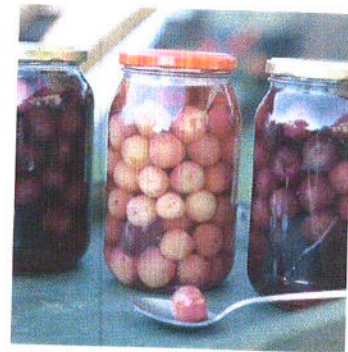


# Preserved Cherries



**Servings:** 16

**Yield:** 4 half-pint jars



Preserve sweet or sour cherries to remind you of summer all year round. Easy to make, keeps well all winter, and makes a great gift for friends and family.

## Ingredients

2 pounds fresh cherries, stems removed

4 cups water

$\frac{3}{4}$  cup white sugar

## Directions

### Step 1

Inspect 8 half-pint jars for cracks and rings for rust, discarding any defective ones. Immerse in simmering water for 10 minutes to sterilize. Wash new, unused lids and rings in warm soapy water.

### Step 2

Fill sterilized jars with cherries up to the "neck" of the jar.

### Step 3

Pour water into a large pan and bring to a boil. Add sugar and keep boiling until sugar dissolves. Pour hot simple syrup over cherries into the jars up to 1/8-inch from the top. Run a clean knife or thin spatula around the insides of the jars to remove any air bubbles. Wipe rims with a moist paper towel to remove any spills. Top with lids and tightly screw on rings.

### Step 4

Place a rack in the bottom of a large stockpot and fill halfway with water. Bring to a boil and lower jars 2 inches apart into the boiling water using a holder. Pour in more boiling water to cover jars by at least 1 inch. Bring to a rolling boil, cover, and process for 20 minutes.

### Step 5

Remove the jars from the stockpot and place onto a cloth-covered or wood surface, several inches apart. Let rest for 24 hours without moving the jars. Gently press the center of each lid with a finger to ensure the lid does not move up or down. Remove the rings for storage and store in a cool, dark area.

## Apricot Jam



I love to save money, especially with my big family. So making my own jams and jellies is a favorite hobby of mine to share with my kids. This jam is not only fun to make, but it is also very delicious. There's nothing like your own fresh jam on toasted Italian bread.

**Prep:** 20 mins

**Cook:** 40 mins

**Additional:** 1 hr

**Total:** 2 hrs

**Servings:** 50

**Yield:** 50 servings



### Ingredients

8 cups fresh apricots - peeled, pitted, and crushed

¼ cup lemon juice

6 cups white sugar

5 (1 pint) canning jars with lids and rings

### Directions

#### Step 1

Mix apricots and lemon juice in a large pot; add sugar. Slowly bring to a boil, stirring until sugar dissolves. Cook and stir until apricot mixture thickens, about 25 minutes. Remove from heat and skim foam if necessary.

#### Step 2

Meanwhile, prepare jars, lids, and rings by cleaning and sterilizing in dishwasher or boiling water bath. Leave lids in simmering water until ready to seal jars.

#### Step 3

Ladle hot jam into hot sterilized jars, leaving about 1/4 inch of space on top. Run a knife or a thin spatula around the insides of the jars after they have been filled to remove any air bubbles. Wipe the rims of the jars with a moist paper towel to remove any food residue. Top with lids and screw on rings.

#### Step 4

Place a rack in the bottom of a large stockpot and fill halfway with water. Bring to a boil, then carefully lower the jars into the pot using a holder. Leave a 2-inch space between the jars. Pour in more boiling water if necessary until the water level is at least 1 inch above the tops of the jars. Bring the water to a full boil, cover the pot, and process for 15 minutes.

#### Step 5

Remove the jars from the stockpot and place onto a cloth-covered or wood surface, several inches apart, until cool. Once cool, press the top of each lid with a finger, ensuring that the seal is tight (lid does not move up or down at all). Store in a cool, dark area.

## Fermented Kosher-Style Dill Pickles



These old-fashioned deli-style pickles are created entirely by fermentation, without the use of vinegar. This recipe produces a quantity that fills a half-gallon Mason jar. If you like, add a few non-traditional chile de arbol peppers for their red visual appeal (and spiciness)!

**Prep:** 15 mins

**Cook:** 5 mins

**Additional:** 3 days

**Total:** 3 days

**Servings:** 16

**Yield:** 2 quarts



### Ingredients

- ½ gallon water
- 2 pounds Kirby cucumbers
- 1 cup tap water
- ⅓ cup kosher salt
- 5 cloves fresh garlic, or more to taste
- 1 bunch fresh dill, stems trimmed
- 3 dried chile de arbol peppers (Optional)

### Directions

#### Step 1

Pour 1/2 gallon of water into a large container or pot. Cover loosely and allow to sit for 24 hour to allow dissolved chlorine to escape.

#### Step 2

Crisp cucumbers by storing in the refrigerator or soaking in very cold water for 1 hour.

#### Step 3

Bring 1 cup water to a boil in a saucepan. Add salt and stir to combine. Set aside to cool.

#### Step 4

Wash cucumbers in cold water and remove any blossoms that may be clinging to them. Quarter large cucumbers lengthwise. Cut medium cucumbers in half lengthwise. Leave gherkin-sized cucumbers whole.

#### Step 5

Peel and gently crush garlic cloves, but don't splinter them into fragments.

#### Step 6

Pour cooled salt water into a 1/2-gallon Mason jar. Add cucumbers, garlic, dill, and dried chile peppers, arranged attractively. Pack cucumbers tightly; they will shrink as they pickle. Fill the jar with the dechlorinated water until cucumbers are just covered to avoid overly diluting the brine.

#### Step 7

Loosely cover the jar and set aside at room temperature. Set the jar on a dish if it is very full, to catch any dribbles. Give the pickles 12 to 24 hours to begin fermenting. Refrigerate them, in brine and loosely covered, as they approach the stage of pickling you prefer: new, half-sour, or sour. Don't overshoot the mark, as refrigeration slows, but does not stop, fermentation.

## Strawberry Freezer Jam



This strawberry freezer jelly is quick, easy and delicious on toast, ice cream or even in milkshakes! Keep jars of this in the freezer and take them out when you are ready to use them. Once thawed, they will last approximately 1 month in the refrigerator. If it lasts that long!

**Prep:** 10 mins

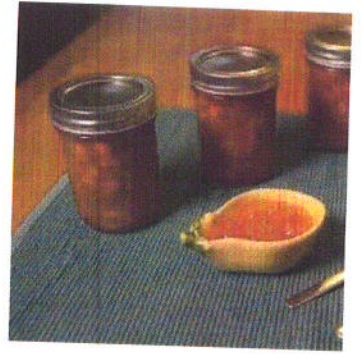
**Cook:** 5 mins

**Additional:** 10 mins

**Total:** 25 mins

**Servings:** 80

**Yield:** 5 pints



### Ingredients

- 2 cups crushed fresh strawberries
- 4 cups sugar
- 1 (1.75 ounce) package dry pectin
- ¾ cup water

### Directions

#### Step 1

Mix crushed strawberries with sugar, and let stand for 10 minutes. Meanwhile, stir the pectin into the water in a small saucepan. Bring to a boil over medium-high heat, and boil for 1 minute. Stir the boiling water into the strawberries. Allow to stand for 3 minutes before pouring into jars or other storage containers.

#### Step 2

Place tops on the containers, and leave for 24 hours. Place into freezer, and store frozen until ready to use.