

SPICY TOMATO CATSUP (Sunset Canning & Preserving Cookbook)

12 pounds ripe tomatoes, coarsely chopped
2 large onions, cut into pieces
1 red bell pepper, seeded and cut into pieces
1 tablespoon each mustard seed, whole black peppers, and dry basil
2 teaspoons whole allspice
2 small dried hot chile peppers
1 large bay leaf
1 whole cinnamon stick
1 ½ cups firmly packed brown sugar
1 tablespoon each salt and paprika
1 cup vinegar

1) In a blender or food processor, whirl tomatoes, onions, and bell pepper, a small amount at a time, until smooth. Press through a wire strainer and discard pulp. You should have 6 quarts of puree.

2) In an 8 – 10 quart pot, bring puree to boiling over medium-high heat. Boil gently, uncovered and stirring often, until reduced by about half (about 1 hour).

3) Into a loosely tied cheesecloth bag, place mustard seed, black peppers, basil, allspice, hot chili peppers, bay leaf, and cinnamon stick. Add to puree. Stir in brown sugar, salt, and paprika until well blended. Continue cooking over medium-high heat until very thick (about 1 ½ – 2 hours). As mixture thickens, STIR OFTEN and reduce heat to prevent sticking/scorching. Add vinegar during last 10 – 15 minutes of cooking. Discard spice bag.

4) Chill catsup and pour into freezer containers, cover, and freeze. Or prepare 4 pint-sized canning jars, filling jars to within ¼ inch of rim. Process in hot water bath for 20 minutes.

Makes 2 quarts. I double this recipe when I make it. (And some goes on to become BBQ sauce, see next recipe.) If you want to double it, either make two batches or use two 8 quart pots. It makes too much to cook well in one pot.

HICKORY BBQ SAUCE (Dining on a Dime Cookbook)

20 ounces ketchup
1 teaspoon salt
½ cup water
1 teaspoon onion powder
¼ cup cider vinegar
1 – 4 teaspoons liquid smoke (To taste. We like 3 per each recipe batch, because we like the smoky flavor.)
1 tablespoon brown sugar, packed
1/8 teaspoon garlic powder
1 Tablespoon Worcestershire sauce

Blend all ingredients in a blender or food processor until smooth. (I use an immersion blender.) Refrigerate for one month, or freeze.

FREEZER SALSA (Freezer Pleasers Cookbook)

¾ cup chopped onion
½ cup finely chopped celery
1/3 cup finely chopped sweet red or green pepper
1 – 2 jalapeno peppers, seeded and finely chopped (I use 2.)
3 cloves garlic, minced
¼ cup olive oil
12 plum tomatoes, peeled, seeded, and chopped (about 6 cups)
3 cans (6 ounces each) tomato paste
1/3 cup lime juice
1/3 cup white vinegar
1 tablespoon honey
1 tablespoon sugar
1 ½ teaspoons salt
1 teaspoon dried basil

1) In a large saucepan, saute the onion, celery, peppers, and garlic in oil for 5 minutes or until tender. Stir in the remaining ingredients; bring to a boil. Reduce heat; cover and simmer for 20 minutes, stirring occasionally. Cool completely.

2) Spoon into freezer containers. Cool. Cover and freeze. Stir before serving.

Makes about 6 cups.

(NOTE: Wear gloves when chopping jalapenos, and be very careful – don't touch anything, especially your face. Also? The recipe says freeze for up to 3 months. I've never had any problems with freezing for up to 6.)

FRESH MARINARA SAUCE (Sunset Canning & Preserving Cookbook)

6 pounds (about 15 medium-size) ripe tomatoes
Boiling water
1/3 cup olive oil or salad oil (I use olive.)
6 cloves garlic, minced
2 large onions, chopped
3 – 4 large carrots, finely chopped
2 tablespoons dry basil or 1/3 cup finely chopped fresh basil
1 tablespoon dry oregano leaves or 3 tablespoons finely chopped fresh oregano
2 ½ teaspoons salt
¾ to 1 teaspoon pepper

1) Immerse tomatoes, a few at a time, in boiling water for about 1 minute. Lift out with slotted spoon and plunge into cold water. Peel off and discard skins. Coarsely chop tomatoes to make 11 – 12 cups total.

2) Heat oil in 5-quart pot over medium heat. Cook garlic, onions, and carrots, stirring occasionally, until soft. Stir in tomatoes, basil, oregano, salt, and pepper. Bring to a boil. Reduce heat and simmer rapidly, uncovered and stirring occasionally, for about 1 ½ hours or until sauce is very thick and reduced by about ½.

3) Cool. Pour into freezer containers, cover, and freeze. Makes about 1 ½ – 2 quarts.

Note: If you want to make more, this is also better done in batches or separate pots, rather than trying to double the recipe in one pot.

STRAWBERRY FREEZER JAM (Freezer Pleasers Cookbook)

2 quarts fresh strawberries
5 ½ cups sugar
1 cup light corn syrup
¼ cup lemon juice
¾ cup water
1 package (1 ¾ ounces) powdered fruit pectin

- 1) Wash and mash the berries, measuring out enough mashed berries to make 4 cups. Place in a large bowl. Stir in the sugar, corn syrup, and lemon juice. Let stand for 10 minutes.
- 2) In a large pot, combine strawberry mixture and water. Stir in pectin. Bring to a full rolling boil over high heat, stirring constantly. Boil for 1 minute, stirring constantly. Remove from heat and skim off foam.
- 3) Pour into jars or freezer containers, leaving ½ inch headspace. Cover and let stand overnight or until set, but not longer than 24 hours. Refrigerate for up to 3 weeks, or freeze. Makes about 4 ½ pints.

Note: This does come out very sweet. You can try cutting some sugar to taste.

MIXED BERRY JAM (Adapted from Freezer Pleasers Cookbook)

6 cups of mixed berries in combination of choice (blueberries, raspberries, blackberries, strawberries)
5 cups sugar
2 tablespoons lemon juice
¾ cup water
1 package (1 ¾ ounces) powdered fruit pectin

- 1) In large bowl, mash the berries well. (You may want to do this in batches.) Stir in the sugar and lemon juice. Let stand for 10 minutes. In a small saucepan, bring water and pectin to a boil. Boil for 1 minute, stirring constantly. Add to fruit mixture. Stir for 3 minutes.
- 2) Pour into jars or freezer containers. Cool to room temperature, about 30 minutes. Cover and let stand overnight or until set, but not longer than 24 hours. Refrigerate for up to 3 weeks, or freeze. Makes about 7 cups.

ORANGE PINEAPPLE MARMALADE (Freezer Pleasers Cookbook)

2 medium organic oranges
2 cans (8 ounces each) crushed pineapple, drained
4 cups sugar
2 tablespoons lemon juice

1) Wash oranges well. Grate outer peel and set aside. Peel off and discard white membrane. Section the fruit and remove seeds. In a food processor, combine orange peel and orange sections. Cover and process until orange is in small pieces.

2) In a wide-bottomed 2 ½ quart microwave-safe bowl, combine the pineapple, sugar, lemon juice, and orange mixture. Microwave, uncovered, on high for 2 – 2 ½ minutes. Stir. Heat 2 minutes longer (edges will be bubbly). Stir. Microwave for 1 ½ – 2 minutes or until mixture is bubbly in center. Stir. Heat 2 minutes longer. Stir. Cool for 10 minutes.

3) Pour into jars or freezer containers. Cool to room temperature, about 1 hour. Cover and let stand at room temperature for 4 hours. Refrigerate for up to 3 weeks, or freeze. Makes about 4 cups.

Note: I have a 1100-watt microwave and these times work.

ALL DAY APPLE BUTTER (Freezer Pleasers Cookbook)

5 ½ – 6 pounds apples, peeled and finely chopped
4 cups sugar
2 – 3 teaspoons ground cinnamon (I use 2.)
¼ teaspoon ground cloves
¼ teaspoon salt

1) Place apples in 3-quart slow cooker. Combine the remaining ingredients and pour over apples. Mix well. Cover and cook on high for 1 hour.

2) Reduce heat to low. Cover and cook for 9 – 11 hours, or until thickened and dark brown, stirring occasionally. (If you want to make this overnight, set your alarm and get up and stir it a few times or it will scorch on the bottom. You will need to stir more often in the last hour or two.)

3) Uncover and cook on low for 1 hour longer. Stir with a wire whisk until smooth. Cool and transfer to freezer containers, leaving ½ inch headspace. Cover and refrigerate for up to 3 weeks, or freeze. Makes about 4 pints.