Preserving Juneau’s Bounty
UAF Cooperative Extension, Juneau District
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Class Two: Fresh-Pack Pickles and Vinegar Infusions

**Pickled Green Beans:**
3 lbs green beans, washed, ends trimmed, cut to fit jars
1 t Cayenne pepper
2 T dill seeds
6 cloves garlic
3 1/4 cups water
3 1/4 cups white vinegar
1/3 cup pickling salt
12 half-pint jars

1. Wash jars with soap and water.
2. Fill waterbath with jars and water, put on high burner (or keep jars in sink of hot water).
3. Combine water, vinegar and salt in a sauce pot and bring to boil.
4. Wash, trim ends and cut beans into pieces to fit jars.
5. Remove jars from waterbath, pack beans into jars lengthwise, leave ½” headspace.
6. To each ½ pint jar, add 1/8 t cayenne, ½ clove garlic, ½ t dill seed.
7. Pour hot vinegar liquid over beans, leave ½ inch headspace.
8. Remove air bubbles, wipe rims, place and adjust lids.

**Squash Pickles**
4 pounds zucchini or yellow summer squash, sliced
1/4 cup canning & pickling salt
1 quart white vinegar (5%)
1 cup water
1/2 tsp dill seed per half-pint
1/2 clove garlic per half-pint
12 half-pint jars

1. Wash jars with soap and water.
2. Fill waterbath with jars and water, put on high burner (or keep jars in sink of hot water).
3. Combine vinegar, salt and water. Bring to a boil and simmer 5 minutes.
4. Remove jars from waterbath, pack with garlic, dill seed, and squash, leaving 1/2-inch headspace.
5. Fill jars to 1/2 inch from top with boiling hot liquid.
6. Remove air bubbles, wipe jar rims, adjust lids.
7. Process in water bath for 10 minutes.
**Spiced Apple Rings (or slices)**

1 teaspoon or 3000 mg ascorbic acid (vitamin C, if tablets, crush thoroughly)
8 lbs firm, tart apples
8 cups sugar
4 cups water
1 cup white vinegar
2 tablespoons whole cloves
6 cinnamon sticks (short)
1 teaspoon red food coloring (optional)
12 half-pint jars

1. Wash jars with soap and water.
2. Fill waterbath with jars and water, put on high burner (or keep jars in sink of hot water).
3. Combine the vitamin C in one gallon of water in a large bowl or pot.
4. Peel, core and slice apples into 1/2-inch thick rings or half-rings one apple at a time, placing each cut piece immediately in the vitamin C water.
5. In a 3-4 quart saucepan, combine sugar, water, vinegar, cloves, and cinnamon (and food coloring, if used). Bring to a boil, stirring constantly. Simmer for three minutes.
6. Remove apples from vitamin C water and drain well. Add to hot syrup and cook 5 minutes.
7. Fill jars with apples, leaving 1/2-inch headspace. Fill jars with hot syrup leaving 1/2-inch headspace.
8. Remove air bubbles, wipe rims, place and adjust lids.

**Onion Relish**

16 cups peeled, sliced onions (about 6 lbs)
6 cup white vinegar
3 cup sugar
3 teaspoon salt
1 1/2 teaspoon mustard seed
12 half-pint jars

1. Wash jars with soap and water.
2. Fill waterbath with jars and water, put on high burner (or keep jars in sink of hot water).
3. Drop onions in boiling water and cook 4 minutes. Drain.
4. Combine vinegar, sugar, salt and mustard seed in a large saucepan. Bring mixture to a boil. Add onions and simmer 4 minutes.
5. Pack onions into hot jars, leaving 1/2-inch headspace. Fill jar to 1/2-inch from top with hot cooking liquid. Be sure onions are totally immersed in vinegar solution.
6. Remove air bubbles, wipe rims, place and adjust lids.
7. Process in waterbath for 10 minutes.
Cranberry Orange Chutney
36 oz fresh, whole cranberries, rinsed
3 cups chopped white onion
3 cups golden raisins
2 1/4 cups white sugar
3 cups white vinegar
1 1/2 cup orange juice
2 tablespoons peeled, grated fresh ginger
4 sticks cinnamon (short)
12 half-pint jars

1. Wash jars with soap and water.
2. Fill waterbath with jars and water, put on high burner (or keep jars in sink of hot water).
3. Combine all ingredients in a large Dutch oven or pot and bring to a boil over high heat.
   Reduce heat and simmer gently for 15 minutes or until the cranberries are tender. Stir often to prevent scorching.
4. Remove cinnamon sticks and discard.
5. Fill jars with chutney to 1/2-inch headspace.
6. Remove air bubbles, wipe rims, place and adjust lids.
7. Process in waterbath for 10 minutes.

Herb Vinegar
12 cups white wine vinegar
Fresh herbs such as tarragon, rosemary, garlic, sage, thyme, basil, dried red peppers.
12 half-pint jars

1. Wash jars with soap and water.
2. Fill waterbath with jars and water, put on high burner (or keep jars in sink of hot water).
3. Warm vinegar in a pan to just below boiling, about 190°F.
4. After washing and drying, put 1-3 small sprigs of your preferred herb(s) in each jar.
5. Pour vinegar over herbs leaving 1/4 inch headspace at the top.
6. Wipe jar rims and cover with prepared two-piece lids.
7. Process for 10 minutes in a boiling water bath.

Note: you can also steep the herbs in the vinegar for 3 to 4 weeks before canning. Before processing, remove the herbs and replace with fresh ones to make the product more attractive.