

## **18. Preserves, Jellies, Canning, & Freezing**

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## **Rhubarb Jam**

8 cups rhubarb, chopped fine  
2 or 3 cups fresh fruit – raspberries,  
strawberries, or blueberries

8 cups sugar  
¼ to ½ cup water

Boil 15 to 18 minutes until all mushed up.

Add: 1 large or 2 small Jell-O (wild raspberry for raspberries) after boiling. For blueberries use black cherry. Store in refrigerator.

## **Freezer Pizza Sauce**

3 tablespoons salad oil  
4 medium onions, chopped  
3 small garlic cloves  
4 29-ounce cans tomatoes  
4 6-ounce cans tomato paste  
1 pound mushrooms, sliced

1 cup chopped parsley  
3 tablespoons sugar  
3 tablespoons salt  
4 teaspoons oregano  
2 bay leaves

In large saucepot over medium-high heat, in hot salad oil, cook onions and garlic until onions are tender, about 10 minutes. Discard garlic. Add remaining ingredients and heat to boiling. Reduce heat to low; cover and simmer two hours. Discard bay leaves

The pizza sauce may be frozen for three months. If you like, reserve some of the sauce to use the same day; refrigerate until ready to use. Ladle remaining sauce into one-pint freezer containers, leaving at least 1" head space. Cover and refrigerate until thoroughly chilled. Label and freeze. Makes about eight pints sauce.

## **Refrigerator Pickles**

7 cups thinly sliced cucumbers (about 4)  
1 teaspoon salt  
2 cups sugar  
1 cup diced onions

1 cup diced green peppers  
1 cup vinegar  
1 teaspoon celery seed

Mix cucumbers and salt. Let stand 1 hour. Mix remaining ingredients and pour over pickles. Refrigerate. Pickles will keep for 1 month.

## **Bread and Butter Pickles**

30 medium-sized cucumbers, (1 gallon, sliced)	5 cups sugar
8 medium-sized onions	5 cups vinegar
2 large red or green peppers	2 tablespoons mustard seed
½ cup salt	1 teaspoon turmeric
	1 teaspoon whole cloves

Slice cucumbers in thin rings. Do not pare.

Slice onion in thin rings.

Cut peppers in fine strips.

Dissolve salt in ice water and pour over sliced vegetables.

Let stand 3 hours and drain.

Combine vinegar, sugar and spices and bring to a boil. Add drained vegetables and heat to boiling point. Do not boil. Pack into sterilized jars and seal.

Note: It is possible to make a double batch of pickles with one batch of syrup.

**Pickled Beets:** Same as Bread and Butter Pickles except no peppers. Soak in salt 1 hour. Plenty for 4½ cups vegetables, 3 cups vinegar, 3 cups sugar, usual amount of spices. Process 10 minutes.

## **Tomato Juice Cocktail**

1 peck ripe tomatoes	½ teaspoon pepper
6 onions	1 cup sugar
3 peppers	¼ cup salt
1 stalk celery	

Cut vegetables in uniform size. Cook until all are soft. Strain and boil the liquid ½ hour. Seal in quart or pint jars.