

Apples for Your Holiday Table

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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 say how much you care.

The following recipes were adapted from the *Complete Guide to Home Canning*, Agriculture Information Bulletin No. 539, USDA, revised 2015, and the National Center for Home Food Preservation, nchfp.uga.edu.



Apple Chutney

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

This recipe yields about 6 pint jars.

YOU WILL NEED:

4 quarts (16 cups) pared, cored, chopped tart apples (about 10 medium)

1 cup chopped onions

1 cup chopped sweet red bell peppers (about 1 medium)

2 teaspoons seeded and finely chopped red Serrano pepper (about 2 to 4 peppers)

12 ounces seedless golden raisins

4 cups light brown sugar

3 tablespoons mustard seed

2 tablespoons ground ginger

2 teaspoons ground allspice

2 teaspoons canning salt

1 clove garlic, crushed

4 cups apple cider vinegar (5%)

DIRECTIONS

1. Wash canning jars; keep hot until ready to fill. Prepare lids and ring bands according to manufacturer's directions.
2. Combine all prepared ingredients in a large stockpot; bring to a boil. Reduce heat and simmer until thickened, about 45 minutes. As mixture thickens, stir frequently to prevent sticking.
3. Fill hot chutney into hot jars, leaving ½-inch headspace. Remove air bubbles and adjust headspace if needed. Wipe rims of jars with a dampened clean paper towel. Apply and adjust prepared canning lids.
4. Process in a boiling water canner for 10 minutes (15 minutes if at altitude of 1,001-6,000 feet; 20 minutes if over 6,000 feet). Let cool, undisturbed for 12 to 24 hours and check seals.

You can eat the chutney fresh, too. Just refrigerate in clean storage containers with lids. It will continue to set up over the next 24 hours but is ready to eat once it cools.

Harvest Time Apple Relish

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

This recipe yields 7 to 8 pint jars. Recipe developed at The University of Georgia, Athens.

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. Wash canning jars; keep hot until ready to fill. Prepare lids and ring bands 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, or until apples are mostly translucent. Turn off heat. Remove cinnamon sticks from relish mixture and place one piece in each jar.
6. Fill hot fruit with syrup into hot jars, leaving 1/2-inch headspace, making sure fruit is completely covered with syrup. Remove air bubbles and adjust headspace if needed. Wipe rims of jars with a dampened, clean paper towel. Apply and adjust prepared canning lids.
7. Process in a boiling water canner for 10 minutes (15 minutes at altitudes of 1,001-6,000 feet and 20 minutes if above 6,000 feet.) Let cool, undisturbed for 12 to 24 hours and check seals.



Sweet Apple Relish

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

This recipe yields 4 pint jars.

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. Wash 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 at altitude of 1,001-6,000 feet; 20 minutes if over 6,000 feet.) 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

This recipe yields about 8 to 9 pints.

YOU WILL NEED:

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

DIRECTIONS

1. Wash canning jars. Immerse ½ pint and pint jars in a pan of water and boil for 10 minutes to sterilize (unless you are processing for at least 10 minutes); keep hot until ready to use. Prepare lids according to manufacturer's directions.
2. Wash apples, remove stems, quarter and core.
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 ½ pint and pint jars in a boiling water canner for 5 minutes (10 minutes if at altitude of 1,001-6,000 feet or 15 minutes if over 6,000 feet). Process quart jars for 10 minutes (15 minutes if at an altitude of 1,001-6,000 feet or 20 minutes if over 6,000 feet). Let cool, undisturbed for 12 to 24 hours and check seals.

Reduced Sugar Apple Butter

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. Washing canning jars; keep hot until ready to use. Prepare lids according to manufacturer's directions.
2. Wash apples 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 at 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: Refrigerate any leftover over apple butter and enjoy freshly made. 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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