

Apricot Jam

(Dad)

3½ cups chopped apricots 2 tablespoons coarsely grated orange rind
¼ cup lemon juice 1 box powdered pectin
½ cup orange juice

Mix ingredients – boil – add 4½ cups sugar and boil 2 minutes – seal in hot, sterilized jars.

Jalapeno Jelly

(Alice Pasquan 6-19-84)

3 jalapeno peppers 1 bottle liquid pectin
4 bell peppers 5 cups sugar
1 cup white vinegar

Run peppers through food grinder or blender. Use everything, including juice.

Next, after putting pectin aside till later, Mix together the vinegar, sugar and peppers. Heat at a slow boil for 10 minutes.

Remove from fire, add pectin and put back on fire. Bring all ingredients to hard boil for one minute.

Pour into sterilized jars and seal with paraffin or use lids and water bath for 5 minutes.

Yield about 2½ pints

Tomato Jam

(Dad)

2¼ cups green tomatoes 3½ cups sugar
4 tablespoons lemon juice 1 box pectin
⅛ teaspoon salt Grated lemon rind
½ cup boiling water

Skin tomatoes and put everything except sugar in kettle to boil. Add sugar and boil hard 4 minutes. Skim. Put in jars and water bath to seal lids.

Zucchini Marmalade

(?)

4 cups zucchini—chop then blend fine
1 orange—peel and rind
1 can crushed pineapple (small)

All in blender—fine—Then add 3 cups sugar. Boil 10 minutes. Let stand 4 hours or overnight. Then add 1 large package Jell-O (red or orange) and 2 tablespoons lemon juice. Boil another 10 minutes. Put in jars.

14-Day Pickles

(Aunt Theresia/Grandma)

2 gallons cut pickles
Add 2 cups salt

Pour over boiling water to cover. Let stand one week, stir every day. On 8th day drain water off. Put 1 tablespoon alum in. Pour boiling water on and let stand 24 hours. 9th day drain and add just boiling water. The 10th day:

2 ounces cinnamon
5 cups sugar
2 ounces celery seed
5 pints vinegar

Boil, pour over pickles. 11th day, drain off. Add 1 cup sugar. Bring to boil, pour over pickles. 12th day do same, also 13th day. The 14th day can.

—Hope you can make this out. This is the way Mom had it written—

Bread and Butter Pickles

(Auntie Donna?)

48 cucumbers
24 medium onions

Slice and add 1 cup salt and cover with cold water and let set for 1 hour.

6 cups sugar
1 quart vinegar
3 tablespoons each ginger, celery seed, mustard seed and turmeric powder

Pour over the above mixture and let stand for 1 hour; then boil all together for 5 minutes, pack and seal.

Chow Chow Relish

(Paper)

1 quart chopped cabbage	1½ cups sugar
3 cups chopped cauliflower	2 teaspoons dry mustard
2 cups chopped onions	1 teaspoon turmeric
2 cups chopped green peppers	½ teaspoon ground ginger
2 cups chopped green tomatoes	2 teaspoons celery seed
1 cup chopped red peppers	1 teaspoon mustard seed
3 tablespoons salt	2½ cups vinegar

Combine chopped vegetables, sprinkle with salt. Let stand 4 to 6 hours in a cool place. Drain well. Combine vinegar, sugar and spices, simmer 10 minutes. Add vegetables; simmer 10 minutes. Bring to boiling. Pack, boiling hot, into sterilized jars, leaving ½-inch headspace. Adjust caps. About 4 pints.

Dill Pickles

(Mom)

Wash and split cucumbers. Pack in jars. Cover with hot brine made of 5 quarts water, 1 pint vinegar and 1½ cups salt.

Irma Looney's Dills

(Paper)

Soak cucumbers overnight in cold water, wipe dry and pack in jars with dill and a button of garlic, if you like.

Bring 6 quarts of water to a boil, set on back of stove and add one quart of vinegar, 1 teaspoon alum and 2 cups ROCK salt. Pour on cucumbers while hot and seal and you will have delicious pickles.

Lazy Housewife Pickles

(Paper)

3 quarts vinegar mixed with 1 quart water	1 cup dry mustard
1 cup NON IODIZED salt	1 cup sugar

Wash cukes and place in crock or jars if you wish. Mix the sugar and salt and mustard until sugar is dissolved. Pour over cukes and weight down or seal. Be sure that the cukes are UNDER the vinegar.
(as written in paper)

Lindberg Relish (do not ask us why!!)

(Paper)

Grind in the food chopper:

2 heads of cabbage	8 green and red peppers
8 medium carrots	12 fair sized onions

Now add ½ cup salt and let stand for 2 hours. Drain well and mix with 3 pints vinegar, 6 cups sugar and 3 teaspoons each of mustard and celery seed. Needs no cooking and keeps without sealing. This makes a large batch, so if you are a little skittish about it, halve the recipe or share with a neighbor. It would be fun to make it some afternoon together.

Lucy's Bread and Butter Pickles

(Mom/Aunt Lucy)

5 quarts sliced cucumbers (about 25 medium)

Put in brine over night—½ cup salt to 3 quarts cold water. In morning, drain.

Boil 3½ cups sugar in 3½ pints vinegar. Add cucumbers, 2 tablespoons mustard seed, and 1 teaspoon celery seed.

Boil until clear.

Lucy's Green Tomato Relish

(Mom/Aunt Lucy)

24 large green tomatoes	1 tablespoon celery salt
8 onions	4 tablespoons mustard seeds
2 red peppers	4 cups vinegar
3 green peppers	4 cups sugar
4 tablespoons salt	

Grind tomatoes and onions coarsely and drain over-night.
Grind peppers next morning. Combine all ingredients and boil 15 minutes.
Seal in hot jars.

Mom's Dill Pickles

(Aunt Theresia)

Put 3 quarts of water, 1 quart of cider vinegar and $\frac{3}{4}$ cup of salt together in a saucepan and boil for a few minutes. Then pour the mixture over small cucumbers, which are tightly packed in jars. These pickles may be used after standing for two weeks.

(Originally from Grandma Tretter)

Never Fail Dills

(Elizabeth)

Put a large grape leaf in the bottom of the jar. Pack washed cukes $\frac{1}{2}$ way up and put in a large head of dill or 2 tablespoons of dill seed, and a clove of garlic. Finish packing the jar, put on another grape leaf and a little more dill if you want it. Put $\frac{1}{4}$ teaspoon alum on top of the jar. Boil 1 cup vinegar with 3 cups water and 3 tablespoons pickling salt. Pour over the cukes and seal or weight down. Crisp and tangy and garlicky.

Pickled Crab Apples

(Dad)

1 quart sugar	1 tablespoon cinnamon
1 quart vinegar	1 tablespoon cloves
4 quarts crab apples	1 tablespoon allspice

Simmer ingredients 10 minutes. Add apples. Cook until tender. Allow to sit 6 to 8 hours. Take out apples and pack in jars. Heat juice and add to apples in jars. Process 20 minutes in a boiling water bath.

Refrigerator Pickles

(Mom/Aunt Barbara)

4 quarts sliced cucumbers	1 green pepper
6 medium onions – sliced	$\frac{1}{3}$ cup salt

Prepare cucumbers, onions, peppers and salt and put 1 tray ice cubes over. Let stand 3 hours. Bring to boil 5 cups white vinegar, 2 teaspoons celery seed, 8 cups sugar, 2 teaspoons mustard seed and 2 teaspoons turmeric.

Drain water and salt off cucumbers and put into a gallon container. Pour hot vinegar solution over cucumbers and when the mix is cold put in refrigerator. This will keep for a month or more.

Rhubarb and Onion Relish

(Paper)

1 quart chopped white onions	1 teaspoon ground cloves
1 quart chopped rhubarb	1 teaspoon ground allspice
1 pint vinegar	1 teaspoon ground cinnamon
1 tablespoon salt	1 teaspoon red pepper, optional
4 cups brown sugar	

Combine all ingredients and boil slowly until quite thick. Seal in jars.

Tomato Plus

(Mom)

Wash 7 quart jars. Put 1 teaspoon salt in each. Add 3 or 4 tomatoes that are peeled, pressing down. Prepare vegetables by cooking 1 cup each celery, carrots, onion and green peppers, finely diced, until barely tender. Divide between jars. Fill jars with more tomatoes and seal and pressure.

Green Tomato Mincemeat

(Mom)

In coarse grinder, grind 16 pounds green tomatoes, 8 pounds apples, 2 pounds raisins and 1½ pounds figs (or all raisins). Chop fine 1½ cups suet. After chopping tomatoes, drain them. Add an equal amount of water. Boil 5 minutes, drain. Do this two more times. Then boil tomatoes until tender and drain. Combine the tomatoes with other ingredients. Add 2 tablespoons salt, 1 cup vinegar, 5 pounds brown sugar, 2 tablespoons cinnamon, 1 tablespoon nutmeg, 1 tablespoon cloves. Boil until thick – about 1 hour. Stir often. Watch closely as burns easily. Seal in jars.

Meatless Mincemeat

(Paper)

3 cups chopped green tomatoes	1 teaspoon ground cloves
3 cups chopped tart cooking apples	1 teaspoon allspice
3 cups granulated sugar	1 teaspoon salt
1 pound seedless raisins	¼ cup lemon juice
2 teaspoons cinnamon	1 orange, grated rind and juice

In a 3-quart saucepan, over medium heat, mix green tomatoes, apples, sugar, raisins, cinnamon, cloves, allspice, salt, lemon juice, orange rind and juice. Boil for 3 minutes. Reduce heat and simmer, uncovered, for 30 minutes, or until thickened as desired. Cool. Use as a condiment, pie filling, dessert sauce, etc.

Serves 6

NOTE: For pie filling, if desired, add 1 tablespoon brandy to each cup mincemeat. Recipe freezes well.