

TABLE OF CONTENTS

CLEAR JEL®	-- 2
CANNING APPLE PIE FILLING	-- 3
CANNING BLUEBERRY PIE FILLING	-- 4
CANNING CHERRY PIE FILLING	-- 5
CANNING FESTIVE MINCEMEAT PIE FILLING	-- 6
CANNING GREEN TOMATO PIE FILLING	-- 7
CANNING PEACH PIE FILLING	-- 8

CLEAR JEL®

Clear Jel® is a modified food starch. It produces the correct thickening even after the fillings are canned and baked. Other starches, such as cornstarch, break down and result in a runny filling. Clear Jel® must be used as the thickener in the recipes included in this database, there is no substitution. Do not use any other form of Clear Jel®, such as Instant Clear Jel®.

In most areas the only source of Clear Jel® is through the mail. You can order it through Home Canning Essentials (Alltrista), 1-800-392-2575 or through Sweet Celebrations, 1-800-328-6722. There are about 3 cups in 1 pounds of Clear Jel®.

Reviewed June 2003 by:

Angela M. Fraser, Ph.D., Associate Professor/Food Safety Education Specialist
North Carolina State University, Raleigh, NC

CANNING APPLE PIE FILLING

Quality: Use firm, crisp apples. Stayman, Golden Delicious, Rome, and other varieties of similar quality are suitable. If apples lack tartness, use an additional 1/4 cup of lemon juice for each 6 quarts of slices.

Ingredients needed for

	1 quart jar	7 quart jars
Blanched slice apples	3-1/2 cups	6 quarts
Sugar	3/4 cups + 2 tablespoon	5-1/2 cups
Clear Jel ^R	1/4 cup	1-1/2 cup
Cinnamon	1/2 teaspoon	1 tablespoon
Nutmeg (optional)	1/8 teaspoon	1 teaspoon
Cold water	1/2 cup	2-1/2 cups
Apple juice	3/4 cup	5 cups
Yellow food coloring (optional)	1 drop	7 drops
Bottled lemon juice	2 tablespoons	3/4 cups

Yield: 1 quart or 7 quarts

Procedure: Wash, peel, and core apples. Prepare slices 1/2-inch wide and place in water containing ascorbic acid to prevent browning (see ascorbic acid). For fresh fruit, place 6 cups at a time in 1 gallon of boiling water. Boil each batch 1 minute after the water returns to a boil. Drain, but keep heated fruit in a covered bowl or pot. Combine sugar, Clear Jel^R, and cinnamon in a large kettle with water and apple juice. If desired, food coloring and nutmeg may be added. Stir and cook on medium high heat until mixture thickens and begins to bubble. Add lemon juice and boil 1 minute, stirring constantly. Fold in drained apple slices and fill jars with mixture without delay, leaving 1-inch headspace. Remove air bubbles. Wipe jar rims. Adjust lids and process immediately in a boiling water bath.

Recommended processing time (in minutes) in a boiling water bath:

Jar Size	Pack style	0-1000 feet	1001-3000 feet	3001-6000 feet	over 6000 feet
Pints or Quarts	Hot	25	30	35	40

Source:

E.L. Andress and J.A. Harrison. 1999. *So Easy to Preserve*. Cooperative Extension Service/The University of Georgia. 344 pp.

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North Carolina State University, Raleigh, NC

CANNING BLUEBERRY PIE FILLING

Quality: Select fresh, ripe, and firm blueberries. Unsweetened frozen blueberries may be used. If sugar has been added, rinse it off while fruit is still frozen.

	Ingredients needed for	
	1 quart jar	7 quart jars
Fresh blueberries	3-1/2 cups	6 quarts
Sugar	3/4 cups + 2 tablespoon	5-1/2 cups
Clear Jel [®]	1/4 cup + 1 tablespoon	2-1/4 cups
Cold water	1 cup	7 cups
Blue food coloring (optional)	3 drops	20 drops
Red food coloring (optional)	1 drop	7 drops
Bottled lemon juice	3-1/2 tablespoons	1/2 cup

Yield: 1 quart or 7 quarts

Procedure: Wash and drain fresh blueberries. For fresh fruit, place 6 cups at a time in 1 gallon boiling water. Boil each batch 1 minute after the water returns to a boil. Drain but keep heated fruit in a covered bowl or pot. Combine sugar and Clear Jel[®] in a large kettle. Stir. Add water and, if desired, food coloring. Cook on medium high heat until mixture thickens and begins to bubble. Add lemon juice and boil 1 minute, stirring constantly. Fold in drained berries immediately and fill jars with mixture without delay, leaving 1-inch headspace. Remove air bubbles. Wipe jar rims. Adjust lids and process immediately in a boiling water bath.

Recommended processing time (in minutes) in a boiling water bath:

Jar Size	Pack style	0-1000 feet	1001-3000 feet	3001-6000 feet	over 6000 feet
Pints or Quarts	Hot	30	35	40	45

Source:

E.L. Andress and J.A. Harrison. 1999. *So Easy to Preserve*. Cooperative Extension Service/The University of Georgia. 344 pp.

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Angela M. Fraser, Ph.D., Associate Professor/Food Safety Education Specialist
North Carolina State University, Raleigh, NC

CANNING CHERRY PIE FILLING

Quality: Select fresh, very ripe, and firm cherries. Unsweetened frozen cherries may be used. If sugar has been added, rinse it off while the fruit is still frozen.

	Ingredients needed for	
	1 quart jar	7 quart jars
Fresh sour cherries	3-1/3 cups	6 quarts
Sugar	1 cup	7 cups
Clear Jel ^R	1/4 cup	+ 1 tablespoon 1-3/4 cup
Cinnamon	1/8 teaspoon	1 teaspoon
Cold water	1-1/3 cup	9-1/3 cups
Red food coloring (optional)	6 drops	1/4 teaspoon
Almond extract (optional)	1/4 teaspoon	2 teaspoons
Bottled lemon juice	1 tablespoon + 1 teaspoon	1/2 cup

Yield: 1 quart or 7 quarts

Procedure: Rinse and pit fresh cherries, and hold in cold water. To prevent stem end browning, use ascorbic acid solution (see ascorbic acid). For fresh fruit, place 6 cups at a time in 1 gallon boiling water. Boil each batch 1 minute after the water returns to a boil. Drain but keep heated fruit in a covered bowl or pot. Combine sugar and Clear Jel[®] in a large saucepan and add water. If desired, add cinnamon, almond extract, and food coloring. Stir mixture and cook over medium high heat until mixture thickens and begins to bubble. Add lemon juice and boil 1 minute, stirring constantly. Fold in drained cherries immediately and fill jars with mixture without delay, leaving 1-inch headspace. Remove air bubbles. Wipe jar rims. Adjust lids and process immediately in a boiling water bath.

Recommended processing time (in minutes) in a boiling water bath:

Jar	Pack	0-1000	1001-3000	3001-6000	over 6000
Size	style	feet	feet	feet	feet
Pints or Quarts	Hot	30	35	40	45

Source:

E.L. Andress and J.A. Harrison. 1999. *So Easy to Preserve*. Cooperative Extension Service/The University of Georgia. 344 pp.

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CANNING FESTIVE MINCEMEAT PIE FILLING

Ingredients:

5 pounds ground beef or 4 pounds ground venison and 1 pound sausage
5 quarts chopped apples
2 cups finely chopped suet
2 pounds dark seedless raisins
1 pound white raisins
2 quarts apple cider
2 tablespoons ground cinnamon
2 teaspoon ground cloves
2 teaspoon ground nutmeg
5 cups granulated sugar
2 tablespoons salt

Yield: About 7 quarts

Procedure: Cook meat and suet in water to avoid browning. Peel, core and quarter apples. Put meat, suet, and apples through food grinder using a medium blade. Combine all ingredients in a large saucepan, and simmer 1 hour or until slightly thickened. Stir often. Fill hot jars with mixture without delay, leaving 1-inch headspace. Remove air bubbles. Wipe jar rims. Adjust lids and process in a pressure canner.

Process in a **Dial Gauge Pressure Canner** at 11 pounds pressure OR in a **Weighted Gauge Pressure Canner** at 10 pounds pressure:

Pints or Quarts – 90 minutes

The processing times given are for altitudes of 0-1000 feet. If you are canning at a higher altitude, the processing times stay the same, but you must make the following adjustments.

In a Dial Gauge Pressure Canner

- * At altitudes of 1001-2000 feet, the pressure is not increased; process at 11 pounds pressure.
- * At altitudes of 2001-4000 feet, process at 12 pounds pressure.
- * At altitudes of 4001-6000 feet, process at 13 pounds pressure.
- * At altitudes of 6001-8000 feet, process at 14 pounds pressure.

In a Weighted Gauge Pressure Canner

- * At altitudes above 1000 feet, process at 15 pounds pressure.

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North Carolina State University, Raleigh, NC

CANNING GREEN TOMATO PIE FILLING

Ingredients:

- 4 quarts chopped green tomatoes
- 3 quarts peeled and chopped tart apples
- 1 pounds dark seedless raisins
- 1 pound white raisins
- 1/4 cup minced citron, lemon or orange peel
- 2 cups water
- 2-1/2 cups brown sugar
- 2-1/2 cups white sugar
- 1/2 cup commercial vinegar (5% acidity)
- 1 cup bottled lemon juice
- 2 tablespoons ground cinnamon
- 1 teaspoon ground nutmeg
- 1 teaspoon ground cloves

Yield: About 7 quarts

Procedure: Combine all ingredients in a large saucepan. Cook slowly, stirring often, until tender and slightly thickened (about 35 to 40 minutes). Fill clean, hot jars with hot mixture, leaving 1/2-inch headspace. Adjust lids and process in a boiling water bath.

Recommended processing time (in minutes) in a boiling water bath:

Jar Size	Pack style	0-1000 feet	1001-3000 feet	3001-6000 feet	over 6000 feet
Pints or Quarts	Hot	15	20	20	25

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CANNING PEACH PIE FILLING

	Ingredients needed for	
	1 quart jar	7 quart jars
Fresh sliced peaches	3-1/2 cups	6 quarts
Sugar	1 cup	7 cups
Clear Jel® tablespoon	1/4 cup	+ 1 tablespoon 2 cups + 2
Cinnamon (optional)	1/8 teaspoon	1 teaspoon
Almond extract (optional)	1/8 teaspoon	1 teaspoon
Bottled lemon juice	_ cup	1-3/4 cups

Yield: 1 quart or 7 quarts.

Procedure: Peel peaches. To loosen skins, submerge peaches in boiling water for approximately 30-60 seconds, and then place in cold water for 20 seconds. Slip off skins and prepare slices 1/2-inch thick. Place slices in water containing one teaspoon or 3000 mg ascorbic acid in 1 gallon of water to prevent browning. For fresh fruit, place 6 cups at a time in 1 gallon boiling water. Boil each batch 1 minute after the water returns to a boil. Drain but keep heated fruit in a covered bowl or pot. Combine water, sugar, Clear Jel®, and, if desired, cinnamon and/or almond extract in a large kettle. Stir and cook over medium high heat until mixture thickens and begins to bubble. Add lemon juice and boil sauce 1 minute more, stirring constantly. Fold in drained peach slices and continue to heat mixture for 3 minutes. Fill jars without delay, leaving 1-inch headspace. Remove air bubbles. Wipe jar rims. Adjust lids and process immediately in a boiling water bath.

Recommended processing time (in minutes) in a boiling water bath:

Jar Size	Pack style	0-1000 feet	1001-3000 feet	3001-6000 feet	over 6000 feet
Pints or Quarts	Hot	30	35	40	45

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