tablespoons amaretto liqueur (or 1/2 teaspoon almond extract)



Yield: about 7 half pints jars

- 1.) COMBINE cocoa powder and sugar. Stir well and set aside.
- 2.) COMBINE cherries and lemon juice in a large stainless-steel saucepan. Stir in cocoa mixture. Over high heat, stirring constantly, bring to a full rolling boil that cannot be stirred down. Tir in liquid pectin. Boil hard for oneminute. Stir in liqueur. Remove from heat and skim off foam.
- 3.) LADLE hot preserves into hot jars leaving 1/4 inch headspace. Remove air bubbles. Wipe rim. Center lid on jar. Apply band until fit is fingertip tight.
- 4.) PROCESS in a boiling water or atmospheric steam canner for: 0-6000 ft. = 10 minutes, above 6000 ft. = 15 minutes.

For boiling water canning, turn off the heat, remove canner lid and wait 5 minutes. For atmospheric steam canning, turn off the heat, leave canner lid on and wait 2-3 minutes.

Check lids for seal after 24 hours. Lid should not flex up and down when center is pressed. Label and store in a cool, dry place.

Source: Ball Complete Book Of Home Preserving 2012/2016

UC ANR is an equal opportunity provider and employer

Should you need assistance or require special accommodations for any of our educational programs, please contact us at 530-621-5502.]