

Easy Home Canning Recipes!

Strawberry Jam

Yields 4 half-pints

Ingredients:

- 4 cups crushed strawberries
- 4 cups sugar

Directions

1. Place the crushed strawberries into a large pot. Add the sugar and let rest for 1 hour. Bring to a boil, stirring constantly, until the mixture thickens. Remove the pot from heat and skim.
2. Pour the mixture into sterile jars and adjust the lids. Process for 5 minutes in boiling water bath.

Blueberry Pie Filling

Yields 7 quarts

Ingredients:

- 6 quarts fresh blueberries
- 6 cups granulated sugar
- 2 1/2 cups Clear Jel
- 7 cups cold water
- ½ cup bottled lemon juice

Directions

1. Wash and drain the blueberries. In a large pot, bring the blueberries and enough water to completely cover them to a boil. Let the pot boil for 5 minutes and then drain.
2. In a large pot, combine the sugar, water, lemon juice, and fruit pectin and bring to a boil. Stir in the blueberries and remove from the heat. Pour the mixture into sterile jars, leaving a ½ inch head space. Wipe the rims clean and adjust the lids.
3. Process the jars in a water bath for 25 minutes. Let the jars sit in the water for an additional ten minutes.

Italian Style Stewed Tomatoes

Yields 6 pints

Ingredients:

- 4 quarts washed, cored and chopped tomatoes
- 1 cup chopped onions
- ½ cup chopped green peppers
- 4 garlic cloves, minced
- 3 teaspoons dry basil
- 1 teaspoon dry oregano
- 4 teaspoons sugar
- 1 teaspoon salt
- 1 teaspoon black pepper

Directions

1. Place all of the ingredients in a large saucepan and bring to a boil. Let this mixture simmer 10 minutes, stirring occasionally.
2. Pack sterilized jars with the hot tomato mixture, leaving a ½ inch head space. Remove any air bubbles, clean the rims and adjust lids.
3. Process the jars for 15 minutes in a pressure canner at 10 pounds of pressure for a pressure canner with a weighted gauge or 11 pounds if the pressure canner has a dial gauge.

Bread and Butter Pickles

Yields 7 pints

Ingredients:

- 4 quarts cucumbers, sliced
- 1 ½ cups onions, sliced
- 2 large garlic cloves
- 1/3 quart ice, crushed
- 4 ½ cups sugar
- 1 ½ teaspoons turmeric
- 1 ½ teaspoons celery seed
- 2 tablespoons mustard seed
- 3 cups white vinegar

Directions

1. In a large bowl, mix the cucumber slices, onions, and garlic. Stir in the ice and the salt and let it stand for 3 hours. Drain thoroughly and then remove the garlic cloves.
2. Combine the sugar, spices, and vinegar in a large pot and bring this mixture to a boil. Add the drained cucumbers and onion slices and cook for 5 minutes.
3. Pack the hot pickles loosely into sterilized pint jars and pour the liquid over them, to ½ inch of the top and adjust the jar lids. Process these in a boiling water bath for 5 minutes.

Mango Salsa

Yields 6 half-pints

Ingredients:

- 6 cups unripe mango, diced
- 1 ½ cups red bell pepper, diced
- ½ cup yellow onion, diced
- ½ teaspoons red pepper flakes, crushed
- 2 teaspoons garlic, diced
- 2 teaspoons fresh ginger, diced
- 1 cup light brown sugar
- 1 ¼ cups cider vinegar
- ½ cup water

Directions

1. Combine all of the ingredients in a large pot and bring to a boil. Reduce the heat and let the mixture simmer for at least 5 minutes.
2. Pour into sterile jars, leaving a ½ inch head space. Wipe the rims clean and adjust the lids. Process in a hot water bath for 10 minutes.

These recipes and more can be found in Louise Davidson's *More Home Canning and Preserving Recipes for Beginners: More Easy Recipes for Canning Fruits and Vegetables*. Click [here](#) or on the cover to get your own copy.

