

MARTHA STONE

# FOOD *in* JARS



From Jellies to Jams and Lunches to Desserts

# **Food in Jars**

***From Jellies to Jams and Lunches to Desserts***

**BY**

# Martha Stone

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## Table of Contents:

- [Introduction](#)
- [Delicious Lunch Chicken Salad](#)
- [Taco, Taco, Dip](#)
- [Homemade Salsa](#)
- [Simply Chili Topped with Cornbread](#)
- [Italian Dinner Night Stromboli](#)
- [Weeknight Chicken Pot Pies in a Jar](#)
- [Philly Cheesesteaks in a Jar](#)
- [Home Cooked Lasagna in a Jar](#)
- [Shepherd's Pie](#)
- [Cordon Bleu Chicken in a Jar](#)
- [Rolls, Rolls, Rolls](#)
- [Savory and Heavenly Bread Pudding](#)
- [Banana Nut Bread](#)
- [Cherry Jam](#)
- [Grape Jelly](#)
- [Peach Jam](#)
- [Delicious and Sweet Apple Caramel Jam](#)
- [Crunchy Garlicky Dill Pickles](#)
- [Homemade Apple Butter](#)
- [Sweet Strawberry Jam](#)
- [Homemade Buttery Biscuits](#)
- [Homemade Almost Carrot Cake Jam](#)
- [Sweet Honey and Lemon Jelly](#)
- [Homemade and Canned Monkey Bread](#)
- [Ooey Gooney Lava Cakes](#)
- [Delicious Salsa with Tomatillos](#)

## **Introduction**

This book will take you on an exploration through different meals cooked in jars for convenience and also some canning ideas for jams, jellies and pickles. You will find this book is very helpful and will save you time and also money. This book includes, salsa, jams, jellies, lunches, dinners, and even desserts in jars.

All of the recipes in this book are stored or made in jars and are easy to make. You can make a week's worth of lunches or even three nights of dinners and store them in the freezer. Some of the desserts will last you a week and some of the canned jellies last all the way up to a year.

This book is a spin on canning and will allow you to use your cans for other things such as dinner and lunches making clean up and cooking a cinch.

Get ready to try some great new recipes that you can take with you or even give as a gift!

## Delicious Lunch Chicken Salad

This is the perfect lunch for anyone on the go. You can make these chicken salad jars the night before and then grab them on your way out. The jar includes everything from the chicken to veggies and you will surely love having these throughout the week. Once you are ready to eat, drizzle with your favorite dressing, shake, and eat.

This can recipe can be stored in the fridge for up to one week.

### Ingredients:

- 1 cup chicken breast
- ½ cup red onion
- ¼ cup yellow bell pepper
- ¼ cup red bell pepper
- ¼ cup orange bell pepper
- ¾ cup carrots
- ½ cup of celery
- ½ cup of pine nuts
- 1 package of baby greens

### Directions:

1. Grab four canning or mason jars and set them on the counter.
2. Start by dicing all of your vegetables into bite sized pieces.
3. Chop the chicken into bite sized pieces and evenly place the chopped chicken in the four jars.
4. Evenly distribute the vegetables throughout the four jars making sure to layer them.
5. Top off the jar with baby greens.
6. Place lid on the jar and store in the refrigerator.

## Taco, Taco, Dip

If you enjoy eating dips and wish you could have access to them whenever you want; this is the perfect recipe for you. This taco dip in a jar is great for on the go and you can enjoy it for lunch or as a snack. Simply dip your favorite tortilla chips in it for a delicious combination. You can even pack this for your next picnic or outing and please everyone.

This recipe can be stored in the fridge for up to one week.

### Ingredients:

- ½ cup sour cream
- 1 can of black beans
- 1 avocado
- ¼ cup of shredded cheddar cheese
- 1 tomato
- 1 green onion
- Salt and pepper, to taste
- ½ packet of taco seasoning
- 1 lime, juiced

### Directions:

1. Start by slicing the avocado and removing the pit. Scoop out the avocado filling and then chop into bite sized cubes.
2. In a mixing bowl, add the avocado, salt, pepper, and lime juice. Stir to mix.
3. In another bowl, mix the taco seasoning and black beans.
4. Dice the tomato and green onion.
5. Layer your mason jar with the ingredients, starting with the sour cream. Followed by the black beans, avocado, cheese, tomatoes, and top with the green onions.
6. Place the lid on your jar and store in the refrigerator until ready to eat.

## Homemade Salsa

Salsa has always been a favorite among dips and has become very popular. If you love salsa then this is the perfect recipe for you. Not only is this recipe homemade, the salsa is in a jar so you can store it or take it to your next outing. You will enjoy the fresh flavors of this salsa that stand out. Simply grab some tortilla chips and dig in.

This recipe can be stored in the fridge for one week or if you follow canning procedures it can be stored for months at a time in a cupboard.

### Ingredients:

- ½ of a yellow onion
- 1 tomato
- 1 garlic clove, minced
- 1 jalapeno, seeded and minced
- 1 lime, juiced
- 1 teaspoon of salt

### Directions:

1. Start by dicing all of your vegetables and then place them in a bowl.
2. Stir in the lime juice and salt until well mixed.
3. Spoon the mixture into a jar and store in the refrigerator for at least 30 minutes prior to serving.
4. Serve and enjoy!

## Simply Chili Topped with Cornbread

This is a great recipe for those nights that you want to relax on the front porch and watch the snow come down or cuddle up by the campfire. This recipe is easy to make and will be a sure crowd pleaser.

This delicious dinner can be stored for up to a week in the fridge. You can also freeze the can and then pull out and reheat when ready to eat.

### Ingredients:

#### Chili:

- 1 pound ground beef
- 3 cans (16 ounces) chili beans
- 1 large onion, diced
- 1 tablespoon olive oil
- 1 teaspoon of chili powder
- ½ teaspoon of pepper
- 1 teaspoon of salt
- 2 cups tomato juice (such as V8)
- 2 cups of salsa

#### Cornbread:

- 1 cup cornmeal
- 2 cups flour
- 1 teaspoon salt
- 3 large eggs
- 1 teaspoon vanilla
- 1 ½ cups sugar
- 2 ½ teaspoons baking powder
- ¾ cups butter
- 1 cup milk

### Directions:

#### Chili:

1. Grab a large pot and place it over medium high heat.
2. Place the olive oil in the pot and allow to warm.

3. Once the olive oil is hot, add in the onions and allow to cook for 5 minutes or until translucent.
4. Add the ground beef and cook until browned.
5. Once the meat is browned, add in the tomato juice, salsa, beans, salt, pepper and chili powder. Mix well.
6. Allow the chili to come to a boil, reduce heat and simmer for 10 minutes.
7. Spoon the chili into some mason or canning jars and set to the side.

Cornbread:

1. Preheat the oven to 375.
2. In a bowl, sift together the cornmeal, flour, baking powder, and salt. Set to the side.
3. In another bowl, beat the butter, eggs, vanilla and sugar together until it becomes light and fluffy.
4. Slowly mix in the dry ingredients and stir until well incorporated.
5. Scoop ½ cup of the cornbread mix onto the top of the chili in a jar.
6. Place the jars on a baking sheet and place them in the oven.
7. Allow the chili and cornbread to bake in the oven for 25 minutes.
8. Remove from the oven and allow to cool slightly.
9. Serve and enjoy.

## Italian Dinner Night Stromboli

This Stromboli in a jar is the perfect way to enjoy Stromboli. These portions are the perfect size and will delight anyone who tastes it. This recipe is easy to make and you can customize it with pepperoni or any other meat that you like. Serve with a side of marinara sauce. You can also make this recipe and then store the remaining Stromboli in the freezer until ready to use. It will keep in the freezer for a few months.

### Ingredients:

- 1 teaspoon sugar
- 2 tablespoons yeast
- 1 teaspoon salt
- 1 cup warm water
- 2 ½ cups flour
- 12 slices of Provolone cheese
- Italian seasoning, to taste
- 18 slices of Genoa Salami
- Parmesan cheese, to taste

### Directions:

1. Preheat the oven to 375 degrees.
2. Place the yeast and sugar together in a bowl. Pour the water over top and stir until the sugar is completely dissolved.
3. Allow the yeast to sit for about 2 minutes until it starts to bubble.
4. Once it bubbles, stir in the salt and flour.
5. Knead the mixture until a dough forms.
6. Once a dough is formed, roll it out into a large rectangle that is about a ¼ inch thick.
7. Place the cheese on top of the dough in two rows.
8. Layer the Salami on top of the cheese in three rows.
9. Sprinkle the top of the cheese and salami with the Italian seasoning and Parmesan cheese.
10. Grab the dough at the farthest end and begin to roll it up making a tight roll and then pinch the seam closed.
11. Cut the roll into 12 equal slices and then place into 12 greased jars.

12. Place the jars on a baking sheet and then place them in the oven.
13. Allow the Stromboli to bake for 30 minutes or until golden brown.
14. Remove the Stromboli from the oven and allow to cool.
15. Place in the refrigerator or freezer until ready to use.

## Weeknight Chicken Pot Pies in a Jar

This staple food is easy to make in a jar and very comforting. If you are looking for a down home taste then you have come across the right recipe. The crust on this pot pie is flaky and buttery and the filling is creamy and heavenly. The best part about these little pot pie jars is that you can freeze them and heat them up when you are in the mood for some chicken pot pie. They will keep in the freezer for a few months.

### Ingredients:

- 2 boxes of pie crust, refrigerated
- 1/3 cup onion, chopped
- 1/3 cup butter
- 1/2 teaspoon salt
- 1/3 cup flour
- 1/4 teaspoon black pepper
- 1/2 cup milk
- 1 3/4 cups chicken broth
- 1 bag carrots and peas, frozen
- 3 cups chicken, cooked and shredded

### Directions:

1. Preheat the oven to 425 degrees and place 8 jars to the side.
2. Cut each of the pie crusts into quarters. You will end up with a total of 16 crusts or quarters.
3. Place one quarter of the pie crust into each of the 8 jars and set aside.
4. In a skillet, heat the butter over high heat.
5. Add in the onions and allow to cook for 5 minutes or until tender.
6. Stir in the salt, pepper, and flour mixing well.
7. Slowly whisk the milk and chicken broth into skillet and continue to cook while whisking constantly.
8. Continue to whisk the mixture until it becomes thick.
9. Once thick, stir in the carrots and peas.
10. Allow to cook for 5 minutes.
11. Add in the chicken and stir.

12. Scoop the chicken mixture into the 8 jars evenly filling them to the top.
13. Top the jars with the remaining pie crust quarters. Cut off any remaining dough that is not being used.
14. Slice air vents in the top of the pie crusts.
15. Place the jars on a baking sheet and then place the sheet in the oven.
16. Bake in the oven for 15 minutes and then remove from the oven.
17. Cover the pot pies with aluminum foil and return to the oven for another 20 minutes.
18. Remove from the oven and allow to cool before serving.
19. Serve and enjoy or store in the freezer for later.

## Philly Cheesesteaks in a Jar

If you love Philly cheesesteaks, you will love this convenient and easy to make recipe. This recipe features delicious cheesesteaks in a jar. You can take these with you for lunch or make them for a nice game day party. These cheesesteaks can be stored in the refrigerator for lunches or placed in the freezer for a month until use.

### Ingredients:

- 2 loaves of bread (French or baguette)
- 1 pound of boneless ribeye steak, sliced thin
- 6 slices of Provolone cheese
- 1 tablespoon of butter
- 1 yellow onion, diced
- 1 green bell pepper, diced
- 1 egg white

### Directions:

1. Preheat the oven to 350 degrees.
2. Place a skillet over medium heat and allow to warm up.
3. Once warm, melt the butter in the pan and then add in the onions and peppers.
4. Cook for 5 minutes until tender.
5. Add in the steak and allow to cook until browned.
6. While the steak is browning, slice the baguettes lengthwise and then crosswise making sure to keep the bread together like a sandwich.
7. Brush the tops of the bread with the egg white.
8. Spoon the steak mixture into the bread and then place the cheese on top of each sandwich
9. Place the sandwiches in 6 mason jars and then place them in the oven and allow to bake for about 15 minutes or until the bread is golden brown.
10. Remove from the oven and serve.

## Home Cooked Lasagna in a Jar

Lasagna is a favorite for many people and this recipe allows you to enjoy lasagna without the mess. Sometimes lasagna can be messy to make but this convenient way shows you how to make it in a jar so everyone can enjoy a perfectly constructed piece of your lasagna. Never again worry about it falling apart or looking like a disaster. This lasagna in a jar is sure to please your family and friends.

This lasagna can be prepared beforehand and then stored in the freezer for a few months. Just pull it out and warm it up before eating.

### Ingredients:

- 1 container (15 ounces) ricotta cheese
- 1 cup shredded mozzarella cheese
- 1 package egg noodles
- 1 large egg
- 1 cup mushrooms, chopped
- 1 bunch spinach
- ¼ cup parmesan cheese
- 3 cups spaghetti sauce
- 1 tablespoon butter
- ½ teaspoon of salt

### Directions:

1. Grab six jars and lightly grease them.
2. Preheat the oven to 350 degrees.
3. In a large pot of salted water, boil the egg noodles according to directions.
4. Drain the pasta and then return it to the pan.
5. In a skillet over medium high heat, melt butter.
6. Stir in the mushrooms and sauté until tender.
7. Add in the spinach and allow to wilt, about 2 minutes.
8. In a bowl, mix together the ricotta, egg, 2 cups of spaghetti sauce, salt, and mushroom mixture until well combined.
9. Stir the ricotta mixture in with the pasta and then scoop the pasta mixture evenly into the 6 jars.

10. Top the lasagnas evenly with the remaining cup of spaghetti sauce.
11. Sprinkle each jar with mozzarella and parmesan.
12. Place the jars on a baking sheet and bake in the oven for 30 minutes until cheese is melted and lasagna is bubbly.
13. Serve.

## Shepherd's Pie

Shepherd's Pie is a home cooked staple that has been popular among many families for years. This staple food is great for Sunday evening cooking and also for entertaining. This recipe takes Shepherd's Pie and places it in a convenient jar to keep things mess free. You will love the taste of the browned potatoes over top the baked beef mixture.

This shepherd's pie can be placed in the refrigerator for weeknight meals or lunches. You can also prepare it and store it in the freezer for a few months.

### Ingredients:

- 1 pound ground beef
- 4 garlic cloves, minced
- 1 yellow onion, diced
- 1 bag of frozen peas and carrots
- 1 ½ teaspoons of parsley
- 1 teaspoon of seasoning salt
- 10 drops of tabasco sauce
- 6 ounces of tomato juice, such as V8
- 6 cups of mashed potatoes
- ¼ cup flour
- 1 can (14.5 ounces) beef broth
- 1 ½ tablespoons red wine vinegar
- ½ cup cheddar cheese, grated
- ½ cup parmesan cheese

### Directions:

1. Preheat the oven to 400 degrees and set aside 6 jars.
2. In a large sauce pan over medium high heat, add in the onion, garlic and ground beef.
3. Cook the mixture until the ground beef is browned.
4. Add in the frozen peas and carrots and allow to cook making sure to stir often.
5. Add in the seasoned salt, Tabasco sauce and parsley. Stir.
6. Sprinkle in the flour and stir until mixed in.
7. Add in the tomato juice, vinegar, and beef broth.

8. Stir and allow to come to a boil.
9. Once the mixture boils, reduce the heat and allow to simmer for 20 minutes.
10. Prepare the potatoes by boiling them and then mashing them.
11. Once you have prepared the potatoes, stir in the parmesan and cheddar cheese.
12. Spoon the potatoes into a Ziploc bag and set to the side.
13. After the beef has simmered for 15 minutes, spoon the mixture evenly into the 6 jars.
14. Place the jars on a baking sheet and then pipe the mashed potatoes on top of each of the jars.
15. Bake the shepherd's pies in the oven for 15 minutes or until the potatoes are lightly browned.
16. Remove from the oven and serve!

## Cordon Bleu Chicken in a Jar

This recipe is a great weeknight dinner that everyone will enjoy. This recipe takes cheese and ham and wraps it up in chicken for a great flavor combination. This cordon bleu is baked in a jar so you can enjoy the convenience of taking it anywhere with you or even enjoying a late night dinner by the lake.

This recipe makes a perfect make ahead meal that you can freeze. It will keep in the freezer for up to a few months.

### Ingredients:

- 6 chicken breast cutlets, boneless and skinless
- 10 slices Swiss cheese
- 10 slices Ham
- 1 teaspoon salt
- ½ teaspoon pepper
- 1 stick butter, melted
- 1 ½ cups panko breadcrumbs

### Directions:

1. Preheat the oven to 375 degrees.
2. Place the chicken on a piece of plastic and allow them to overlap a little bit.
3. Cover with another piece of plastic wrap and pound down the chicken. (The chicken should be one sheet of chicken after you pound it down)
4. Sprinkle the pounded chicken with salt and pepper.
5. Place the slices of ham on top of the chicken.
6. Lay the cheese on top of the ham.
7. Roll the chicken into a tight roll starting with the farthest end and rolling up towards you.
8. Grease 8 jars.
9. Once rolled, cut the chicken into 8 slices and place the chicken slices spiral side down into the 8 jars.
10. Mix together the Panko breadcrumbs and melted butter.
11. Spoon the breadcrumbs evenly onto the top of the 8 jars.

12. Tent the jars with aluminum foil and then place them on a baking sheet.
13. Bake in the oven for 35 minutes and then remove the foil.
14. Continue baking for 5 minutes or until the chicken is cooked thoroughly and the breadcrumbs are lightly browned.
15. Remove from the oven and allow to cool slightly before serving.
16. Serve and enjoy!

## Rolls, Rolls, Rolls

Everyone loves a nice dinner roll with their meal so why not make one in a jar! These dinner rolls are easy to make and are also airy and delicious. You will impress everyone with your dinner rolls in a jar.

These rolls can be kept on the counter and fresh for up to a week.

### Ingredients:

- 1 tablespoon sugar
- 1 tablespoon active dry yeast
- 1 cup buttermilk, at room temperature
- 3 tablespoons warm water
- 1 large egg
- 1 teaspoon salt
- 2 ½ cups whole wheat bread flour
- 6 tablespoons butter, softened
- 1 teaspoon rosemary, chopped

### Directions:

1. Lightly grease 12 jars and set aside on a baking sheet.
2. In a bowl, mix together the sugar, yeast and warm water. Allow to active and bubble, about 2-5 minutes.
3. In a mixing bowl, combine the flour, salt and rosemary until mixed.
4. Dig a hole in the middle of the flour mixture.
5. Whisk the yeast mixture and then add in the egg and buttermilk.
6. Pour the buttermilk mixture into the hole in the flour.
7. With a hand mixer on low, beat the flour and liquid together until combined.
8. Turn the mixer off and allow the dough mixture to sit for 10 minutes.
9. Turn the mixer back on and add in the butter until combined.
10. Allow the dough to knead on a low speed for 5 minutes.
11. Grab a bowl and grease it with olive oil.
12. Place the dough in the greased bowl and cover with plastic wrap.

13. Allow the dough to sit for 1 hour.
14. After an hour, lightly oil a clean counter and then place the dough on top of it.
15. Sprinkle the bottom of the jars with a little cornmeal.
16. Roll the dough out and form into 12 round balls and place them in the jars.
17. Cover the rolls again and allow to rise for another hour.
18. Preheat the oven to 400 degrees.
19. Brush some melted butter on top of the dinner rolls and top with salt.
20. Bake the rolls in the oven for 25 minutes or until golden brown.
21. Serve.

## Savory and Heavenly Bread Pudding

Bread pudding is a delicious dessert that is enjoyed by many. This dessert is creamy, sweet and also savory at the same time making it an ideal choice to serve to a crowd. This bread pudding recipe is made in a jar so you can serve it anywhere. The perfect servings are sure to please anyone and will have you coming back for seconds. Tip: Serve with a scoop of ice cream for a sweet overload.

You can store this prepared food in the refrigerator for up to a week.

### Ingredients:

- 1 cup chocolate chips
- 6 cups bread, cubed
- 2 teaspoons vanilla
- ½ cup sugar
- 2 cups milk
- ¼ cup butter, melted
- 2 large eggs

### Directions:

1. Place the bread, chocolate chips, and sugar in a bowl. Toss together until mixed and the chocolate chips are evenly distributed.
2. In another bowl, whisk together the melted butter, milk, eggs, and vanilla.
3. Pour the wet ingredients over the dry ingredients and toss well to make sure the bread is completely coated.
4. Cover the mixture and allow to chill in the refrigerator for an hour.
5. Grease the 6 jars.
6. Remove the mixture from the refrigerator and spoon it evenly into each of the jars.
7. Place the jars on a baking sheet and then cover with a sheet of aluminum foil.
8. Place the baking sheet in the refrigerator and allow to chill overnight.
9. The next morning, remove the baking sheet from the oven and place the jars in a glass baking dish.
10. Preheat the oven to 375 degrees.
11. Pour boiling water into the glass dish about 1 inch deep.

12. Place the glass dish in the oven and allow the bread pudding to bake for 30 minutes or until lightly browned and set in the center.

13. Remove from the oven and allow to cool slightly.

14. Serve and enjoy!

## Banana Nut Bread

This recipe is the perfect jar recipe for banana bread. Banana bread is a sweet and delicious bread that can be enjoyed anytime. These perfect portions are easy to access and provide just the right amount of dessert bread. You can even make these and give them as gifts. Tip: Add some extra flavor to your banana nut bread and add in chocolate chips or even substitute them for the walnuts, Yum!

This banana bread will stay fresh for 1 week. It is not uncommon for it to stay fresh longer.

### Ingredients:

- 2 2/3 cups sugar
- 2/3 cup shortening
- 2/3 cup water
- 4 large eggs
- 2 cups bananas, peeled and mashed
- 1 1/2 teaspoons salt
- 3 1/3 cups flour
- 1/2 teaspoon baking powder
- 2 teaspoons baking soda
- 2/3 cup walnuts, chopped
- 1 teaspoon ground cinnamon

### Directions:

1. Preheat your oven to 325 degrees and grease 12 jars.
2. In a mixing bowl, beat together the shortening and sugar until it becomes light and fluffy.
3. Add the mashed bananas, eggs and water to the shortening mixture and mix well.
4. In another bowl, sift together the salt, cinnamon, baking powder, baking soda, and flour.
5. Add the flour mixture into the banana mixture and stir well making sure there are no lumps.
6. Stir in the walnuts.
7. Evenly spoon or funnel the banana mixture into each of the 12 jars. (Make sure to only fill the jars half way)

8. Place the jars on a baking sheet and place the baking sheet in the oven.
9. Bake for 45 minutes or until the banana nut bread is golden brown.
10. Remove the bread from the oven and allow to cool completely.
11. Serve immediately or place a lid on the jar and store/deliver.

## Cherry Jam

Cherry jam is the perfect sweet addition to toast or biscuits. You can even add a little bit of it to some shortbread cookies for a heavenly treat that is out of this world.

Canned cherry jam can last up to 1 year in the cupboard.

### Ingredients:

- 1  $\frac{3}{4}$  ounce package powdered fruit pectin, regular
- 3 pounds sweet cherries, ripe
- $\frac{1}{4}$  cup lemon juice
- 1 teaspoon lemon peel, finely grated
- 5 cups sugar

### Directions:

1. Grab the cherries and begin to wash them, pit them, stem them, and then chop them.
2. Once all the cherries are chopped, measure out 4 cups to be used.
3. Using a Dutch oven, mix together the pectin, cherries, lemon juice and lemon peel.
4. Allow the mixture to come to a boil over high heat while stirring constantly.
5. Add in the sugar and stir.
6. Allow the mixture to return to a boil and allow to boil for 1 minute while constantly stirring.
7. Remove the pot from the heat and remove any foam on top.
8. Grab 6 canning jars (1/2 pint size) and spoon the hot jam into each of them evenly. (Make sure to leave about  $\frac{1}{4}$  inch at the top)
9. Place a lid on the jars and then process the jars in boiling water for 5 minutes.
10. Remove the jars and allow to cool.
11. Store or use.

## Grape Jelly

Grape jelly is a popular choice among many people. People use grape jelly on all types of breads and even mix it with other foods to make stews, liquids, and toppings. This recipe is easy to make and you can enjoy grape jelly all year long.

Grape jelly can be stored for up to a year.

### Ingredients:

- 1  $\frac{3}{4}$  ounce package powdered fruit pectin, regular
- 3 cups grape juice, unsweetened
- 4  $\frac{1}{2}$  cups sugar

### Directions:

1. Grab a Dutch oven and place it on the stove.
2. Add in the grape and pectin. Stir.
3. Over high heat, allow the mixture to come to a boil while stirring constantly.
4. Add in the sugar and continue to stir.
5. Allow the mixture to return to a boil and let boil for 1 minute.
6. Remove the pan from the heat.
7. Grab 5 canning jars (1/2 pint size) and spoon the jelly into each of the jars evenly leaving  $\frac{1}{4}$  inch space near the top.
8. Screw the lids onto the jars and then process the jars in boiling water for 10 minutes.
9. Remove the jars and allow them to cool.
10. Store or enjoy!

## **Peach Jam**

Jam is used for many different things and this peach jam will help sweeten your breakfast or even dessert. It goes great on muffins and is not too sweet.

This jam can be stored in the pantry for up to a year.

### **Ingredients:**

- 4 cups peaches, ripe
- ¼ cup lemon juice
- 7 cups sugar
- 3 ounces liquid fruit pectin

### **Directions:**

1. Start by peeling and chopping the peaches.
2. Grab a Dutch oven and place it on the stove.
3. Place the peaches, lemon juice and sugar in the pot.
4. Allow the mixture to come to a boil over high heat, stirring constantly.
5. Once the mixture comes to a boil, stir in the pectin and return to a boil.
6. Let the mixture boil for an additional 1 minute.
7. Remove the pot from the heat and grab 7 canning jars (1/2 pint size).
8. Spoon the peach jam into each of the canning jars evenly while leaving a ¼ inch space near the top.
9. Screw the lids on the jars and process them in boiling water for 5 minutes.
10. Remove the jars from the boiling water and allow to cool.
11. Serve or store!

## Delicious and Sweet Apple Caramel Jam

This jam is simply sweet and delicious. It is a combination of apples and also caramel which gives it a rich flavor. You can use this jam on breakfast bread or even as a dessert topping.

This jam can be stored for up to 1 year in the cupboard.

### Ingredients:

- 1 ¼ cups water
- 4 pounds apples, cored and peeled
- 3 cups sugar
- 2 tablespoons lemon juice
- 1 tablespoon vanilla
- 1 tablespoon butter
- 1 cup light brown sugar

### Directions:

1. Grab the apples and chop them up.
2. In a saucepan over medium high heat, combine the apples, lemon juice, and ½ cup of water.
3. Allow the mixture to come to a boil while stirring.
4. Reduce the heat and let simmer for 30 minutes or until the apples have become tender.
5. Once the apples are tender, place them in a food mill and press until you have 5 cups of apple.
6. In a large Dutch oven, place the sugar evenly along the bottom and begin to heat over medium heat.
7. When the sugar begins to melt, reduce the heat to low and allow to cook for 10 minutes or until completely melted and golden brown in color.
8. Remove the sugar from the heat and add in the remaining water.
9. Return the pot to the heat and stir until caramel becomes dissolved.
10. Slowly add in the apple and brown sugar. Stir.
11. Cook over medium high heat until the sugar is dissolved.

12. Once the sugar is dissolved, increase the heat and allow the mixture to reach a boil.
13. Boil for 10 minutes.
14. Remove the caramel from the heat and stir in the vanilla and butter.
15. Grab 6 canning jars (1/2 pint size) and spoon the jam into each of them evenly. (Leave 1/4 inch space at the top)
16. Screw the lids on the jars and process them in boiling water for 10 minutes.
17. Remove from the boiling water and allow to cool.
18. Store or enjoy!

## Crunchy Garlicky Dill Pickles

Pickles make a great condiment and they are known for their crunch. These dill pickles have a hint of garlic to them and taste wonderful. Not only are they easy to make, they will delight everyone who has them.

These pickles can be canned and stored for up to 1 year.

### Ingredients:

- 1 ½ cups water
- 2 pounds cucumbers
- 1 ½ cups apple cider vinegar
- 6 garlic cloves, peeled
- 2 tablespoons pickling salt
- 3 teaspoons dill seed
- 1 ½ teaspoons black peppercorns
- ¾ teaspoons crushed red pepper

### Directions:

1. Start by washing your cucumbers and then slicing them into ideal pickle sizes.
2. Over high heat, bring the water, vinegar and salt to a boil.
3. Reduce to a simmer and allow to cook for a few minutes.
4. Grab 3 canning jars (1 pint size).
5. Place 1 teaspoon of dill seed, ½ teaspoon of black pepper corns, and ¼ teaspoon of crushed red pepper into each of the 3 jars.
6. Place the cucumbers in the canning jar. You can pack them tightly.
7. Remove the simmering liquid from the stove and pour it evenly into each of the 3 jars. (Leave ¼ to ½ inch space between the liquid and top of jar)
8. Screw the lids on the jars and allow them to cool.
9. Once cooled, store in the refrigerator or cupboard.

# Homemade Apple Butter

Apple butter is a great addition to any breakfast. Apple butter is sweet and also delicious making it a great match for biscuits. You can enjoy apple butter year round with this recipe.

This recipe can be canned and stored for up to a year.

## Ingredients:

- 1 cup apple cider vinegar
- 4 pounds apples
- 4 cups sugar
- 2 cups water
- 2 teaspoons cinnamon
- 1 teaspoon salt
- ½ teaspoon allspice
- ½ teaspoon ground cloves
- 1 lemon juiced and zested

## Directions:

1. Grab the apple and cut them into quarters.
2. Place a large pot on the stove and heat it over high heat.
3. Add in the water, apples, and vinegar.
4. Allow the apple mixture to come to a boil and then reduce the heat to a simmer.
5. Cook for 30 minutes or until apples are tender.
6. Remove the pot from the heat.
7. Place the apples in a food mill and process to get an apple puree. (Throw out the cores and peels)
8. Take the apple puree and measure it out.
9. Add ½ cup of sugar per cup of apple puree.
10. Stir the sugar into the apple puree and then stir in salt, cloves, lemon juice, lemon peel, allspice, and cinnamon.
11. Place the apple mixture into a large pot and allow to heat slowly over medium low heat.

12. Allow to cook for 2 hours.
13. Remove the pot from the heat and grab 3 canning jars (pint size).
14. Spoon the apple butter into the jars evenly and then screw the lids on tight.
15. Process the jars in boiling water for 10 minutes.
16. Remove the jars from the boiling water and allow to cool.
17. Store or enjoy!

## Sweet Strawberry Jam

Strawberry jam is another favorite among people and is used to help enhance the taste of foods and desserts. This jam can be used on biscuits and toast but you can also add a dollop onto the top of some cookies for a rich taste.

This jam can be stored for up to 1 year.

### Ingredients:

- 1 ¾ ounces powdered fruit pectin, regular
- 7 cups sugar
- ½ teaspoon butter
- 3 quarts strawberries

### Directions:

1. Grab the strawberries and remove the stem and leaves.
2. Place the prepped strawberries in a dish and then crush them.
3. After they have been crushed, add them to a Dutch oven and place it on the stove.
4. Stir in the butter and pectin.
5. Turn the stove on high and allow the mixture to come to a boil.
6. Once the mixture reaches a boil, stir in the sugar until dissolved.
7. Allow the mixture to return to a boil and cook for 1 minute.
8. Remove the strawberry jam from the heat.
9. Remove any foam on top.
10. Grab 10 canning jars (1/2 pint size) and spoon the mixture evenly into each of them leaving ¼ inch space at the top.
11. Screw the lids on the jars and then process the jars in boiling water for 5 minutes.
12. Remove the jars from the water and allow to cool.
13. Serve or store.

# Homemade Buttery Biscuits

Biscuits are great for eating at breakfast and go great with sausage and gravy or even jams and jellies. You will find these biscuits in a jar are the perfect size and also easy to make. Use your newly canned jellies and jams on these biscuits for a delicious and sweet treat.

These biscuits will stay good on the counter for up to one week.

## Ingredients:

- 4 teaspoons sugar
- 2 teaspoons salt
- 4 teaspoons baking powder
- 2 ½ cups flour
- 1 1/3 cups milk
- 1 stick butter, cut into 8 tablespoons

## Directions:

1. Preheat your oven to 450 degrees and grab 8 canning jars.
2. In a mixing bowl, mix together the salt, baking powder, flour and sugar.
3. Place 1 tablespoon of butter into each of the 8 canning jars.
4. Place the jars on a baking sheet and place them in the oven until the butter is melted.
5. Remove from the oven and swirl the butter around in the jars.
6. Pour the milk into the flour mixture and whisk until completely blended.
7. Grab an ice cream scoop and place a heaping scoopful of batter into each of the 8 canning jars.
8. Place the jars back on the baking sheet, if you removed them, and bake in the oven for 15 minutes or until the biscuits are golden brown.
9. Remove the biscuits from the oven and allow to cool.
10. Serve.

## Homemade Almost Carrot Cake Jam

This jam is the perfect combination of tropical flavors to make you feel like you are in paradise. You will absolutely love this recipe and enjoy eating this jam by the pool or on your front porch. Get ready to be taken to a place that is nice, breezy and relaxing when you bit into this jam.

This jam can be stored for up to 1 year in the cupboard.

### Ingredients:

- 1 cup pears, diced
- 2 cups carrots, shredded finely
- 2 tablespoons lemon juice
- 1 can (15 ounces) crushed pineapple, undrained
- ½ teaspoon ground nutmeg
- 1 teaspoon ground cinnamon
- 4 cups sugar
- 1 ¾ ounces powdered fruit pectin, regular
- 2 cups light brown sugar
- 1 teaspoon vanilla
- ¼ cup flaked coconut
- ¼ cup raisins

### Directions:

1. In a pot over medium high heat, allow the pears, carrots, pineapple with juice, cinnamon, nutmeg, and lemon juice to come to a boil.
2. Stir.
3. Reduce the heat and allow the mixture to simmer for 20 minutes.
4. Remove the pan from the heat and stir in the fruit pectin.
5. Return the pan to the heat and allow to come back to a boil.
6. Add in the brown sugar and regular sugar. Stir constantly until the mixture returns to another boil.
7. Allow to cook for 1 minute.
8. Remove from the heat.
9. Remove any foam on top of the sauce and stir in the raisins, coconut and vanilla.

10. Spoon the jam into 7 canning jars (half pint size).
11. Screw the lids on the jars and process the jars in boiling water for 10 minutes.
12. Remove the jars from the boiling water and allow to cool.
13. Store or enjoy!

## Sweet Honey and Lemon Jelly

This jelly is the perfect amount of lemon and honey mixed together. You will love the taste of this sweet jelly and want to always have some on hand.

You can store this jelly for up to 1 year in the cupboard.

### Ingredients:

- 3 ounces liquid pectin
- 3 medium lemons
- 3 ½ cups sugar
- 1 ½ cups water
- ¾ cup honey

### Directions:

1. Grab the lemons and remove the peel from one lemon.
2. Cut the peel into strips and set aside.
3. Juice the rest of the lemons until you have ½ cup of lemon juice.
4. In a Dutch oven over medium high heat, bring the sugar, water, lemon juice, and lemon peel to a boil.
5. Stir the mixture until the sugar becomes completely dissolved.
6. Stir in the honey and return to a boil.
7. Stir in the fruit pectin and allow to continue boiling for 1 minute.
8. Remove the pan from the heat and skim off any foam and remove the lemon peels.
9. Grab 5 canning jars (1/2 pint size) and evenly scoop the jelly into the jars.
10. Screw on the lids and process the jars in a boiling water bath for 5 minutes.
11. Remove the jars from the water and allow to cool.
12. Serve or store.

# Homemade and Canned Monkey Bread

Monkey bread is a sweet dessert that has a nice cinnamon taste. You will find this recipe easy to make in a jar and you can easily store it for later use or to give as a gift. This monkey bread recipe is the perfect dessert to take with you on the go as well.

The monkey bread can be stored on the counter for up to a week.

## Ingredients:

- ¼ cup sugar
- 2 teaspoons salt
- 1/3 cup warm water
- 3 cups flour
- 1 packet active dry yeast
- ½ teaspoon nutmeg
- 2 teaspoons ground cinnamon
- 1 cup warm milk
- 1 cup light brown sugar
- 12 tablespoons butter

## Directions:

1. In a mixing bowl, mix together the water, milk, sugar and yeast.
2. Allow the yeast to sit for 5 minutes or until bubbly.
3. In a mixing bowl, mix together the salt and flour.
4. Add the flour mixture to the yeast mixture and mix with a hand mixer for 5 minutes or until a ball of dough forms.
5. Grease another bowl and place the dough inside it. Cover with plastic wrap and allow to rise for 1 hour.
6. Turn the dough out on a greased counter and shape the dough into a rectangle.
7. Cut the dough into 1 inch squares.
8. Melt 4 tablespoons of the butter and evenly divide it among 8 canning jars (8 ounces in size).
9. Use the melted butter to grease the inside of the jars.
10. Melt the remaining butter in a small bowl and set to the side.

11. Grab a small mixing bowl and mix the brown sugar, cinnamon and nutmeg together.
12. Take each square of dough and place it in the melted butter and then dip it in the cinnamon mixture.
13. Place the dough in the jars filling each one half way.
14. Allow the jars to sit for another hour for the dough to rise.
15. Preheat your oven to 350 degrees and place the jars on a baking sheet.
16. Place the baking sheet in the oven and allow the monkey bread to bake for 25 minutes or until golden brown.
17. Remove from the oven and allow to cool.
18. Serve or store/deliver.

# Ooey Goopy Lava Cakes

Lava cakes are known for being deliciously sweet and also ooey and gooey. You will love these lava cakes in a jar as they are not only easy to make but they keep the dessert together. This recipe makes a great take a long dessert for any occasion.

These cakes can be stored in the refrigerator for up to one week and reheated when you are ready for them.

## Ingredients:

- 8 ounces dark chocolate
- 7 tablespoons butter
- 1 tablespoon orange zest
- 3 tablespoons flour
- 1 teaspoon orange extract
- 1/3 cup sugar
- 4 large eggs
- ¼ teaspoon salt

## Directions:

1. Grab 6 jars and grease them with 1 tablespoon of butter.
2. Make a double boiler and melt the chocolate and butter together.
3. Remove the chocolate from the heat and stir in the orange zest and orange extract.
4. Mix the salt, flour and sugar into the chocolate mixture making sure to stir well.
5. Using a hand mixer, beat the eggs into the chocolate mixture one at a time.
6. Once all of the eggs have been added in, continue to beat the mixture for 3 minutes or until the chocolate has become light brown in color.
7. Pour the batter into the jars evenly with about 1/3 cup of batter.
8. Place the jars in the refrigerator for 20 minutes.
9. Remove the jars from the refrigerator and preheat the oven to 400 degrees.
10. Place the jars on a baking sheet and allow to bake in the oven for 10 minutes.
11. Remove from the oven and allow to cool slightly before serving.

## Delicious Salsa with Tomatillos

Tomatillos add a nice flavor to salsa and also give it a beautiful green color. This recipe is perfect for canning and can be stored in the cupboard for up to a year. You will enjoy all of the flavors that pack quite the punch in this recipe.

### Ingredients:

- 2 ¼ pounds tomatillos, husks removed
- 1 poblano pepper, seeded and halved
- 4 cloves garlic, minced
- ½ yellow onion, cut into quarters
- 3 jalapeno peppers, sliced crosswise
- 1 ½ teaspoons sugar
- 1 teaspoon salt
- ½ teaspoon cumin
- ¼ cup lime juice
- 1 tablespoon distilled white vinegar

### Directions:

1. Grab 4 canning jars (8 ounce size) and set to the side.
2. Preheat your broiler.
3. Grab the poblano pepper halves and place them on a broiler pan skin side up.
4. Add the garlic and onion to the pan as well.
5. Place the pan in the oven and allow to broil for 10 minutes or until the poblanos are charred.
6. Remove the pan from the oven and allow to cool.
7. Peel the poblanos once you can handle them.
8. Place the tomatillos in a blender and blend until they are chopped.
9. Remove from the blender and place in a mixing bowl.
10. Add the onions, garlic and poblanos to the blender and blend until chopped.
11. Place them in a saucepan and heat over medium high heat.
12. Add in the lime juice, cumin, salt, sugar, and vinegar.

13. Allow the mixture to come to a boil.
14. Cook for 5 minutes.
15. Add in the jalapenos and tomatillos. Stir and then cover the pot.
16. Allow the mixture to return to a boil and cook for 5 more minutes.
17. Spoon the salsa into the canning jars evenly and screw the lids on.
18. Process the jars in boiling water for 10 minutes.
19. Remove from the water and allow to cool.
20. Store or serve.



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