

# Canning with Honey

## **Spiced Honey**

- 1 lemon
- 12 whole cloves
- 3 cinnamon sticks
- 2 <sup>2</sup>/<sub>3</sub> cups honey

Cut lemon into 6 thin slices. Place 2 cloves in each slice. Put lemon slices, cinnamon sticks and honey in a saucepot. Bring to a boil, stirring occasionally. Remove lemon slices from honey. Place 2 lemon slices and 1 cinnamon stick in each jar. Ladle hot honey into hot jars, leaving <sup>1</sup>/<sub>4</sub> inch headspace. Adjust two-piece caps. Process 10 minutes in a boiling water canner. Yield: about 3 half-pints.

Makes about 3 half-pints

## **Zucchini Relish**

Zucchini Mixture:

Grind. Let stand overnight:

- 7 cups ground or grated zucchini
- 3 <sup>1</sup>/<sub>2</sub> cups chopped onion
- 4 tbsp. Salt

Drain and rinse in cold water.

Mix together:

- 1 <sup>3</sup>/<sub>4</sub> cups apple cider vinegar
- 1 cup honey
- 2 tsp. nutmeg
- 1 tbsp. Dry mustard
- 1 green pepper, ground
- 1 red pepper, minced
- <sup>1</sup>/<sub>2</sub> tsp. black pepper
- 1 <sup>1</sup>/<sub>2</sub> tsp. celery seed

Bring these ingredients to a boil.

Add zucchini mixture. Simmer, stirring frequently.

Pack in hot sterile jars.

Makes 5 pints

## **Apricot Pineapple Jam**

- 8 cups halved apricots
- 4 cups cubed pineapple, fresh or canned
- 5 cups cubed cantaloupe
- 2 cups honey

Grind fruit in a food mill or process in a blender.

Add honey. Cook to desired consistency, using thickener or not. Seal in hot sterile jars. Makes 5 pints

## **Pickled Beets and Onions**

- 4 to 6 young beets
- 2 onions sliced thin
- 1 <sup>1</sup>/<sub>4</sub> cups vinegar
- 1 tbsp. Dry mustard
- <sup>1</sup>/<sub>2</sub> cup honey
- 2 tsp. celery seed
- <sup>1</sup>/<sub>2</sub> tsp. salt

Cook beets until tender, slice thin.

Bring other ingredients (except onion) to a boil in a kettle. Add sliced beets and onion to kettle. Return to a boil. Pack in sterile jars. Makes 4 pints

## **Spiced Blueberry Preserve**

- 4 cups blueberries
- <sup>1</sup>/<sub>2</sub> cup cider vinegar
- <sup>3</sup>/<sub>4</sub> cup to 1 cup honey
- <sup>1</sup>/<sub>4</sub> tsp. ground allspice
- <sup>1</sup>/<sub>4</sub> tsp. ground cinnamon
- <sup>1</sup>/<sub>8</sub> tsp. ground cloves

Combine all ingredients. Cook to desired consistency. Seal in hot sterile jars. Makes 2 pints