

DILLY BEANS

Yields 4 pints



Recipe by Steve & Lisa Neumuth

INGREDIENTS

green beans
4 heads of fresh dill
4 cloves of garlic
4 tsp of red chile flakes
3 cups water
2 1/2 cups vinegar
1/4 cup canning salt



DIRECTIONS

1. Sterilize 4 pint-sized jars.
2. Fill each jar with green beans, 1 head of dill, 1 clove of garlic, and 1 tsp of red chile flakes.
3. For the brine: bring the water, vinegar and salt to a boil.
4. Pour the hot brine over the green beans to fill the jars, leaving 1/4 " of space at the top. Wipe the rims clean. Screw on the 2 piece lids and lightly tighten.
5. All jars need a 10 minute water bath. Put the filled jars in boiling water up to the jar necks. Once the water returns to a light boil, set a timer for ten minutes.
6. After 10 minutes, remove the jars from the water. Let them cool and check the seals.
7. Wait 2 weeks to eat, then ENJOY!

BREAD & BUTTER PICKLES

Yields 7 quarts, 7-8 cucumbers/quart



Recipe by Steve & Lisa Neumuth

INGREDIENTS

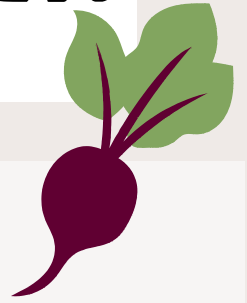
3 white onions, sliced
1 red pepper, sliced
1 green pepper, sliced
6-8 cloves of garlic, whole
6 qts cucumbers, sliced
1/3 cup salt
crushed ice
4.5 cups white vinegar
7.5 cups sugar
3 tsp celery seed
3 tsp turmeric
4.5 tsp mustard seed, whole

DIRECTIONS

1. Sterilize 7 quart-sized jars.
2. Evenly mix onions, peppers, garlic and cucumbers.
3. In a big soup pot, layer the mixture with 1/3 cup of salt and 3-4 ice trays worth of crushed ice. Cover. Let sit for 3 hours.
4. In a separate pot, bring 3 cups vinegar, 5 cups sugar, 1.5 tsp celery seed, 1.5 tsp turmeric, and 3 tsp mustard seed almost to a boil. Make another half batch to cover the pickles.
5. Drain the cuke pot, add the hot mixture, and bring the whole shebang to a boil.
6. Sometime close to when the cukes are heating, I fill my clean jars with boiling water. When the soup pot comes to a boil, I dump a jar - fill it with pickles- put the lid on - turn the jar upside down - dump the next jar - fill it - etc.
7. After about 15 minutes, turn the jars upright and listen for the seal. If the jar doesn't seal, put that jar into reefer and just use it first.

PICKLED BEETS

Yields 4 pints



Recipe by Steve & Lisa Neumuth

INGREDIENTS

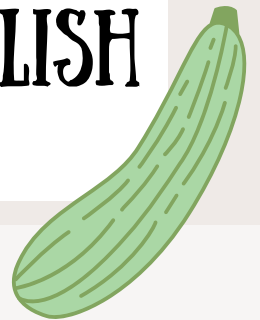
beets
2 cups sugar
2 cups water
2 cups apple cider
vinegar
1 tsp cloves
1 tsp allspice
1 tbsp cinnamon

DIRECTIONS

1. Sterilize 4 pint-sized jars.
2. Boil beets until fork tender. Peel. Pack into jars.
3. Add remaining ingredients to a pot and heat until boiling.
4. Pour the hot brine over the beets to fill the jars, leaving 1/4 " of space at the top. Wipe the rims clean. Screw on the 2 piece lids and lightly tighten.
5. All jars need a 10 minute water bath. Put the filled jars in boiling water up to the jar necks. Once the water returns to a light boil, set a timer for ten minutes.
6. After 10 minutes, remove the jars from the water. Let them cool and check the seals.

ZUCCHINI RELISH

Yields 9 pints



Recipe by Steve & Lisa Neumuth

INGREDIENTS

10 cups zucchini
3 cups onions
4 red bell peppers
5 tbsp salt
3 cups sugar
1 tbsp cornstarch
1 tsp turmeric
3 cups vinegar
1 tsp dry mustard
1 tsp course black pepper
1 tsp celery seed

DIRECTIONS

1. Sterilize 9 pint-sized jars.
2. Grate zucchini, onions, and peppers in a food processor.
3. Mix grated vegetables with the salt in a large plastic bowl.
4. Cover with water and let stand overnight. The next morning, rinse thoroughly and drain well.
5. Place shredded veggies in a large heavy pan and add remaining ingredients. Mix well.
6. Boil for 30 minutes.
7. All jars need a 10 minute water bath. Put the filled jars in boiling water up to the jar necks. Once the water returns to a light boil, set a timer for ten minutes.
8. After 10 minutes, remove the jars from the water. Let them cool and check the seals.

BLUE-BARB JAM

Yields about 5 pints



Recipe by Steve & Lisa Neumuth

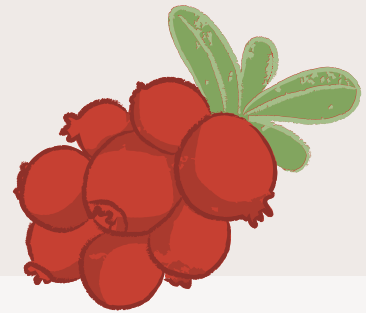
INGREDIENTS

2 cups rhubarb, cut into 1/2"
cubes
3 cups blueberries
3.5 cups water
7 cups sugar
1 pack certo liquid pectin

DIRECTIONS

1. Sterilize 5 pint-sized jars.
2. Boil rhubarb in water for 3-4 minutes
3. Add blueberries, bring back to a boil, and stir for 1 minute.
4. Add sugar, bring back to boil, and stir continuously over high heat.
5. Stir in pectin all at once. Bring to a full rolling boil and boil hard for 1 minute.
6. Remove from heat and skim off foam.
7. Pour quickly into hot, sterilized jars.
8. Be sure to clean tops of jars before placing hot lids.

CRANBERRY BLUE-BARB



INGREDIENTS

2 cups rhubarb, cut into 1/2"
cubes
1 cup blueberries
2 cups cranberries
1 1/2- 13/4 cups water
7 cups sugar
1 pack certo liquid pectin

DIRECTIONS

Same as above

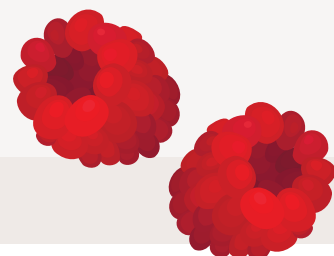


INGREDIENTS

1 cup cranberries
4 cups raspberries
1 1/2- 13/4 cups water
7 cups sugar
1 pack certo liquid pectin

DIRECTIONS

Same as above



CRANBERRY-RASPBERRY