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PICNIC PRESERVING- Canning For Elegant & Simple Pleasures



Outdoor feasting is a popular American pastime. Whether it be a formal setting or casual, 'tis the season for alfresco dining. Open-air entertaining is most appropriate during the warm summer months when we share good, well-prepared food with family and friends.

Advance preparation assures the cook of time to savor the portable feast with guests and family. Ball Corporation's home economists combine two time honored American traditions—preserving and picnicking—in these recipe offerings. "Put up" the art of home-canned goodies for a picnic this summer or anytime you are in the mood.

Grilled meat or fowl entreats a lively, dense sauce. Spicy Barbecue Sauce fills the bill, with a boldy seasoned tomato base. Pickled Beans and Onions is a crunchy combination well suited for picnic fare. Another crispy combo is Pickled Calico Vegetables. A patchwork of cauliflower, onions, peppers and carrots glistening in zesty vinegar.

If elegance is the theme, try crimson Very Berry Cooler. Raspberries, strawberries and lemons are transformed into a rosy beverage. Tropical Barbecue Sauce blends orange marmalade, crushed pineapple and rum in an exotic complement for pork or poultry. The grand finale for a fancy feast is Spiced Pears in Rum Raisin Syrup. A delicately spiced brown sugar syrup envelopes fresh pineapple and succulent pears. A glorious dessert to serve chilled in a crystal goblet.

Best simple or elegant, a picnic showcasing your own preserves is certain to bring pleasure to you and those you love.

Pickled Beans And Onions

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| 3 pounds green beans | 1-1/2 cups water |
| 1 pound pickling onions | 1 tablespoon mixed pickling spice |
| 2 cups vinegar | 1 tablespoon mustard seed |
| 2 cups sugar | |

Prepare home-canning jars and lids according to manufacturer's instructions.

Wash beans, trim ends. Par-boil in salted water about 5 or 6 minutes. Drain well. Peel onions, set aside. Combine vinegar, sugar, water and spices in a large saucepot. Simmer about 15 minutes. Pack beans and onions into hot jars, leaving 1/4 inch head space. Carefully ladle brine over beans and onions, leaving 1/4 inch head space. Remove air bubbles with a non-metallic spatula. Adjust caps.

Process 10 minutes in a boiling water bath canner.

Yield: about four pint jars.

Tropical Barbecue Sauce

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| 1 cup brown sugar | 1-1/3 cups orange marmalade |
| 4 teaspoons prepared mustard | 2 cups crushed pineapple |
| 2 teaspoons soy sauce | 1-1/3 cups pineapple juice |
| 2-1/4 cup light corn syrup | 1 cup rum |

Prepare home-canning jars and lids according to manufacturer's instructions.

Combine brown sugar, mustard, and soy sauce in a medium saucepot. Add light corn syrup. Stir in orange marmalade and pineapple. Heat mixture over medium heat about 10 minutes until pineapple is soft. Simmer gently about 10 minutes or until thickened. Remove from heat, stir in rum. Carefully ladle into hot jars, leaving 1/4 inch head space. Adjust caps.

Process 10 minutes in a boiling water bath canner.

Yield: about four 8-ounce jars.



Spicy Barbecue Sauce

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| 2 14-1/2 ounce cans tomato sauce | 2 tablespoons lemon juice | 1 garlic clove, minced |
| 1 6 ounce can tomato paste | 2 tablespoons prepared mustard | 1/2 teaspoon freshly ground pepper |
| 1/2 to 1 cup honey, according to taste | 1 tablespoon worcestershire sauce | 1/2 teaspoon ground cloves |
| 1/2 cup brown sugar | 2 teaspoons hot pepper sauce | 1/2 teaspoon allspice |
| 1/2 cup water | 1 small onion, finely chopped | 1/4 teaspoon ground ginger |
| 1/3 cup white wine vinegar | | |

Prepare home-canning jars and lids according to manufacturer's instructions.

Combine all ingredients in a large saucepot. Cook over medium heat for about 30 minutes; stirring frequently to prevent sticking. Carefully ladle into hot jars, leaving 1/4 inch head space. Adjust caps.

Process 15 minutes in a boiling water bath canner.

Yield: about five pint jars.

Very Berry Cooler

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| 3 quarts strawberries, washed and stemmed | 5 cups water |
| 1 quart raspberries, washed | 6 cups sugar |
| | 3 cups lemon juice |

Prepare home-canning jars and lids according to manufacturer's instructions.

Puree berries in a blender or food processor.

Place puree, water, sugar and lemon juice in a large saucepot over medium heat. Bring mixture to 165°F, stirring occasionally; do not boil. Remove from heat; strain juice through cheesecloth or jelly bag. Return juice to heat and simmer 5 minutes. Carefully ladle into hot jars, leaving 1/4 inch head space. Adjust caps.

Process 15 minutes in a boiling water bath canner.

Yield: about six quart jars.

Pickled Calico Vegetables

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| 6 cups cauliflower flowerets (1 large head) | 1 quart white vinegar |
| 1 cup peeled pickling onions | 1-1/2 cups sugar |
| 2 sweet green peppers, chopped into 1/2 inch pieces | 2 teaspoons mustard seed |
| 2 cups sliced carrots (about 4 large) | 2 teaspoons celery seed |
| 1-1/4 cup pickling salt | 2 teaspoons hot pepper sauce |

Combine vegetables and salt in large mixing bowl. Cover with ice; let stand 3 hours.

Prepare home-canning jars and lids according to manufacturer's instructions.

Drain vegetables; rinse well. Combine vinegar, sugar, mustard seed, celery seed, and hot pepper sauce in a large saucepot. Bring to boil; add vegetables and simmer 5 to 7 minutes. Carefully pack into hot jars, leaving 1/4 inch head space. Remove air bubbles with a non-metallic spatula. Adjust caps.

Process 10 minutes in a boiling water bath canner.

Yield: about five pint jars.

Spiced Pears In Rum Raisin Syrup

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| 7 to 8 pounds pears | 1/2 cup golden raisins |
| 1 fresh pineapple | 4 cinnamon sticks |
| 2 cups brown sugar | 2 teaspoons whole cloves |
| 2 cups water | 2 teaspoons whole allspice |
| 1 cup apricot preserves | 1/2 cup rum |

Prepare home-canning jars and lids according to manufacturer's instructions.

Peel, halve, and core pears. Place in soaking solution to prevent darkening. Peel pineapple; remove eyes from pineapple and cut into tidbits. Measure 2 cups pineapple tidbits and set aside. Combine remaining ingredients in a large saucepot, except rum; simmer about 15 minutes. Drain and rinse pears. Poach pears in water about 5 minutes, cooking one layer at a time. Pack pears into hot jars, leaving 1/4 inch head space. Remove from heat. Stir reserved pineapple tidbits and rum into syrup. Carefully ladle syrup over pears, leaving 1/4 inch head space. Add a cinnamon stick to each jar. Remove air bubbles with a non-metallic spatula. Adjust caps.

Process 25 minutes in a boiling water bath canner.

Yield: about four quart jars.

