Homemade Pickles & Relishes

Wisconsin Style Food Preservation Series

1. Trim off tops, leaving 1 inch of stem. Wash berries and trim off stems and leaves.
2. Process in a boiling water canner.
3. Cover and process 10 minutes.

Yield: About 3 pints or 5 to 6 half-pints.

6 cups sugar
5 cups vinegar (5% acidity, acidified)
4 cups water
2 tbsp canning salt
1/2 tsp pickling spice
1/2 tsp dry mustard
1/2 tsp whole peppercorns
1/2 tsp dill seed
1/2 tsp onion seed
1/2 tsp celery seed
1/2 tsp garlic powder
1/4 tsp turmeric
1/4 tsp dry mustard
1/4 tsp whole allspice
1/4 tsp ground cloves
1/4 tsp ground coriander
1/8 tsp ground red pepper
1/8 tsp ground cayenne pepper
1/8 tsp ground nutmeg
1/8 tsp ground cinnamon
1/8 tsp dried thyme
1/8 tsp dried marjoram
1/8 tsp ground cloves
1/8 tsp ground black pepper

1. Trim off ends and wash whole beets.
2. Chop beets into 1-inch pieces.
3. Place in a casserole dish.
4. Add enough water to cover.
5. Bring to a boil.
6. Cover and simmer 15 minutes, or until tender.
7. Drain and cool.
8. Repeat steps 1 through 7.

Yield: 12 whole beets
2 lb tamarillo salsa
3 cups water
2 cups salt
1/4 cup black pepper
1/4 tsp nutmeg
1/4 tsp allspice
1/4 tsp ginger
1/4 tsp ground cloves
1/4 tsp ground cumin
1/4 tsp ground coriander
1/8 tsp cayenne pepper
1/8 tsp white pepper
1/8 tsp paprika
1/8 tsp onion powder
1/8 tsp garlic powder
1/8 tsp oregano
1/8 tsp thyme
1/8 tsp celery seed
1/8 tsp bay leaves

1. Place all ingredients in a saucepan.
2. Bring to a boil.
3. Reduce heat and simmer 15 minutes.
4. Cool completely.
5. Pack in hot sterilized jars.
7. Cover and process 10 minutes.

Yield: About 3 pints or 5 to 6 half-pints.

Yield: About 12 bottles of 1 pint bottles.

6 cups brown sugar
6 cups water
2 tbsp pickling spice
1 tsp salt
1 tsp mustard seed
1 tsp celery seed
1 tsp garlic powder
1/2 tsp pepper
1/2 tsp turmeric

1. Place all ingredients in a saucepan.
2. Bring to a boil.
3. Reduce heat and simmer 15 minutes.
4. Cool completely.
5. Pack in hot sterilized jars.
7. Cover and process 10 minutes.

Yield: About 3 pints or 5 to 6 half-pints.

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### C. Critical Factors: As Plutinized OR Process Authoritz. To Assise Conunercial Sterility (check Dorseho)

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#### Process Recommendations Attached?

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#### Processing Method:

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#### Example:

- **A Product**
  - **Processing Methods**
    - **B: Process Flung For All Methods Except Low-Acid Aspic**
      - **C: Process Flung For All Methods Except Low-Acid Aspic**