

Apples for Your Holiday Table

*Janie Burney, PhD, RD
Professor and Extension Nutrition Specialist
Family and Consumer Sciences*

Fall is the perfect season for preparing juicy, crisp apples you can enjoy all year round. It is also a good time to be thinking about what gifts you will need for family and special friends. Home canned gifts such as apple chutney, apple butter and apple relish made by you personally and say how much you care.



Apple Chutney

Developed by the National Center for Home Food Preservation

This recipe yields about six pint jars.

Use chutney as a side dish or spooned over turkey, chicken or pork.

YOU WILL NEED:

- 2 quarts chopped, cored, pared tart apples (about 10 medium)
- 1 cup chopped onions
- 1 cup chopped sweet red bell peppers (about 2 medium)
- 2 hot red peppers, seeded and chopped
- 1 ½ pounds seedless raisins
- 4 cups brown sugar
- 3 tablespoons mustard seed
- 2 tablespoons ground ginger
- 2 tablespoons ground allspice
- 2 teaspoons canning salt
- 1 clove garlic, crushed
- 1 quart white vinegar (5%)

DIRECTIONS

1. Start by washing half-pint canning jars; keep hot until ready to use. Prepare lids according to manufacturer's directions.

2. Wash apples well and prepare as directed.
3. Combine all ingredients; simmer until thick, about 1 hour and 15 minutes. As mixture thickens stir frequently to prevent sticking.
4. Pour boiling hot chutney into clean, hot jars, leaving ½-inch headspace. Remove air bubbles and adjust headspace if needed. Wipe rims with a damp paper towel; apply two-piece metal canning lids.
5. Process in a boiling water canner for 10 minutes (15 minutes if 1,001-6,000 ft altitude; 20 minutes if over 6,000 ft). Let cool, undisturbed, 12 to 24 hours and check seals.

You can eat the chutney fresh, too. Just refrigerate after making, putting into clean storage containers with lids. It will continue to set up over the next 24 hours but is ready to eat once it is cooled down.

Harvest Time Apple Relish

Developed by the National Center for Home Food Preservation

This recipe yields seven to eight pint jars.

White vinegar, sugar, cloves, cinnamon, and allspice combine with apples into a relish that pairs well with savory meats and cheeses.

YOU WILL NEED:

8 pounds apples (crisp cooking variety such as Honey Crisp, Cameo, or Pink Lady)

3 cups distilled white vinegar (5%)

2½ cups sugar

2 cups water

2 teaspoons whole cloves

8 pieces stick cinnamon (1½ inches each)

1 tablespoon ground allspice

4 teaspoons ground ginger

4 tablespoons (¼ cup) finely chopped red Serrano pepper (about 4-6 peppers as purchased)*

DIRECTIONS

1. Begin by washing canning jars; keep hot until ready to use. Prepare lids according to manufacturer's directions.
2. Rinse apples well, peel if desired for best quality, and core. Immerse prepared apples in a solution of 1 teaspoon ascorbic acid and 4 quarts of water to prevent browning. Coarsely shred with food processor or dice by hand and return to ascorbic acid bath as you work.

3. Rinse peppers and remove stem ends; trim to remove seeds then finely chop.
4. Combine vinegar, sugar, water, cloves, cinnamon sticks, allspice, ginger and red pepper. Heat while stirring to dissolve sugar; bring to a boil.
5. Drain apples and add to hot syrup. Bring back to a boil. Boil gently 5 minutes, stirring occasionally, until apples are mostly translucent. Turn off heat. Remove cinnamon sticks from relish mixture and place one piece in each jar.
6. Process in a boiling water canner for 10 minutes (15 minutes if 1,000-6,000 ft altitude; 20 minutes if over 6,000 ft). Let cool, undisturbed for 12 to 24 hours and check seals.

*Caution: Wear plastic or rubber gloves and do not touch your face while handling or cutting hot peppers. If you do not wear gloves, wash hands thoroughly with soap and water before touching your face or eyes.



Sweet Apple Relish

Developed by the National Center for Home Food Preservation

This recipe yields four pint jars.

White vinegar, sugar, cloves, cinnamon, and allspice combine with apples into a relish that pairs well with savory meats and cheeses.

YOU WILL NEED:

4 pounds apples, peeled, cored and sliced thin

1¼ cups distilled white vinegar (5%)

1 cup sugar

½ cup light corn syrup

2/3 cup water

1½ teaspoons whole cloves

4 pieces stick cinnamon (1½ inches each)

1 teaspoon whole allspice

DIRECTIONS

1. Begin by washing canning jars; keep hot until ready to use. Prepare lids according to manufacturer's directions.
2. Wash apples, peel, core and slice thin. Immerse cut

apples in a solution of ½ teaspoon ascorbic acid and 2 quarts of water to prevent browning.

3. Combine vinegar, sugar, corn syrup, water, cloves, cinnamon and allspice; bring to a boil. Drain apples and add to syrup. Simmer 3 minutes, stirring occasionally.
4. Remove cinnamon from syrup and place one piece in each jar.
5. Fill jars with boiling hot syrup, leaving ½ inch headspace, making sure apples are completely covered. Remove air bubbles and adjust headspace if needed. Wipe rims of jars with a dampened clean paper towel; adjust two-piece metal canning lids.
6. Process in a boiling water canner for 10 minutes (15 minutes if 1,001-6,000 ft altitude; 20 minutes if over 6,000 ft). Let cool, undisturbed for 12 to 24 hours and check seals.



Use Jonathan, Winesap, Stayman, Golden Delicious, MacIntosh, or other tasty apple varieties for good results.

Apple Butter

Developed by the National Center for Home Food Preservation

This recipe yields about 8 to 9 pints.

YOU WILL NEED:

- 8 lbs apples
- 2 cups apple cider
- 2 cups vinegar
- 2¼ cups white sugar
- 2¼ cups packed brown sugar
- 2 tablespoons ground cinnamon
- 1 tablespoons ground cloves

DIRECTIONS

1. Begin by washing canning jars. Immerse and boil in a pan of water for 10 minutes to sterilize; keep hot until ready to use.* Prepare lids according to manufacturer's directions.
2. Wash, remove stems, quarter and core fruit.
3. Cook slowly in cider and vinegar until soft. Press fruit through a colander, food mill or strainer. Cook fruit pulp with sugar and spices, stirring frequently. To test for doneness, remove a spoonful and hold it away from steam for 2

minutes. It is done if the butter remains mounded on the spoon. Another way to determine when the butter is cooked adequately is to spoon a small quantity onto a plate. When a rim of liquid does not separate around the edge of the butter, it is ready for canning.

4. Pour apple butter into hot jars, leaving ¼-inch headspace. Remove air bubbles and adjust headspace if needed. Wipe rims of jars with damp paper towel and apply two-piece metal canning lids
5. Process in a boiling water canner for 5 minutes (10 minutes if 1,001-6,000 ft altitude; 15 minutes if over 6,000 ft). Or, process in quart jars for 10 minutes (15 minutes if 1,001-6,000 ft altitude; 20 minutes if over 6,000 ft). Let cool, undisturbed for 12 to 24 hours and check seals.

*Quart jars need not be sterilized.

Reduced Sugar Apple Butter

Developed by the National Center for Home Food Preservation

This recipe yields about 4 to 5 half-pint jars.

YOU WILL NEED:

- 4 pounds apples
- 1 cup apple cider
- ½ cup granulated sucralose
- 1 tablespoon ground cinnamon
- ¼ teaspoon ground cloves
- ½ teaspoon ground allspice

DIRECTIONS

1. Begin by washing canning jars; keep hot until ready to use. Prepare lids according to manufacturer's directions.
2. Wash apples well and remove stems. Cut apples into quarters or eighths and remove cores.
3. Combine unpeeled apples and cider in 8-quart saucepan. Cook slowly and stir occasionally to prevent sticking. Cook until apples are very soft (falling apart).
4. Position a food mill or strainer securely over a large bowl. Press cooked apples with cider through the food mill or strainer to make a pulp. Be sure to collect all the pulp that comes through the food mill or strainer; for example, scrape any pulp clinging under the food mill into the bowl.
5. Combine the apple pulp with sucralose and spices in an 8 quart saucepan. Simmer over low heat, stirring frequently, until thickened.
6. To test for doneness, spoon a small quantity onto a clean plate; when the butter mounds on the plate without liquid separating around the edge of the butter, it is ready for processing. Another way to test for doneness is to remove a spoonful of the cooked butter on a spoon and hold it away from steam for 2 minutes. It is done if the butter remains mounded on the spoon.
7. Pour apple butter into hot jars, leaving ¼-inch headspace. Remove air bubbles and adjust headspace if needed. Wipe rims of jars with damp paper towel and apply two-piece metal canning lids
8. Process in a boiling water canner for 15 minutes (20 minutes if 1,001-6,000 ft altitude; 25 minutes if over 6,000 ft). Apple butter can be processed in a pint jar for the same amount of time. Let cool undisturbed for 12 to 24 hours and check seals.



Additional Notes: Reduced sugar or no-sugar-added spreads often experience quality losses faster than products made with added sugars, so it is best to make smaller batches at first until you see if you are happy with the quality over time. Once opened, jars that were processed should then be stored in the refrigerator.

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