



My  
Recipes

# RECIPES

Type: Relish

**NAME:** Sweet Onion Relish

**INGREDIENTS:**

- 25 lbs onions
- 10 Tbs salt
- 10 cups apple cider vinegar (ensure 5% acidity)
- 5 cups sugar
- 5 Tbs mustard seed
- 5 tsp mustard powder

**YIELD:** 24 pints

**DIRECTIONS:**

1. Pour the 10 Tbs of salt over the onions, and let sit for 45 minutes. Drain & press thoroughly to remove liquid.
2. In a very large stock pot, add everything but the onions, and bring to a boil.
3. Once boiling, add the onions. Return to a boil, then lower to a simmer for 25 minutes.
4. Fill canning jars to 1/2" headspace, following all proper canning steps.
5. Process jars in a water bath for 15 minutes. If needed, adjust processing time for your elevation.

**NAME:** Sweet Pickle Relish

**INGREDIENTS:**

- 3 quarts of finely chopped cucumbers
- 6 onions, finely chopped
- 6 bell peppers, finely chopped
- 3/4 cup salt
- 8 cups sugar
- 3 Tbs celery seed
- 3 Tbs mustard seed
- 6 cups apple cider vinegar (ensure 5% acidity)

Note: We use a food processor for the "finely chopped" veggies.

**YIELD:** 10-12 pints

**DIRECTIONS:**

1. Mix the cucumbers, onions, and bell peppers together. Add 3/4 cup salt. Mix. Let sit for 2 hours, then rinse and drain thoroughly.
2. Prepare the brine by bringing the vinegar, sugar, and seasonings to a boil.
3. Add veggie mix. Return to a boil, and cook for 10 minutes.
4. Fill canning jars to 1/2" headspace, following all proper canning steps.
5. Process jars in a water bath for 15 minutes. If needed, adjust processing time for your elevation.

# RECIPES

## Type: Pickles

**NAME:** Amish Bread & Butter Pickle Slices

**YIELD:** 8 pints

**INGREDIENTS:**

- 20 cups of sliced cucumbers
- 1 cup salt
- 6 cups vinegar (ensure 5% acidity)
- 4 cups sugar
- 4 Tbs mustard seed
- 2 tsp celery seed
- 2 tsp ground turmeric

**DIRECTIONS:**

1. Mix the salt with the cucumbers, and let sit for 2 hours, then rinse and drain thoroughly.
2. Prepare the brine by bringing the vinegar, sugar, and seasonings to a boil.
3. Add cucumbers to the brine, and simmer 10 minutes.
4. Fill canning jars to 1/2" headspace, following all proper canning steps.
5. Process jars in a water bath for 10 minutes. If needed, adjust processing time for your elevation.

**NAME:** Dill Pickle Spears

**YIELD:** 16 pints

**INGREDIENTS:**

- 10-12 lbs of cucumbers
- 3 quarts vinegar (ensure 5% acidity)
- 4 quarts water
- 1 cup salt
- 1/2 cup sugar

Each jar will need:

- 1 tsp mustard seed
- 1 tsp minced garlic
- 1 Tbs dill

**DIRECTIONS:**

1. Cut cucumbers into spears.
2. Prepare the brine by bringing all the other ingredients to a boil.
3. Fill clean jars with cucumber spears until full.
4. To each jar, add 1 tsp mustard seed, 1 tsp minced garlic, and 1 Tbs dill.
5. Pour the brine over the spears to 1/2" headspace, then follow all proper canning steps.
6. Process jars in a water bath for 10 minutes. If needed, adjust processing time for your elevation.

# RECIPES

## Type: Blueberry

**NAME:** Blueberry Syrup

**INGREDIENTS:**

- 3 quarts blueberries
- 2 cups water
- 3 cups sugar
- 1 cup water
- 1.5 Tbs lemon juice

**YIELD:** 7-8 half-pints

**DIRECTIONS:**

1. Bring the blueberries and 2 cups of water to a boil, then crush the blueberries with a potato masher.
2. Reduce the heat, and simmer for 12 minutes.
3. Pour into a nut milk bag, and place over a large empty boil to capture the juice. This draining process will take approximately 1 hour.
4. Once done, set pulp aside.
5. In a stock pot, bring to a boil 3 cups sugar with 1 cup water. Continue to boil, uncovered, for 20 minutes.
6. Add the blueberry juice and lemon juice. Return to a boil, then lower to a simmer for 5 minutes.
7. Remove from heat and skim off the foam.
8. Fill clean jars to 1/4" headspace, then follow all proper canning steps.
9. Process jars in a water bath for 10 minutes. If needed, adjust processing time for your elevation.

**NAME:** Blueberry Butter

**INGREDIENTS:**

- Leftover pulp from the blueberry syrup recipe above
- 3 cups sugar
- 1 Tbs lemon zest
- 2 Tbs lemon juice
- 1/4 tsp pumpkin pie spice

**YIELD:** 7 quarter-pints

**DIRECTIONS:**

1. Run the leftover blueberry pulp through a food processor or blender until smooth.
2. Combine pulp with all remaining ingredients, and bring to a boil.
3. Next, lower to a simmer, and simmer for 1 hour, stirring frequently.
4. Fill clean jars to 1/4" headspace, then follow all proper canning steps.
5. Process jars in a water bath for 10 minutes. If needed, adjust processing time for your elevation.

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<b>INGREDIENTS:</b>	<b>DIRECTIONS:</b>

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