

Pantry Press

Volume 5, Issue 9

December 2020

Who are UC Master Food Preservers?

WE ARE VOLUNTEERS WITH EXTENSIVE TRAINING IN FOOD SAFETY AND PRESERVATION FROM THE UNIVERSITY OF CALIFORNIA COOPERATIVE EXTENSION. WE TEACH CLASSES TO THE PUBLIC AND ARE AVAILABLE TO ANSWER YOUR HOME CANNING AND FOOD PRESERVATION QUESTIONS.

Mission Statement

"To teach research-based practices of safe home food preservation to the residents of California."

Reach Us

Online:

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Helpline: (805) 781-1429

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Blog:

<https://ucanr.edu/blogs/foodpreservation/>

Happy Holidays



Holidays are a time for gift giving and everyone will appreciate something from the kitchen! Some of the products above are tomato sauce, apricot jam, mustard beans, dehydrated tomatoes and apples.

Look for our article in the Tribune on December 23. We are showcasing a delicious recipe for Pepper Jelly and its versatility.



Currently we are unable to have our classes due to the COVID-19 pandemic. We have started a blog to keep connected with you. Please visit our website for more resources. We have a helpline that is checked weekly and can connect you, one on one, with a Master Food Preserver. See the "Reach Us" box to the left for more information. [SLO/SB Counties Food Preservation Blog](#)

All events provided by the UCCE Master Food Preservers are staffed with volunteers and 100% of any donation to our program stays in San Luis Obispo County.

Dehydrated Apple Rings

Choose any tart, firm-textured apple. Wash, peel, and core apples. Cut into ¼ to ½ inch slices or rings. Pretreat by dipping* to prevent browning. Dry at 130 to 135° F until pliable and not sticky. (Ball Blue Book of Preserving)

Dipping can be an optional step. If desired, you can use 1 cup lemon juice to 1 quart of water or ascorbic or citric acid blends following the manufacturer's directions. Try dipping slices in a mixture of 1 ½ tsp. cinnamon to 3 tbsp. of white sugar prior to drying for Cinnamon Apple Slices.



Pantry Storage of Canned Produce



Now that your pantry is filled to the brim with delicious goodies for the coming year... let's talk safety. Always store your jars with the rings off. If your jars did not seal properly or may have an issue with pathogens, you want the lid to be able to become unsealed. This will let you know something went wrong and not to eat this product. For the same reason, do not stack your jars. Always label the product and write a "use by" date of one year from the date it was made. If you give a jar to a friend who is unfamiliar with home canning, they will know when they need to use it!

Champagne Blush Jelly

A perfect way to use leftover champagne during the holidays.

Yield: about 6 half-pints

- 3 cups bottled raspberry juice
- ¼ cup bottled lemon juice
- 1 package powdered pectin
- 4 cups sugar
- 1 ¼ cups champagne

Combine raspberry juice and lemon juice in a large saucepot; stir in powdered pectin. Bring to a boil, stirring frequently. Add sugar, stirring until dissolved. Return to a rolling boil. Boil hard 1 minute, stirring constantly. Remove from heat. Stir in champagne. Skim foam if necessary. Ladle hot jelly into hot jars, leaving ¼ inch headspace. Adjust two-piece caps. Process 10 minutes in a boiling-water bath canner.

Ball Blue Book of Preserving

