

Delicious Preserve Recipes: 12 Freezing and Canning Recipes - Learn How to Can and Freeze Jams

Preserving fruits and vegetables allows us to enjoy their delicious flavors year-round. Whether you have an abundance of fresh produce from your garden or you want to take advantage of seasonal fruits and vegetables, canning and freezing are excellent methods to preserve them. In this article, we will explore 20 fantastic preserve recipes, including 12 freezing and canning recipes, and also uncover the techniques to can and freeze jams that you can easily enjoy as a tasty spread on your favorite bread or biscuit!

1. Strawberry Jam

Start your preserve-making journey with a classic – strawberry jam! The sweet and tangy taste of fresh strawberries in a jar is a delightful treat. Spread it generously on your toast or use it as a filling for sweet pastries.

2. Blueberry Jam

Another fruity favorite is blueberry jam. Bursting with antioxidants and natural sweetness, this jam is perfect for those who love the distinct flavor of blueberries. It adds an extra touch of decadence when enjoyed alongside a cheese board.



Preserve Recipes Canning & Freezing Recipes: 20 Preserve Recipes, 12 Freezing and Canning Recipes, How to Can and Freeze (Jams, Jellies, Canning Book 3) by Christina Peterson (Kindle Edition)

★★★★☆ 4.6 out of 5

Language : English

File size : 3024 KB

Text-to-Speech : Enabled
Screen Reader : Supported
Enhanced typesetting : Enabled
Word Wise : Enabled
Print length : 47 pages
Lending : Enabled



3. Raspberry Jam

Raspberries are known for their vibrant red hue and distinct tartness. Turn them into a rich and flavorful jam that can be used in various desserts, such as cakes, tarts, and even as a filling for homemade chocolates.

4. Peach Jam

When peaches are in season, it's time to make some peach jam! Enjoy the beautiful taste of summer all-year-round with this versatile preserve. Spread it on warm scones or use it to glaze roasted meats for a unique twist.

5. Apricot Jam

Apricots offer a delightful combination of sweetness and tanginess. Capture their essence by turning them into a luscious apricot jam. Pair it with creamy desserts, like panna cotta or yogurt, for an indulgent experience.

6. Mango Chutney

Looking for a preserve with an exotic flair? Mango chutney is the answer. Spiced with aromatic ingredients, this chutney is perfect for dolloping on naan bread or serving as a dipping sauce for crispy samosas.

7. Spicy Tomato Sauce

Tomatoes are a staple in many households. Elevate their flavor by transforming them into a delicious spicy tomato sauce. Use it as a base for pasta dishes or as a dip for fries and appetizers. The possibilities are endless!

8. Zucchini Relish

Got an abundance of zucchini? Don't let them go to waste! Try making zucchini relish – a tangy and crunchy preserve that goes perfectly with grilled meats or in sandwiches. It adds a lovely burst of flavor to any dish.

9. Pickled Jalapenos

If you crave a bit of heat in your preserves, pickled jalapenos are just what you need. These spicy peppers add a kick to sandwiches, tacos, or even your homemade pizzas. Be prepared for a flavor explosion!

10. Apple Butter

Capture the essence of fall with a jar of apple butter. Slowly simmered with warm spices, this preserve is a perfect companion for freshly baked bread, muffins, or even as a topping for pancakes. It's comfort in a jar!

11. Fig Preserves

Indulge in the rich flavors of figs by preserving them in a delightful jam. Fig preserves can be used on their own as a topping for breakfast pastries or can accompany savory dishes like charcuterie boards for an elegant touch.

12. Pear Preserves

Pears are a symbol of autumn, and their sweet juiciness can be wonderfully preserved as a jam. Enjoy pear preserves on a cheese platter or use them as a filling for homemade fruit pies. It will make every bite truly irresistible.

13. How to Freeze Strawberries

Freezing strawberries is a fantastic way to ensure you have a supply of this delicious fruit all year. Learn the step-by-step process of freezing strawberries, from proper cleaning and hulling to storing them for future use in smoothies, desserts, or as a topping for your favorite yogurt.

14. Freezing Mixed Berries

If you have an assortment of berries, freezing them together is a convenient way to preserve them. Discover the best practices for freezing mixed berries and how this frozen treasure can be used in pies, cobblers, or simply added to your morning bowl of cereal for a burst of fruity goodness.

15. Canning Tomato Sauce

Tomato sauce is a versatile staple that can be used in a variety of dishes. Discover the art of canning tomato sauce and have it ready to enjoy even when tomatoes are out of season. Say goodbye to store-bought tomato sauce and savor the taste of your homemade version whenever you desire.

16. Canning Salsa Verde

If you love the tangy and vibrant flavors of Mexican cuisine, canning salsa verde is a great way to enjoy it year-round. Learn how to pickle fresh tomatillos and jalapenos to create a zesty salsa that can elevate your tacos, enchiladas, and even grilled meats.

17. Freezing Corn

Corn on the cob is a delightful treat during the summer months. To enjoy its sweet kernels even during colder times, learn the secrets of freezing corn. Discover the

best methods to blanch and store corn so that you can savor it in comforting soups or as a delicious side dish throughout the year.

18. Canning Pickles

Crunchy and tangy pickles are always a crowd pleaser. Don't limit yourself to store-bought ones when you can make your own! Learn how to can pickles, be it dill or bread and butter pickles, and have them ready to accompany your sandwiches, burgers, or as a refreshing snack on a summer day.

19. Freezing Peaches

Peaches are a delight when they're in season. However, their availability is limited. With freezing techniques, you can preserve these juicy fruits and have them whenever you desire. Discover how to freeze peaches properly, and enjoy them in pies, cobblers, or as a topping for ice cream throughout the year.

20. Canning Strawberry Preserves

If you desire the concentrated flavors of fresh strawberries in every spoonful, learn how to can strawberry preserves. These preserves can be used in a variety of sweet treats, from cakes and cookies to filling for pastries. Let your creativity flow with this versatile and delightful preserve.

Preserving your own fruits and vegetables is not only a great way to enjoy them year-round but also a fulfilling and sustainable way to ensure nothing goes to waste. Experiment with these 20 preserve recipes, explore the world of freezing and canning, and delight in the flavors of homemade preserves whenever you desire. With a little patience and effort, you can savor the taste of seasons past and create your own pantry filled with delicious homemade preserves!



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1) Preserve Recipes 3-23 Strawberry (4)Peach (2)Tomato (3) Pear (2)Fig (2) Cantaloupe Citron Orange Marmalade Cherry Almond PreservesRhubarb MarmaladeBlueberry PreservesSun Cooked Preserves 2) Canning or Freezing Recipes 24-38 Peaches (3)Corn (3)Beans CherriesCanned Chili Sauce Pears Tomatoes #4Cocktail Sauce3) Notes for Canning or Freezing Recipes 39-46

My Grandmother began the tradition of canning, making Jams, Jellies and Preserves in her family.

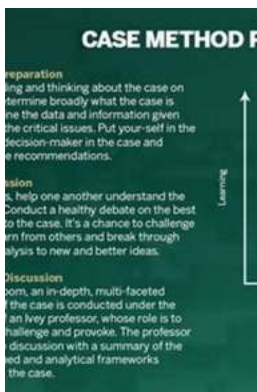
My Mother used rhubarb in just about all her jams and jellies as you will see in her recipes.

Hint: When making jams and jellies, chip up the paraffin into the bottom of the glasses and jars before pouring in the hot jam or jelly. The wax will melt and come to the top to seal.



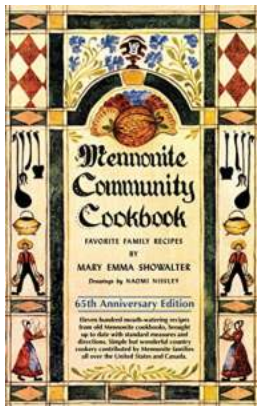
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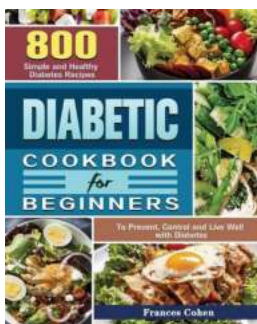
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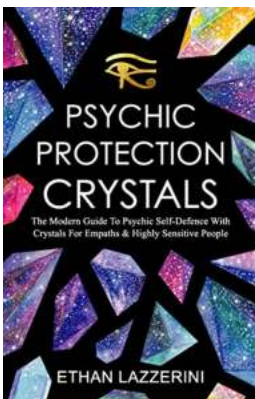
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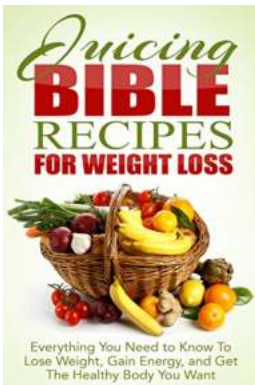
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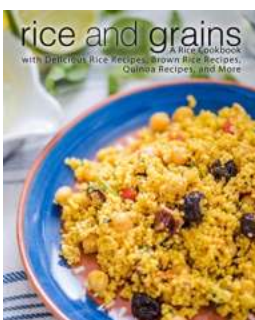
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