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NEW AND
UPDATED

Ball
COMPLETE BOOK OF

HOME PRESERVING

400 DELICIOUS AND CREATIVE RECIPES FOR TODAY

EDITED BY JUDI KINGRY AND LAUREN DEVINE

STRAWBERRY JAM

A universal favorite, strawberry jam adds marvelous flavor and color to breakfasts, snacks and desserts. While freshly picked, locally grown strawberries produce the best jam, this recipe can be made using imported berries or unsweetened frozen berries. If using frozen berries, thaw them in the refrigerator just until they are soft enough to crush. Some ice crystals should remain.

TIPS

Powdered fruit pectin is sometimes sold in 49 g packages and sometimes in 57 g packages. The weight difference does not affect the performance of the product.

When preparing jars and lids, prepare a couple extra in case your yield is larger than you expect. If you don't have enough jars, place any leftover preserves in an airtight container, store in the refrigerator and use within a few weeks.

Before using jars, inspect them carefully for any chips, cracks or fractures. Discard any imperfect jars.

MAKES ABOUT EIGHT 8-OUNCE (250 ML) JARS

7 cups	granulated sugar	1.75 L
8 cups	whole strawberries (approx.)	2 L
4 tbsp	lemon juice	60 mL
1	package (1.75 oz/49 to 57 g) regular powdered fruit pectin	1

1. Place 8 clean 8-ounce (250 mL) mason jars on a rack in a boiling-water canner. (You can also use a large, deep saucepan or stockpot that is at least 3 inches/7.5 cm deeper than the height of the jars.) Fill the jars and canner with cool water that reaches the top of the jars. Cover and bring water to a simmer over medium heat. Do not boil.
2. Prepare 8 two-piece closures. Set screw bands aside. Place lids in a small saucepan and cover with water. Heat just to a simmer over medium heat, but do not boil. Keep lids warm until ready to use. Do not heat screw bands.
3. Measure sugar into a bowl and set aside. (Sugar is added to the boiling jam all at once, so measuring it ahead of time prevents errors in quantities and eliminates cooking delays.)
4. In a colander placed over a sink, wash strawberries in cool running water. Drain thoroughly and, using a strawberry huller or the rounded end of a potato peeler, remove hulls.
5. In a glass pie plate or flat-bottomed bowl, place a single layer of strawberries. Using a potato masher, crush berries and transfer to a 1-cup (250 mL) liquid measure. As you accumulate each cup (250 mL), transfer crushed berries to a large, deep stainless steel saucepan. Repeat until you have 5 cups (1.25 L) of crushed strawberries.
6. Add lemon juice to crushed strawberries in saucepan. Whisk in pectin until dissolved. Bring to a full rolling boil over high heat, stirring frequently. Add sugar all at once and, stirring constantly, return to a full rolling boil that cannot be stirred down. Boil hard, stirring constantly, for 1 minute. Remove from heat and, using a large slotted metal spoon, skim off foam (see tip, opposite).
7. Fill one jar at a time. Remove jar from canner and empty hot water back into canner. (Do not dry jar.) Place jar on a tray or towel-covered counter and place a canning funnel in it. Ladle hot jam into hot jar, leaving $\frac{1}{4}$ inch (0.5 cm) headspace. Slide a nonmetallic utensil, such as a rubber spatula, down between the jam and the inside of jar two or three times to release air bubbles. Adjust headspace, if necessary, by adding hot jam.



TOMATOES PROCESSED IN A BOILING-WATER CANNER

Tomatoes that do not have added vegetables can be safely home-canned in a boiling-water canner. We have included a few special tomato-based recipes that contain a small quantity of added vegetables but that still can be safely processed in a boiling-water canner. The acidity of these mixtures and the processing times have been scientifically determined to ensure a safe result. Remember, these recipes are exceptions, and ingredient quantities must not be altered.

TOMATOES PACKED IN WATER

Whole, halved or quartered tomatoes can be hot- or raw-packed in water, in tomato juice (see variation) or with no added liquid (see recipe, page 356). You'll need about 3 lbs (1.37 kg) of tomatoes for each quart (1 L) jar.

TIP

For the best-quality product and vacuum seal, pack tomatoes one jar at a time. For each jar, add the lemon juice or citric acid, then the salt, if using. Then pack the tomatoes as indicated in Step 6 and place the jar in the canner. Repeat until all jars are filled.

Tomatoes
Bottled lemon juice or citric acid
Salt (optional)

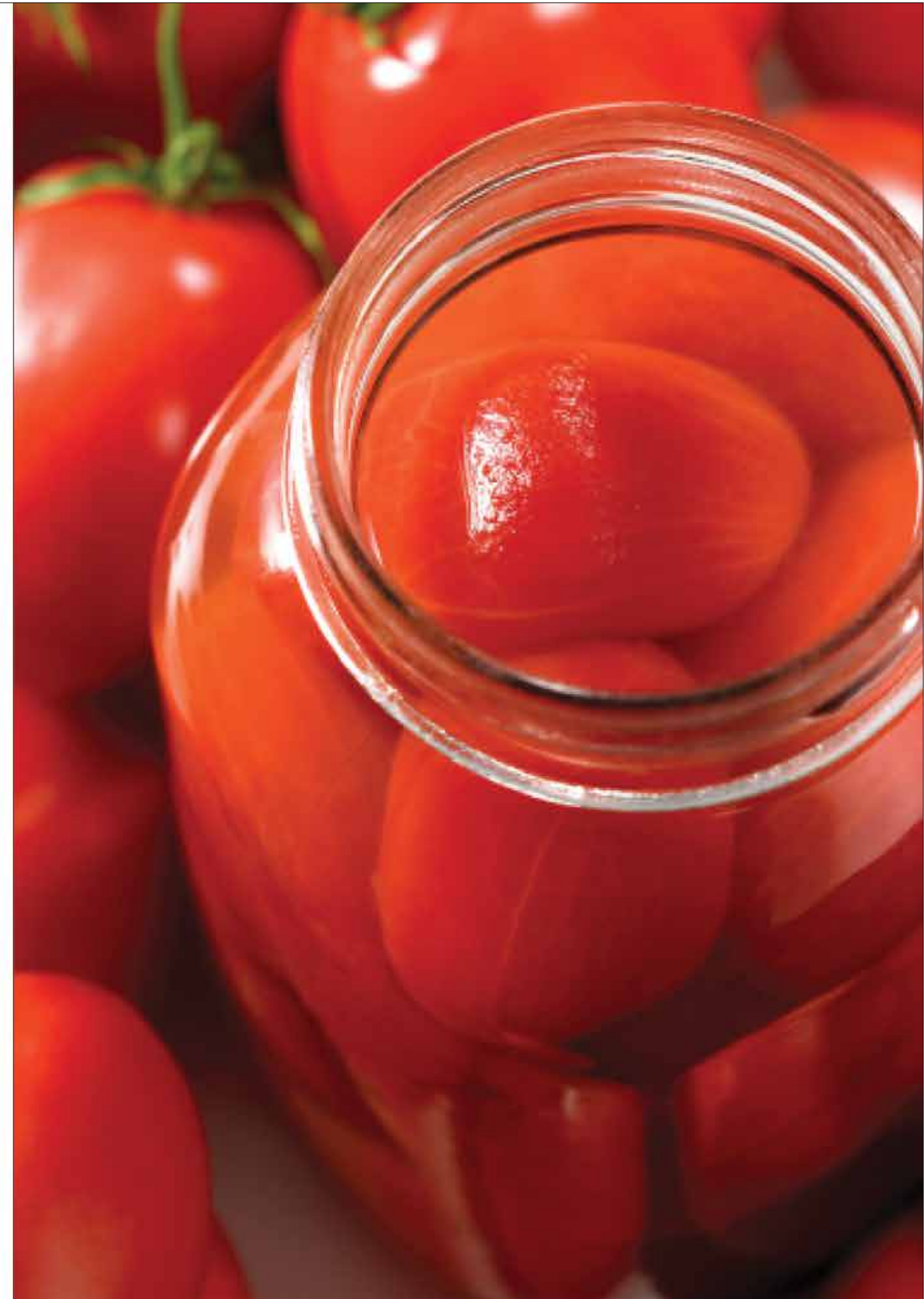
1. Prepare canner, jars and lids (*for more information, see page 415*).
2. Working in small batches, immerse tomatoes in boiling water for 30 to 60 seconds or until the skins start to loosen or crack. Immediately plunge into a bowl of cold water and slip the skins off. Remove cores and any bruised or discolored portions that become apparent after blanching. Leave whole, halve or quarter.
3. Prepare tomatoes for packing:

RAW-PACK METHOD

Bring about 4 cups (1 L) water to a boil and keep hot (you will use it to fill the jars). Do not heat tomatoes.

HOT-PACK METHOD

Place tomatoes in a large stainless steel saucepan. (For best results when canning whole tomatoes, do not layer them in the pan. Quartered and halved tomatoes can be layered.) Add water to cover. Bring to a boil over medium-high heat, stirring gently. Reduce heat and boil gently for 5 minutes.



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Home Canning Equipment

GETTING STARTED

Strawberry Jam
Mint Jelly
Jalapeño Salsa
Cucumber Relish
Dill Sandwich Slices

SOFT SPREADS

Gel Stage Tests

JAMS

Jams with No Added Pectin

Traditional Long-Cook Jams
Pineapple Jam
Apricot Red Currant Jam
Raspberry Red Currant Jam
Natural Summer Fruit Jams
Spreadable Fruit

Quick-Cook Jams with Powdered Fruit Pectin

Quick-Cook Jams
Saskatoon Berry Jam
Strawberry Rhubarb Jam
Blueberry Lime Jam
Mango Raspberry Jam
Sweet Cherry Loganberry Jam
Heavenly Fig Jam
Kiwi Daiquiri Jam
Orange Plum Jam
Rhubarb Orange Jam
Mom's Apple Pie in a Jar
Carrot Cake Jam

Jams with Liquid Pectin

Jams
Sundae in a Jar
Peach Fondue
Easy Grape Jam
Autumn Cranberry Pear Jam
Spiced Golden Plum Jam
Freezer Jams
Blueberry Nectarine Freezer Jam
Raspberry Chipotle Freezer Jam
Blushing Peach Almond Freezer Conserve
Tropical Breeze Freezer Jam
Fieldberry Feast Freezer Jam
Peach Melba Freezer Jam
Strawberry Kiwi Freezer Jam
Mango Raspberry Freezer Jam
Gingery Peach Pear Freezer Jam
Plum Orange Freezer Jam
Spiced Apple Pear Freezer Butter

Fruit Jams with Low or No Sugar

FRUIT BUTTERS

Sweet Apple Cider Butter
Cranapple Butter
Crabapple Butter

Silky Apricot Butter
Peach Butter
Lemon Prune Honey Butter
Honeyed Yellow Tomato Butter
Blueberry Bonanza

PRESERVES

Traditional Preserves with No Added Pectin

Choose-a-Berry Preserves
Fig Preserves
Brandied Apricot Preserves
Raspberry Cherry Preserves
Strawberry Margarita Preserves
Cranberry Grape Preserves
Plum Preserves
Rhubarb Red Currant Preserves
Bar-le-Duc (Currant Preserves)
Ginger Pear Preserves
Quince Preserves
Tomato Preserves

Preserves with Powdered Fruit Pectin

Apple Preserves
Strawberries-on-Top Preserves
Quick Cinnamon Grape Preserves

Preserves with Liquid Pectin

Cranberry Raspberry Preserves
Summer Solstice Preserves
Black Forest Preserves
Kiwi Preserves

CONSERVES

Conserves with No Added Pectin

Apple Cinnamon Conserve
Peach Almond Conserve
Cranberry Conserve
Blueberry Citrus Conserve
Apricot Orange Conserve
Nutty Plum Conserve
Sour Cherry Walnut Conserve

Conserves with Powdered Fruit Pectin

Cranberry Carrot Conserve
Zesty Grape Conserve
Spring Conserve

Conserves with Liquid Pectin

Cranberry Peach Conserve
Black Forest Macaroon Conserve
Seasoned Pear Almond Conserve
Rhubarb Conserve

MARMALADES

Quick Marmalades

Quick Strawberry Lemon Marmalade
Quick Lemon Ginger Marmalade
Quick Red Onion Marmalade

Traditional Marmalades

Orange Chili Marmalade
Seville Orange Marmalade
Blood Orange Marmalade
Ginger Pear Marmalade
Grapefruit Marmalade
Morning Cheer Marmalade

Cherry Marmalade
Prickly Pear Marmalade

JELLIES

Juice for Jelly

Berry Juice for Jelly
Apple Juice for Jelly
Peach Juice for Jelly

Fruit Jellies with Powdered Fruit Pectin

Quick-Set Jellies
Pomegranate Jelly

Fruit Jellies with Liquid Pectin

Jellies

Zesty Watermelon Jelly

Fruit Jellies with No Added Pectin

Traditional Jellies

Wine Jellies

Herbes de Provence Wine Jelly
Red Wine Jelly
Inferno Wine Jelly
Berry Wine Jelly

Savory Jellies

Fresh Herb Jelly
Green Pepper Jelly

Balsamic Red Pepper Jelly

Sun-Dried Tomato Jelly

Roasted Garlic Jelly

Easy Jalapeño Jelly

Red Pepper and Garlic Jelly

Habanero Gold

Basil Banana Pepper Jelly

Zesty Red Onion Jelly

Curry Raisin Jelly

Fruit Jellies with Low or No Sugar

Soft Spreads Problem Solver

FABULOUS FRUITS

Preserving Fruit

FRUITS IN SYRUP

Apples in Syrup
Crabapples in Syrup
Pears in Syrup

Fresh Berries in Syrup

Cherries in Syrup

Plums in Syrup

Peaches in Syrup

Grapes in Syrup

Pineapple in Syrup

Strawberries in Syrup

SPIRITED FRUITS

Spirited Apricots

Spirited Pears

Spirited Peaches

Spirited Blueberries

Spirited Cherries

FRUITS OF DISTINCTION

Crimson Honey Grapefruit

Oranges in Cointreau

Brandied Apple Rings

Apple Wedges in Cinnamon
Red Hot Syrup

Apples Studded with Cherries and Raisins

Spiced Crabapples

Blackberries in Framboise

Honey-Orange Slices

Honey-Spiced Peaches

Cinnamon Kumquats

Summer Fruit Cocktail

Autumn Glory Compote

Curried Fruit Compote

Pear Port Compote

FRUIT PIE FILLINGS

Apple Pie Filling

Blueberry Pie Filling

Raspberry Pie Filling

Rhubarb Strawberry Pie Filling

Tart Cherry Pie Filling

Peach Pie Filling

Brandied Fruit Mincemeat

Pear Mincemeat

FRUIT SAUCES

Raisin Sauce

Jellied Cranberry Sauce

Whole Berry Cranberry Sauce

Cranberry Rum Sauce

Sunshine Citrus Dessert Sauce

Applesauce

Maple Strawberry Smooch

Strawberry Sauce

Raspberry Sauce

Blueberry Sauce

Danish Cherry Sauce

Peach Rum Sauce

Pineapple Topping

Chocolate Raspberry Sundae Topper

FRUIT JUICES

Berry Juice

Apple Juice

Grape Juice

Cranberry Juice

Strawberry Lemonade Concentrate

Sunshine Rhubarb Juice Concentrate

Four Fruit Nectar

FRUIT SYRUPS

Blueberry Syrup

Apple-Cinnamon Syrup

Strawberry Syrup

Pomegranate Syrup

Blackberry Liqueur Syrup

Maple-Walnut Syrup

Praline Syrup

Spiced Honey

SALSA, RELISH AND CHUTNEY

Tips for Salsa, Relish and Chutney

SALSA

Fresh Vegetable Salsa

Summer Salsa

Spicy Tomato Salsa

Roasted Tomato–Chipotle Salsa

Zesty Salsa

Fiesta Salsa

Slow-Roasted Mexican Tomato Sauce (Salsa Ranchera)

Simple "House" Salsa

Salsa Verde

Carrot Pepper Salsa

Roasted Tomatillo–Chipotle Salsa

Tomatillo Salsa

Peppery Pear Salsa

Peach Salsa

Pineapple Chili Salsa

RELISH

Homemade Pickling Spice

Traditional Corn Relish

Dill Relish

Grandmother's Golden Relish

Chow-Chow Relish

Bruschetta in a Jar

Green Tomato Hot Dog Relish

Antipasto Relish

Homestyle Corn Relish

Sweet-and-Sour Pepper Relish

Piccalilli Relish

Dixie Relish

Red Root Relish

Fennel Relish

Jerusalem Artichoke Relish

Zesty Zucchini Relish

Achar (South Asian Pickle)

CHUTNEY

Apple Rhubarb Chutney

Green Tomato Chutney

Sweet Yellow Tomato Chutney

Tomato and Apple Chutney

Curried Apple Chutney

Apricot Chutney

Mediterranean Apricot and Date Chutney

Simply Delicious Cherry Chutney

Cranberry Chutney

Kiwi Chutney

Mango Chutney

Nectarine Chutney

Orange Rhubarb Chutney

Caribbean Peach Chutney

Plum Chutney

Tamarind Chutney

CONDIMENTS

KETCHUPS

Tomato Ketchup

Fruit Ketchup

Cranberry Ketchup

BRUSH-ON SAUCES

Victorian Barbecue Sauce

Barbecue Sauce

Two-in-One Barbecue Sauce

Zesty Peach Barbecue Sauce

Sombrero Barbecue Sauce

CHILI SAUCES

Singapore Chili Sauce

Chili Sauce

Green Chili Sauce

Grandma's Chili Sauce

Hot 'n' Sweet Chili Sauce

Mustards

Lemon-Sage Wine Mustard

Ginger-Garlic Mustard

Cranberry Mustard

Oktoberfest Beer Mustard

VINEGARS

Loganberry Vinegar

Blueberry-Basil Vinegar

Cranberry-Orange Vinegar

Mulled Blackberry Vinegar

Raspberry Vinegar

Mixed Dried Herb Vinegar

Fresh Tarragon Wine Vinegar

OTHER CONDIMENTS

Thai Hot and Sweet Dipping Sauce

Taco Sauce

Steak and Burger Sauce

Harissa Sauce

Plum Sauce

Roasted Red Pepper Spread

PERFECT PICKLES

Pickling Essentials

Tips for Picking and Preparing Perfect Cucumbers

REFRIGERATOR PICKLES

Easy Zesty Bread and Butter Chunks

Refrigerated Dill Slices

Crunchy Mixed Refrigerator Pickles

Traditional Preserved Limes

Traditional Preserved Lemons

FRESH-PACK OR QUICK-PROCESS PICKLES

Fruit Pickles — Single-Day

Pickled Plums

Dilly Peach Pickles

Cantaloupe Pickles

Pickled Pineapple

Sweet Pumpkin Pickles

Vegetable Pickles — Single-Day

Pick-a-Vegetable Dill Pickles

Traditional Bread and Butter Pickles

Chunky Mustard Pickles

Cucumber Sandwich Pickles

Lemon Cucumber Pickles

Pickled Asparagus

Dilled Beans

Mustard Beans

Pickled Three-Bean Salad

Pickled Beets

Dilled Carrots

Vietnamese Carrot and Daikon Pickle

Eggplant Pickles

Okra Pickles

Red Onions in Vinegar

Pickled Roasted Red Peppers

Pickled Hot Peppers

Summer Squash Pickles

Dilled Green Tomatoes

Pickled Green Tomato–Hot Pepper Mix

Hot Pickle Mix

Jardinière

End of Garden Pickles

Zany Zucchini Pickles

Fruit Pickles — 2-Day

Peach Pickles

Pear Pickles

Cinnamon Watermelon Rind Pickles

Vegetable Pickles — 2-Day

Grandma's Dill Pickles

Spiced Red Cabbage

Pickled Onions

Mixed Vegetable Pickles

Mixed Mustard Pickles

Brined Pickles and Other Fermentations

Sweet Icicle Pickles

Sweet Gherkin Pickles

Cucumber Chips

Deli Dills

Kimchi

Kombucha

Sauerkraut

Greek-Style Yogurt

Pickles Problem Solver

TOMATOES

Tomato Essentials

Tomatoes Processed in a Boiling-Water Canner

Tomatoes Packed in Water

Crushed Tomatoes

Raw-Packed Tomatoes with No Added Liquid

Tomato Paste

Herbed Seasoned Tomatoes

Basic Tomato Sauce

Seasoned Tomato Sauce

Italian-Style Tomato Sauce

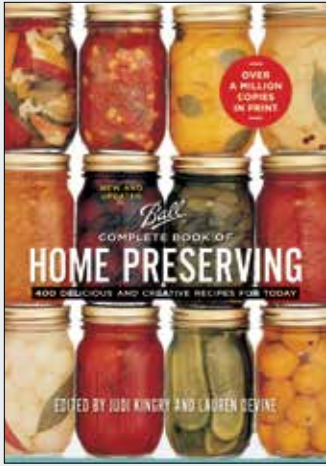
Pizza Sauce

Creole Sauce

Chicken Wing Sauce

Seafood Cocktail Sauce

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PUBLICATION DATE: June 2020
(shipping May 2020)

ISBN(S): 9780778801313 / 0778801314

LIST PRICE: \$24.95 US / N/A CAD /
N/A UK

FORMAT / TRIM: TP / 7 x 10

PAGE COUNT: 448

WORD COUNT: TBD

ILLUSTRATIONS: 32 photos

SUBJECT / CATEGORY: COOKING

RIGHTS: US

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Judi Kingry and **Lauren Devine** have between them 20 years of experience in the preserving industry. They are both employed by Jarden Home Brands.

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BALL COMPLETE BOOK OF HOME PRESERVING

400 Delicious and Creative Recipes for Today

From the experts, the updated bible in home preserving

The hugely bestselling *Ball Complete Book of Home Preserving* has been broadly updated with revised introductory material and expanded sections on no/low sugar, freezer, and fermentation. The book features new, super contemporary recipes along with updates to approximately 75% of previously existing recipes. The new and updated recipes have been thoroughly tested by quality engineers at Ball, bring the book in line with current practices and push the boundaries of the familiar. All changes aim to make the book – which already has over a million copies in print — easier to use and an even better resource for home preservers.

Ball Home Canning Products are the gold standard in home preserving supplies, the trademark jars on display in stores every summer from coast to coast. A companion to their products is this bible in home preserving from the experts on the practice which has sold more than a million copies. The book includes 400 innovative recipes for salsas, savory sauces, pickles, chutneys, relishes and of course, jams, jellies, and fruit spreads. The book includes comprehensive directions on safe canning and preserving methods plus lists of required equipment and utensils. Specific instructions for first-timers and handy tips for the experienced make this book a valuable addition to any kitchen library.

- Home preserving continue to trend well among consumers of all ages on account of it's wide-ranging cost, health and nutritional benefits;
- Ball Home Canning Products are the gold standard in home preserving supplies;
- Market leader with over a million copies sold across editions and formats, and one of the only books on the subject to cater to intermediate-to-expert home canners/preservers with comprehensive information.
- Possible forward by Sarah Page, culinary marketing manager, recipe strategy developer and first and only chef at Ball.

MARKETING & PUBLICITY

Robert Rose will launch a highly targeted marketing and publicity campaign across North American platforms.

- National and regional print and online publicity campaign;
- Blogger and reviewer campaign targeting food, health and lifestyle sites; Pitching for print & online roundups and catalogues;
- Social media outreach including all publisher platforms and channels (Facebook, Pinterest, Twitter, Instagram).