**Holiday Gifts from the Kitchen Class Recipes**

Yes, it’s wonderful to share gifts of home preserved foods during the holidays, but it’s even better when those gifts are eaten as part of a delicious meal. In addition to giving food gifts, why not share recipes and meal suggestions on how to use the food you lovingly prepared? This collection of preserved food recipes includes suggestions on how to use them in meals. For instructions on canning and dehydration procedures, download our process guides at <http://ucanr.edu/csmfpclasses>.

**Canned Foods**

**Grape Jelly** *Yield: 7 half-pint jars*

***Meal Ideas***

* Cocktail Meatballs
* Crock pot Pinto Beans
* Sondra's Spaghetti Sauce

5 cups grape juice

1 package powdered pectin

7 cups granulated sugar

1. Boil canning jars for 10 minutes to sterilize them if under 1000’ elevation.
2. Measure juice into a kettle. Add pectin and stir well. Place on high heat and, stirring constantly, bring quickly to a full rolling boil that cannot be stirred down. Add sugar, continue stirring, and heat again to a full rolling boil. Boil hard for 1 minute. Remove from heat; skim off foam quickly.
3. Quickly pour hot jelly into hot, **sterile** jars, leaving 1/4-inch headspace. Wipe rims. Apply lids and rings.
4. Process half-pint jars in a boiling water or atmospheric steam canner for 5 minutes at 0-1,000 feet,   
   10 minutes for 1,001-6,000 feet, and 15 minutes above 6,000 feet.

*Source: National Center for Home Food Preservation, 2016*

**Strawberry Jam** ***Yield:*** *About 9 or 10 half-pint jars*

***Meal Ideas***

* Spinach Salad with Sweet Vinaigrette
* Monte Cristo Wraps
* Pork Chops with Berry Sauce

5-1/2 cups crushed strawberries (about 3 quart boxes strawberries)

1 package regular powdered pectin

8 cups sugar

1. Boil canning jars for 10 minutes to sterilize them if under 1000’ elevation.
2. Sort and wash fully ripe strawberries; remove stems and caps. Crush berries.
3. Measure crushed strawberries into a kettle. Add pectin and stir well.
4. Place on high heat and, stirring constantly, bring quickly to a full boil with bubbles over the entire surface. Add sugar, continue stirring, and heat again to a full bubbling boil.
5. Boil hard for 1 minute, stirring constantly. Remove from heat; skim.
6. Fill hot jam immediately into hot, sterile jars, leaving 1/4-inch headspace. Wipe rims. Apply lids and rings.
7. Process half-pint jars in a boiling water or atmospheric steam canner for 5 minutes at 0-1,000 feet,   
   10 minutes at 1,001-6,000 feet, and 15 minutes above 6,000 feet.

*Source: National Center for Home Food Preservation, 2016*

**Roasted Garlic Jelly**  *Yield: nine 4-ounce jars*

***Meal Ideas***

* Mix with a good mustard, salt & pepper; spread on chicken, fish, or pork roast
* Add to sauces
* Glaze on meats

3 medium heads of garlic

1 Tablespoon olive oil, divided

1 Tablespoon balsamic vinegar

1 cup dry white wine

2/3 cup water

1/2 cup white balsamic vinegar

1 teaspoon whole black peppercorns, crushed

3 Tablespoons lemon juice

3 cups granulated sugar

2 pouches (3 oz each) liquid pectin

1. Preheat oven to 425˚F.
2. Using a sharp knife, cut-off tops of garlic heads, exposing cloves. Place each head on a small square of aluminum foil set on a baking sheet. Top each head with 1 teaspoon olive oil and 1 teaspoon balsamic vinegar. Scrunch foil loosely around garlic heads and roast in preheated oven until garlic is golden and very soft, 45 to 60 minutes. Let stand until cool enough to handle. Separate cloves, pinching each one to extract the soft roasted garlic. Discard skins.
3. In a medium stainless steel saucepan, combine roasted garlic, wine, water, white balsamic vinegar, and peppercorns. Bring to a boil over medium heat. Reduce heat and boil gently for 5 minutes. Cover, remove from heat and let steep for 15 minutes.
4. Transfer garlic mixture to a dampened cheesecloth set over a deep bowl. Let drip, undisturbed, for about 30 minutes. Measure 1 2/3 cups garlic juice. If you do not have the required amount add up to 1/4 cup dry white wine or water. Meanwhile, prepare canner, jars and lids.
5. Transfer garlic juice to a large, deep stainless steel saucepan. Stir in 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 quickly skim off foam.
6. Quickly pour hot jelly into hot jars, leaving 1/4-inch headspace. Wipe rims. Apply lids and rings.
7. Process 4 oz jars in a boiling water or atmospheric steam canner for 10 minutes at 0-1,000 feet, 15 minutes at 1,001-6,000 feet, and 20 minutes above 6,000 feet.

*Source: Ball Complete Book of Home Preserving. 2012*

# **Pomegranate Jelly** *Yield: about 6 half pint jars*

***Meal Ideas***

* PB&J Crumble Bars
* Pork chop glaze

3-1/2 cups prepared or bottled pomegranate juice (about 5 large or 2 16-oz bottles)

6 Tablespoons powdered pectin

1/2 teaspoon butter or margarine, optional

5 cups sugar

1. Place pomegranate juice in a 6- or 8-quart saucepan. Gradually stir in pectin. Add up to 1/2 teaspoon butter or margarine to reduce foaming, if desired. Bring mixture to a full rolling boil that can not be stirred down, over high heat, stirring constantly.
2. Add entire measure of sugar, stirring to dissolve. Return mixture to a full rolling boil. Boil hard 1 minute, stirring constantly. Remove from heat. Skim foam if necessary.
3. Ladle hot jelly into hot jars leaving 1/4-inch headspace. Wipe rims. Apply lids and rings.
4. Process in a boiling water or atmospheric steam canner for 10 minutes at 0-1,000 feet, 15 minutes for 1,001-6,000 feet, and 20 minutes above 6,000 feet.

*Source: www.freshpreserving.com, 2016*

***Quick Tip:*** *To juice pomegranates, roll room-temperature fruit on a counter top, pressing it firmly to soften without breaking the skin. Holding the pomegranate over a fine sieve set over a bowl, use a sharp knife to cut out blossom end (crown), including the pith. Juice will begin to spurt out as soon as you puncture the skin. Using your hands, squeeze juice and seeds into sieve. Open the fruit and using a small spoon scrape remaining seeds into sieve. Use the back of a large spoon to press out any remaining juice from seeds. Measure 3-1/2 cups juice. Wear rubber gloves to keep your hands from being stained.*

**Spiced Tomato Jam with Powdered Pectin**  *Yield: about 5 half-pint jars*

***Meal Ideas***

* Barb's Pulled Pork Tacos
* Use as the “T” in BLTs
* Add to lentil soup
* Use in baked beans for part of the molasses
* Mix with mayo for a hamburger’s secret sauce
* Use in meatloaf instead of ketchup

3 cups prepared tomatoes (about 2-1/4 pounds)

1-1/2 teaspoons grated lemon rind

1/2 teaspoon ground allspice

1/2 teaspoon ground cinnamon

1/4 teaspoon ground cloves

4-1/2 cups sugar

1 box powdered pectin

1/4 cup lemon juice

1. Wash firm-ripe tomatoes. Scald, peel, and chop tomatoes. Cover and simmer 10 minutes, stirring constantly. Measure 3 cups tomatoes into a saucepot. Add lemon rind, allspice, cinnamon and cloves.
2. Boil canning jars for 10 minutes to sterilize them if under 1000’ elevation.
3. Place prepared fruit into a saucepot. Add lemon juice. Measure sugar and set aside.
4. Stir powdered pectin into prepared fruit. Bring to a boil over high heat, stirring constantly.
5. At once, stir in sugar. Stir and bring to a full rolling boil that cannot be stirred down. Then boil hard for 1 minute, stirring constantly.
6. Remove from heat. Skim off foam.
7. Pour hot jam into hot jars, leaving 1/4-inch headspace. Wipe rims. Apply lids and rings.
8. Process half-pint jars in a boiling water or atmospheric steam canner for 5 minutes at 0-1,000 feet, 10 minutes at 1,001-6,000 feet, and 15 minutes above 6,000 feet.

*Source: So Easy to Preserve, 2015*

**Fig, Red Wine and Rosemary Jam** *Yield: about 4 half-pint jars*

***Meal Ideas***

* Puffed Pastry Stuffed with Brie & Fig Jam
* Spread over goat cheese
* Sweeten up a savory sandwich
* Homemade Fig Newtons
* Substitute it for half of the mashed banana in banana bread
* Add to cream cheese frosting for carrot or spice cake
* Homemade Pop Tart

1-1/2 cups merlot or other fruity red wine

2 Tablespoon fresh rosemary leaves

2 cups finely chopped fresh figs

3 Tablespoons Ball® Classic Pectin

2 Tablespoons bottled lemon juice

2-1/2 cups sugar

1. Bring wine and rosemary to a simmer in a small stainless steel or enameled saucepan. Turn off heat; cover and steep 30 minutes.
2. Pour wine through a fine wire-mesh strainer into a 4-quart stainless steel or enameled saucepan. Discard rosemary. Stir in figs, pectin, and lemon juice. Bring mixture to a full rolling boil that cannot be stirred down, over high heat, stirring constantly.
3. Add sugar, stirring to dissolve. Return mixture to a full rolling boil. Boil hard 1 minute, stirring constantly. Remove from heat. Skim foam, if necessary.
4. Ladle hot jam into a hot jar, leaving 1/4-inch headspace. Remove air bubbles. Wipe rims. Apply lids and rings.
5. Process half-pint jars in a boiling water or atmospheric steam canner for   
   10 minutes at 0-1,000 feet, 15 minutes at 1,001-6,000 feet, and 20 minutes above 6,000 feet.

*Source: www.freshpreserving.com, 2016*

**Apple Pie Filling** *Yield: 7 pint jars*

***Meal Ideas***

* Apple Pie!
* Apple Cake
* Apple Cobbler
* Strudel
* Savory sauce for pork

12 cups sliced, peeled, cored apples that have been treated (to prevent browning)

2-3/4 cups granulated sugar

3/4 cup ClearJel®

1-1/2 teaspoons ground cinnamon

1/2 teaspoon ground nutmeg

1-1/4 cups cold water

2-1/2 cups unsweetened apple juice

1/2 cup lemon juice

1. Prepare canner, jars and lids.
2. In a large pot of boiling water, working with 6 cups at a time, blanch apple slices for 1 minute. Remove with a slotted spoon and keep warm in covered bowl.
3. In a large stainless steel saucepan, combine sugar, ClearJel®, cinnamon, nutmeg, water, and apple juice. Bring to a boil over medium high heat, stirring constantly, and cook until mixture thickens and begins to bubble. Add lemon juice, return to a boil and boil for 1 minute, stirring constantly. Remove from heat. Drain apple slices and immediately fold into hot mixture. Before processing, heat, stirring, until apples are heated through.
4. Ladle hot pie filling into hot jars, leaving 1-inch of headspace. Remove air bubbles and adjust headspace, if necessary, by adding hot filling. Wipe rims. Apply lids and rings.
5. Process pint jars in a boiling water or atmospheric steam canner for 25 minutes at 0-1,000 feet, 30 minutes for 1,001-6,000 feet, and 35 minutes above 6,000 feet.

*Source: Ball Complete Book of Home Preserving, 2012*

**Sweet Apple Cider Butter** *Yield: about 8 half-pint or 4 pint jars*

***Meal Ideas***

* Applesauce Cake
* Apple Butter Bars

6 pounds apples, peeled, cored and quartered

2 cups sweet apple cider

3 cups granulated sugar

1-1/2 teaspoons ground cinnamon

1/2 teaspoon cloves

1. Working in batches, transfer apple mixture to a food mill or a food processor fitted with a metal blade and puree just until a uniform texture is achieved. Do not liquefy. Measure 12 cups of apple puree.
2. In a clean large stainless steel saucepan, combine apple puree, sugar, cinnamon and cloves. Stir until sugar dissolves. Bring to a boil over medium-high heat, stirring frequently. Reduce heat and boil gently, stirring frequently, until mixture thickens and holds its shape on a spoon.
3. Meanwhile, prepare canner, jars and lids.
4. Ladle hot butter into hot jars, leaving 1/4-inch headspace. Remove air bubbles and adjust headspace, if necessary, by adding hot butter. Wipe rims. Apply lids and rings.
5. Process in boiling water or atmospheric steam canner for 10 minutes at 0-1,000’, 15 minutes at 1,001-3,000’, 20 minutes at 3,001-6,000’, 25 minutes at 6,001-8,000’, and 30 minutes at 8,001’-10,000’.

*Source: Ball Complete Book of Home Preserving, 2012*

**Thai Hot and Sweet Dipping Sauce** *Yield: 9 half-pint jars*

***Meal Ideas***

* Dipping sauce for any deep-fried Asian appetizer
* Grilled chicken sauce
* Add to classic oil and vinegar salad dressings

1/2 cup finely chopped garlic (about 36 cloves)

1 Tablespoon salt

6 cups cider vinegar

6 cups sugar

1/2 cup hot pepper flakes

1. Combine garlic and salt in a small mixing bowl and set aside.
2. Heat vinegar to a boil in a large saucepan. Add sugar, stirring to fully dissolve. Reduce heat and simmer 5 minutes. Remove from heat.
3. Add garlic mixture and hot pepper flakes, stirring well.
4. Ladle hot sauce into hot jars, leaving 1/2-inch headspace. Remove air bubbles. Wipe rims. Apply lids and rings.
5. Process in boiling water or atmospheric steam canner for 15 minutes at 0-1,000’, 20 minutes at 1,001-3,000’, 25 minutes at 3,001-6,000’, 30 minutes at 6,001-8,000’, and 35 minutes at 8,001’-10,000’.

*Source: Ball Complete Book of Home Preserving, 2012*

**Canned Zucchini-Pineapple** *Yield: About 8 to 9 pint jars*

***Meal Ideas***

* Frog Eye Salad
* Pineapple Zucchini Pancakes
* Bill’s Rafting Chili

4 quarts cubed or shredded zucchini

46 ounces canned unsweetened pineapple juice

1-1/2 cups bottled lemon juice

3 cups sugar

1. Peel zucchini and either cut into 1/2 –inch cubes or shred. Mix zucchini with other ingredients in a large saucepan and bring to a boil. Simmer 20 minutes.
2. Fill hot jars with hot mixture and cooking liquid, leaving 1/2-inch headspace. Remove air bubbles. Wipe jar rims. Apply lids and rings.
3. Process in boiling water or atmospheric steam canner for 15 minutes at 0-1,000’, 20 minutes at 1,001-6,000’, 25 above 6,000’.

*Source: So Easy to Preserve, 2015*

**Cranberry Mustard** *Yield: five 4-ounce jars*

***Meal Ideas***

* Savory condiment
* Dipping sauce

1 cup red wine vinegar

2/3 cup yellow mustard seeds

1 cup water

1 Tablespoon Worcestershire sauce

2-3/4 cups cranberries (fresh or frozen)

3/4 cup sugar

1/4 cup dry mustard

2-1/2 teaspoons ground allspice

1. In a medium stainless steel saucepan, bring vinegar to a boil over high heat. Remove from heat and add mustard seeds. Cover and let stand at room temperature until seeds have absorbed most of the moisture, about 1 1/2 hours.
2. In a blender or food processor fitted with a metal blade, combine marinated mustard seeds with liquid, water and Worcestershire sauce. Process until blended and most seeds are well chopped. You want to retain a slightly grainy texture. Add cranberries and blend until chopped.
3. Transfer mixture to a saucepan and bring to a boil over medium heat, stirring constantly. Reduce heat to medium-low and boil gently stirring frequently, for 5 minutes. Whisk in sugar, dry mustard and allspice. Continue to boil gently over low heat, until volume is reduced by a third, about 15 minutes.
4. Ladle mustard into hot jars leaving 1/4-inch headspace. Remove air bubble. Wipe rims. Apply lids and rings.
5. Process in boiling water or atmospheric steam canner for 10 minutes at 0-1,000’, 15 minutes at 1,001-3,000’, 20 minutes at 3,001-6,000’, 25 minutes at 6,001-8,000’, and 30 minutes at 8,001’-10,000’.

*Source: Ball Complete Book of Home Preserving, 2012*

**Lemon-Sage Wine Mustard** *Yield: five 4-ounce jars*

***Meal Ideas***

* Pretzel dip
* Herbed Egg Salad
* Classic Vinaigrette

1 bunch of fresh sage

3/4 cup dry white wine

3/4 cup yellow mustard seeds

1 cup white wine vinegar

Grated zest and juice of 2 large lemons

1/2 cup liquid honey

1/4 teaspoon salt

1. Finely chop enough sage leaves to measure 1/3 cup and set aside. Coarsely chop remaining sage leaves and stems to measure 1/2 cup and place in a small non-reactive saucepan with white wine.
2. Bring to a boil over medium heat, stirring and pressing sage to release flavor.
3. Remove from heat. Cover tightly and let steep for 5 minutes.
4. Transfer sage infusion to a sieve placed over a non-reactive bowl and press leaves with the back of a spoon to extract all the liquid.
5. Discard solids and return liquid to saucepan. Add mustard seeds. Cover and let stand at room temperature until seeds have absorbed most of the moisture, about 2 hours.
6. In a blender or food processor, combine marinated mustard seeds (with liquid) and vinegar. Process until blended and most of the seeds are well chopped. (You want to retain a slightly grainy texture.)
7. Transfer mixture to a non-reactive saucepan; add lemon zest, juice, honey, salt, and reserved finely chopped sage leaves.
8. Bring to a boil over high heat, stirring constantly. Reduce heat to low and boil gently, stirring frequently, until volume is reduced by a third, about 20 minutes.
9. Ladle hot mustard into hot jars, leaving 1/4-inch headspace. Remove air bubbles; adjust headspace if necessary. Wipe rims. Apply lids and rings.
10. Process in boiling water or atmospheric steam canner for 10 minutes at 0-1,000’, 15 minutes at 1,001-3,000’, 20 minutes at 3,001-6,000’, 25 minutes at 6,001-8,000’, and 30 minutes at 8,001’-10,000’.

*Source: Ball Complete Book of Home Preserving, 2012*

**Oktoberfest Beer Mustard** *Yield: five 4-ounce jars*

***Meal Ideas***

* Chicken cutlet Sandwiches with Savory Cabbage Slaw
* Braised Chicken Thighs with Mustard and Chestnuts
* Potato Salad with 7 minute Eggs and Mustard Vinaigrette

1-1/2 cups beer

1 cup brown mustard seeds

1 cup water

1/2 cup malt vinegar

1/2 cup lightly packed brown sugar

1/4 cup dry mustard

1 Tablespoon onion powder

1. Combine beer and brown mustard seeds in a medium saucepan. Bring to a boil. Remove from heat, cover and let stand at room temperature until seeds have absorbed most of the moisture, about 2 hours.
2. Prepare canner. Heat jars until ready for use. Do not boil water. Wash lids in warm soapy water and set bands aside.
3. Place mustard seeds and remaining liquid in a food processor or blender. Process until chopped and slightly grainy.
4. Transfer mixture to a large saucepan. Whisk in water, vinegar, brown sugar, dry mustard and onion powder. Bring to a boil. Reduce heat and simmer, stirring frequently, until volume is reduced by a third, about 15 minutes.
5. Ladle hot mustard into hot jars leaving 1/4-inch headspace. Remove air bubbles. Wipe rims. Apply lids and rings.
6. Process in boiling water or atmospheric steam canner for 10 minutes at 0-1,000’, 15 minutes at 1,001-3,000’, 20 minutes at 3,001-6,000’, 25 minutes at 6,001-8,000’, and 30 minutes at 8,001’-10,000’.

*Source: Ball Complete Book of Home Preserving, 2012*

**Vinegars**

**Raspberry Vinegar** *Yield: about 1 pint jar*

***Meal Ideas***

* Berry Vinegar Sauced Pork Chops
* Berry Vinaigrette

1 cup raspberries

2 cups white or wine vinegar

1. Wash 1 cup fresh raspberries in clean water. Bruise raspberries lightly and place in a hot, **sterilized** quart jar.
2. Heat vinegar to just below boiling (190°F). Pour over raspberries in jar and cap tightly.
3. Allow to stand two to three weeks in cool, dark place.
4. Strain mixture through a fine meshed sieve lined with cheesecloth into a 2-cup glass measuring cup, pressing firmly on the solids to extract as much liquid as possible. Discard solids.
5. Pour vinegar into a clean **sterilized** pint jar. Seal tightly and store in the refrigerator.

*Source: Colorado State University Extension, Flavored Vinegars and Oils, 2012*

**Strawberry Vinegar**  *Yield: about 1 quart jar*

***Meal Ideas***

* Flavored Vinegar Fruit Dip

2 cups fresh strawberries

3 cups cider vinegar

1/4 cup sugar

1. Clean strawberries, remove stems and halve; set 1/4 cup aside.
2. Place remaining strawberries in a large bowl. Pour vinegar over strawberries; cover and set aside for 1 hour.
3. Transfer vinegar and strawberries to a large sauce pot. Add sugar, bring to a boil.
4. Reduce heat and simmer, covered, for 10 minutes.
5. Strain mixture through a fine meshed sieve lined with cheesecloth into quart measure, pressing firmly on the solids to extract as much liquid as possible. Discard solids.
6. Pour vinegar into a clean and **sterilized** quart jar. Add reserved strawberries. Seal tightly. Store in the refrigerator.

*Source: Colorado State University Extension, Flavored Vinegars and Oils, 2012*

**Fruit Flavored Shrub Syrup**

2 cups fruit flavored vinegar

1-1/2 to 2 cups sugar

Sparkling water

1. Sterilize container. Wash the canning jar in hot, soapy water and rinse thoroughly. Submerge in a pot of warm water to cover by 1 to 2 inches, bring to a boil, and boil for 10 minutes. Wash lid and ring in hot, soapy water; rinse well.
2. Make the shrub syrup by placing the fruit-infused vinegar and sugar in a saucepan. Heat to just below the boiling point, or at least 180°F. Pour the shrub syrup into a sterilized quart canning jar, leaving at least 1/4-inch headspace in the jar. Wipe the rim with a clean, damp cloth, and cap tightly.
3. Store the shrub syrup in the refrigerator. Tightly sealed, it can last up to 6 months. Taste before using to make sure the flavor is still good. Discard immediately if it has mold or any signs of fermentation, such as bubbling, cloudiness, or sliminess.
4. To serve, mix 8 ounces of shrub syrup with 24 ounces of sparkling water. Taste and add more syrup, if desired. Shrub syrups may also be used as cocktail mixers, in salad dressings, and more.

*Source: www.thekitchn.com*

**Dried Foods**

**Citrus Salt**  *Yield: 1 1/4 cups*

1 cup flake salt, such as Maldon, or coarse salt

3 tablespoons citrus zest (any kind)

1. Mix salt and zest in a bowl; work zest into salt with your fingers to release oils and flavor.
2. Spread on a baking tray. Air-dry until dried completely, 8 hours to overnight. Zest's color will fade over time, but this won't affect taste.
3. Keeps for 2 months in an airtight container at room temperature.

**Fragrant Herb Salt** *Yield: ¾ cup*

4 to 5 garlic cloves, peeled

Scant 1/2 cup kosher salt

About 2 cups loosely-packed, pungent fresh herbs such as sage, rosemary, thyme, savory, basil, or small amounts of lavender

1. Cut each garlic clove lengthwise through the center, remove the sprout (if any) in the center and discard.
2. Mound the salt and garlic on a cutting board. Use a chef’s knife to mince the garlic, blending it with the salt as you work.
3. Place herbs in a mound and coarsely chop them. Add the herbs to the garlic salt and chop them together to the texture of coarse sand.
4. Spread the salt on a baking sheet or in wide flat bowls and leave near an open window for a couple of days to dry. Store in clean, dry jars.

**Red Wine Flavored Salt**

1 bottle of robust red wine, such as Syrah, Red Zinfandel, or Cabernet Sauvignon  
1-1/2 cups course sea salt

***Meal Ideas***

Use as a finishing touch on rich meats, seafood, and robustly flavored vegetables, such as Brussels sprouts.

1. In a small saucepan, bring the wine to a boil, then reduce to a simmer, and cook until thick but not syrupy, and about a tablespoon of liquid remains. Allow to cool to room temperature.
2. Add 1 cup of salt to the pot, and stir gently to combine. If the salt doesn't absorb all of the wine reduction, keep adding salt until all of the liquid is absorbed, up to 1 1/2 cups salt.
3. Spread the salt on a parchment-covered baking sheet to dry. (This may take a couple days.)
4. Store in an airtight jar.

**Dehydrated Apple Slices**

Core apples, slice 1/4-inch thick. To prevent browning, pre-treat apples by dissolving 1 tablespoon of Ascorbic Acid in 1 quart of cold water. Dip the fruit in the solution, drain, sprinkle with spices, if desired, and dehydrate. Arrange on drying tray so pieces don’t overlap. Dry at 135°F for 6-8 hours.

Store in airtight container in a cool, dry, dark place.

**Dried Persimmons**

Use firm fruit of long, soft varieties or fully ripe fruit of round drier varieties. Peel and slice using stainless steel knife. For Fuyu variety, select firm fruit; for Hachiya variety, let fruit ripen until soft. Peel and cut into 1/4-inch slices. Dry in dehydrator until fruit is light to medium brown; tender but not sticky. Or you may syrup blanch. Drying time takes 12 to 15 hours.  
  
**Syrup Blanching:** Blanching fruit in syrup helps it retain color fairly well during drying and storage. The resulting product is similar to candied fruit. Fruits that can be syrup blanched include: applies, apricots, figs, nectarines, peaches, pears, persimmons, plums and prunes. Combine 1 cup sugar, 1 cup light corn syrup and 2 cups water in a pot. Bring to a boil. Add 1 pound of prepared fruit and simmer 10 minutes. Remove from heat and let fruit stand in hot syrup for 30 minutes. Lift fruit out of syrup, rinse lightly in cold water, drain on paper towels and place on dryer trays.

*Source: So Easy to Preserve, 2015*

**Anytime Salsa**

1/4 cup dried tomatoes

2 Tablespoons dried red bell pepper pieces

2 tablespoons dried green bell pepper pieces

1/2 teaspoon dried hot chile pepper slices (or to taste)

1 tablespoon freshly squeezed lime juice or red wine vinegar

1/2 teaspoon crumbled dried oregano

1 tablespoon dried onion pieces

1 cup boiling water

1/2 teaspoon salt, or to taste

1. In a food processor or mini chopper, combine tomatoes, red and green bell peppers, onions, hot peppers and oregano. Pulse until finely chopped.
2. Transfer to a heatproof bowl and pour in boiling water. Cover and let stand for 30 minutes or until vegetables are soft and liquid is absorbed. Season with salt and stir in lime juice. Use immediately or transfer to an airtight container and refrigerate for up to 5 days.

*Source: The Dehydrator Bible, 2009*

**Homemade Taco Seasoning***Yield: about 2 ¾ tablespoons*

1 tablespoon chile powder

1/4 teaspoon garlic powder

1/4 teaspoon onion powder

1/4 teaspoon crushed red pepper flakes

1/4 teaspoon dried oregano

2/4 teaspoon paprika

1-1/2 teaspoon ground cumin

1 teaspoon sea salt

1 teaspoon black pepper

In a small bowl, mix together chile powder, garlic powder, onion powder, red pepper flakes, oregano, paprika, cumin, salt and pepper. Store in an airtight container.

**To use:**  Add about 2 tablespoons of the taco seasoning for every 1 pound of meat. Brown meat and drain the fat. Add taco seasoning along with about 1/2 cup of water. Simmer and stir until water is absorbed. If you want a thicker sauce, add about 2 tablespoons of flour with the water.

*Source: Allrecipes.com*

**Herb Poultry Rub** *Yield: about 2 ¾ cups*

1/2 cup dried rosemary leaves

1/2 cup celery flakes

1/2 cup dried marjoram

1/2 cup rubbed sage

1/3 cup dried onion flakes

3 tablespoons black peppercorns

2 tablespoons chopped dried garlic

2 tablespoons dried Spanish thyme

Combine all the ingredients. Pulse in a grinder/coffee mill as needed, just until the rosemary leaves and onion flakes are broken down a bit, and rub on poultry.

*Source: The Spice Lover’s Guide to Herbs & Spices*

**Barbecue Spice**

1 teaspoon black peppercorns

1/2 teaspoon cumin seeds

1/2 teaspoon dried thyme

1/2 teaspoon dried marjoram

1/2 teaspoon cayenne

2 teaspoon paprika

1 teaspoon mustard powder

1/2 teaspoon salt

1 Tablespoon light brown sugar

***Meal Idea***

This is a medium-hot spice blend to rub on meat before grilling.

1. Grind the peppercorns and cumin; crumble or grind the herbs if necessary; and combine all the ingredients.
2. Spread the rub over the meat and leave for 2-3 hours before cooking.

*Source: Herbs & Spices by Jill Norman*

**Pork Spice Rub** *Yield: about 2 cups*

1 cup packed brown sugar

2/3 cup smoked paprika

1/2 cup kosher salt

1 Tablespoon cumin

1 Tablespoon coarse ground pepper

1 Tablespoon ground coriander seeds

1 Tablespoon smoked sea salt

½ teaspoon cayenne pepper

½ teaspoon ground Ancho chile pepper

1. Mix all ingredients together and apply liberally all over pork ribs.
2. Wrap ribs in plastic wrap and refrigerate for several hours before grilling or smoking.

*Source: Chef Tom Douglas' Seattle Kitchen*

**Vegetable Stock Powder**

4 cups water

1 chopped onion

4 chopped cloves garlic

1 green bell pepper, seeded

1 red bell pepper, seeded

1 teaspoon rosemary

1 teaspoon tarragon

1 teaspoon thyme

1 tablespoon cornstarch (thickener)

1. Combine ingredients in stock pot, minus the cornstarch and cook until about 1 cup water remains. Add cornstarch at the end and incorporate fully.
2. Blend in blender until it is pureed.
3. Pour on dehydrator tray and dry at 125°F (approx. 10 hours).
4. Crumble and put in blender to render it into powder.
5. Store in jar or Mylar pouch w/ oxygen pack.

***Resources***

National Center for Home Food Preservation. http://nchfp.uga.edu/

Flavored Vinegars and Oils. 2012. Colorado State University Fact Sheet No. 9.340. Available from: http://extension.colostate.edu/docs/pubs/foodnut/09340.pdf

Complete Guide to Home Canning. 2009. USDA Agricultural Information Bulletin 539. National Institute of Food and Agriculture. Available from: http://nchfp.uga.edu//publications/publications\_usda.html

Also available in paper copy from Purdue Extension (online store is located at https://mdc.itap.purdue.edu/item.asp?item\_number=AIG-539)

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