

## Apple Butter (Crock Pot)

4 qts peeled sliced apples, blended  
2 gals cider  
3 cups white sugar  
1 tsp cinnamon  
½ tsp cloves  
½ tsp allspice

Cook the apples and cider down until less than half, and then add remaining ingredients.

*Marilyn Koons*

## Banana Pepper Spread

3 dozen banana peppers (grind – drain – save juice)  
1 tsp salt  
3 lbs brown sugar  
1 qt vinegar  
1 qt mustard

Combine and cook for 15 minutes.

½ c flour  
juice from peppers

Mix for thickening. Add to the above mixture and cook for 5 minutes. Put in 7 pint jars, seal and sterilize for 15 – 20 minutes. (hot water bath)

Nancy Gillenwater

## **Bread and Butter Pickles**

1 green pepper (cut up)  
6 qts cucumbers (sliced)  
6 onions (sliced)  
1 cup salt (plain)

Combine and let set for three hours, then drain, rinse and drain again.

6 cups sugar (144 Saccharine  $\frac{1}{2}$  g)  
 $\frac{1}{2}$  cup mustard seed  
1  $\frac{1}{2}$  Tbsp celery seed  
 $\frac{1}{4}$  tsp cayenne pepper (if wanted)  
1  $\frac{1}{2}$  qts vinegar

Combine ingredients and boil for 5 minutes. Add pickles and onions. Heat to simmering and pack in sterilized jars.

*Marilyn Koons*

## **Dill Pickles**

Arrange grape leaves in bottom of jar. Next layer of pickles, grape leaves and dill. Repeat until jar is full.

For 2 gal jar, use  $\frac{1}{2}$  cup salt and water to cover pickles. Place plate and stone on top of pickles. Good in 10 days or 2 weeks. Keep in dark place. Then eat.

*Marilyn Koons*

## Dill Pickled Carrots

For each can use:

1 whole garlic clove (1/8 tsp)  
1 tsp dill seed

Pack can with carrots

Boil the following for 5 minutes:

4 ½ cups water  
4 cups (1 qt) 5% white vinegar  
½ cup coarse salt  
1/8 tsp. cayenne pepper  
2 saccharine tablets (1/4 gr)  
1/8 tsp alum

Pour into cans, seal.

Hot water bath:

10 min for pints  
15 min for quarts

*Marilyn Koons*

## Easy Grape Preserves

1 gallon grapes  
5 lbs granulated sugar

Mix together and boil of 35 – 40 minutes. Put thru food mil and put in containers and seal. Can be frozen.

Miriam Fauser

## Freezer Corn

2 ½ qts corn – cut off  
1 c milk  
1/3 c sugar  
¼ c butter or oleo

Mix together, simmer for 10 minutes. Cool and package, then freeze.

## Frozen Cole Slaw

1 med head of cabbage  
1 large carrot  
1 green pepper  
1 tsp salt

Cut cabbage as for slaw, chop the pepper and carrot, sprinkle salt over these and let stand for 1 hour. Squeeze out excess moisture. While the vegetables are setting, prepare the liquid.

1 cup vinegar  
¼ cup water  
2 cups sugar  
1 tsp celery seed  
1 tsp mustard seed  
½ tsp salt

Let this mixture boil about 1 minute. Then set off to cool. When cool, pour over the cabbage, pack in containers and freeze. Takes about 1 hour to thaw before serving.

*Betty Holloway & Peg Lyon*

## **Grape Juice**

Per quart:

1 ½ cups grapes

½ cup white sugar

Fill with boiling water and seal with hot top-seal lids. Put in 250 degree oven for 1 to 1 ½ hours.

*Marilyn Koons*

## **Grape Juice**

2 cups grapes

½ cup sugar

Place in hot quart jars – fill with boiling water. Seal in hot water bath 10 min.  
Real good.

*Betty Holloway & Peg Lyon*

## **Green Pepper Jelly**

Combine:

1 ½ cups chopped green pepper (squeeze out some of the juice)

1 ½ cups cider vinegar

6 ½ cups white sugar

25 shakes Tabasco sauce (or ¼ cup yellow banana pepper – ground)

Brings to a full rolling boil. Remove from heat and let mixture stand for 20 minutes.

Return to heat and bring to full rolling boil for 2 minutes.

Remove from heat and add 1 bottle of Certo and a few drops green food coloring.

Stir and skim.

Pour into hot glasses.

Seal with wax.

*Peg Lyon*

## Hungarian Sweet Peppers

Wash Banana Peppers (use whole or remove seeds)

Per quart jar:

1 Tbsp salt  
½ tsp sugar

In a large soup pan mix:

3 qts water  
1 qt vinegar  
½ box mixed pickle spices (1 oz)

Bring liquid and spices to a boil and pour over packed peppers and seal. (If the seal is not tight – boil full jars for a few minutes)

*Peg Lyon*

## Instant Pickles

7 c finely sliced pickles  
1 c finely sliced green peppers  
1 c finely sliced onion  
1 ½ tsp salt  
1 Tbsp celery seed

Mix above with hands. Pour over and stir in 2 c sugar and 1 c vinegar. Keep in refrigerator or freezer. Ready to eat next day. Makes 2 qt.

Gladys Heminger

## Islay's Pickles – 8 pints

1 gal sliced pickles  
1 cup salt

Cover with water, soak 3 days, and stir everyday.

Pour off water and cover with clear water. Add 2 Tbsp ground mustard. Heat through. Pour off.

Boil the following for 30 minutes:

1 qt. vinegar  
6 cups white sugar  
1 stick cinnamon  
2 tsp celery seed  
1 pinch of ground cloves.

Add green food coloring. Pour over pickles and heat through. Can and seal.

*Bonnie Koons & Marilyn Koons*

## Marvels Pickles (Company Pickle Chunks)

8 c sugar  
5 tsp course med salt  
4 c cider vinegar  
10 med cucumbers  
2 Tbsp pickling spice

Cover cucumbers with boiling water. Let stand till next morning; drain. Repeat this procedure the next three mornings. On the 5<sup>th</sup> day drain and slice in ½” slices. Combine remaining ingredients, bring to boiling and pour over cucumbers. Let stand 2 days. On the 3<sup>rd</sup> day bring to boiling and can. I use more than 10 cucumbers – depending on their size. I also dilute the vinegar some.

Marvel Cover

## Mustard Pickles

Wash pickles – pack tight.

Add:

1 tsp salt

½ tsp ground mustard

Pinch of Saccharine (size of pea) (2 tablets-1/2 grain)

Fill cans 2/3 full of weakened vinegar (white ½ + ½)

Seal cans – put in canner, cover with water. Process for 10 minutes. Turns from light to dull green.

*Marilyn Koons*

## Pizza Sauce

1 peck tomatoes – (Italian best)

1 hot pepper (optional)

5 med onions

2 sticks celery

2 green peppers

Grind together onion, celery, hot pepper and green pepper. Core and quarter tomatoes. Cook and put through sieve. Add ground mixture. Cook ½ hour. Then add:

1 c sugar

1 Tbsp Italian Seasoning

¼ c salt

1 pkg Good Seasons Salad Dressing Mix

1 c oil

1 Tbsp basil

1/3 c oregano

2 (12 oz) cans tomato paste

Simmer until thick. Fill hot jars and seal.

*Dixie Striker*



## **Refrigerated Cucumbers**

7 cups sliced cucumbers

1 cup sliced onion

1 sliced green pepper

2 cups sugar

1 cup white vinegar

1 tsp celery seed

1 tsp salt

Mix together and refrigerate for 5 days. Stir one time a day, then package and freeze.

*Fritz Knapp & Peg Lyon*

## **Pickled Beets**

1 gallon sliced beets

2 cups sugar

1 long cinnamon stick

6 whole cloves

1 Tbsp whole allspice

3 ½ cups vinegar

1 ½ cups water

Cook and skin beets (slice or chunk). Add sugar and spices to vinegar and water. Simmer 15 minutes. Add beets and boil 5 minutes. Pack beets in jars. Cover with the syrup. Process 5 minutes in hot water bath (not necessary unless you want to).

*Betty Holloway*

*Peg Lyon*

## Pickled Beets

1 gal Beets (cooked)

Boil together and pour over beets:

2 cups vinegar

3 cups sugar

1 cup water

1 tsp whole cloves (1/4 tsp cloves)

3 sticks cinnamon (1 tsp ground cinnamon)

Salt

*Marilyn Koons*

## Pickles (Refrigerator)

6 cups sugar

4 cups white vinegar

1/2 cup salt

1 large onion (sliced)

1 1/2 tsp mustard seed

1 1/2 tsp celery seed

1 gal cucumbers sliced thin and unpeeled

Mix together. Pour on cold over cucumbers. Keep in refrigerator. Will keep 1 year. Use gallon glass jar. Turn upside down to mix. Can use in days.

*Marilyn Koons*

## Spiced Pineapple

2 1/2 c diced pineapple – drained then set aside

3/4 c vinegar – to suit taste

6 – 8 cloves – whole

3/4 c syrup (pineapple)

1 1/4 c sugar

dash of salt

4 cinnamon – 1” sticks

Combine pineapple syrup, vinegar, sugar, salt, cloves and cinnamon in a sauce pan. Bring to a boil for 10 minutes. Add diced pineapple and bring to a boil.

Naomi K. Cook

## Sweet Mountains Pepper Jelly

¼ to ½ c ground hot peppers  
6 ½ c sugar  
1 bottle fruit pectin (certo)  
1 ½ c ground sweet green – red bell peppers  
1 ½ c cider vinegar or 1 c vinegar with ½ c water

Stem and seed jalapeno (hot)peppers. I wear rubber gloves. Combine peppers, sugar and vinegar and bring to a boil for 3 minutes. Remove skim and stir in 1 bottle certo, boil for 1 minute. (may add few drops food coloring if desired) Pour into sterilized jars and seal.

Nancy Gillenwater

## Sweet Pickle Slices

4 qts unpared medium cucumber slices, 1/8” thick  
1 qt. vinegar  
3 Tbsp salt  
¼ cup sugar

Simmer together 10 minutes, then drain.

3 1/3 cups vinegar  
6 ¾ cups sugar  
2 ¼ tsp celery seed  
1 Tbsp whole allspice

Boil vinegar and rest of ingredients together until sugar is dissolved. Pour over cucumber slices. Bring to a boil and seal.

*Nancy Maples*

## Tomato Bullion

½ bushel tomatoes  
3 ribs celery  
2 green peppers  
10 small or 6 large onions  
4 red hot peppers

Core, quarter tomatoes. Add 6 whole cloves and other vegetables and cook for 1 hour. Strain through colander. Add ¼ cup salt and ½ cup vinegar. Boil for 20 minutes, then can.

*Irene Miller & Nancy Maples*

## Zucchini Relish

12 c ground zucchini  
1 red pepper – ground  
carrot – optional  
4 c ground onions  
1 green pepper – ground

Mix well with 5 Tbsp salt. Let stand overnight. Rinse well with cold water and drain thoroughly.

Bring to a boil:

2 ½ c vinegar  
1 Tbsp dry mustard  
¾ tsp nutmeg  
½ tsp black pepper  
6 c white sugar  
1 ½ tsp celery seed  
¾ tsp turmeric

In large kettle combine rest of ingredients and boil. Add ground drained vegetables. Cook slowly for 30 minutes. Seal in jars.

Dixie Striker

