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Preserves
Refrigerator Pickles
Pickles & Salsas
Jams & Jellies



Preserves

Dad's canning kitchen in the basement consisted of a very old gas stove like the one pictured here, some wooden cupboards, and a worktable. He would go to the produce markets like Johnson's and Jansen's in Hobart, or sometimes he would take a drive to Michigan, bringing back bushels of cucumbers and peppers to can. We seemed to always have quarts of his dill pickles in the fridge.

When I lived in Miller, I tried my hand at canning, looking for the perfect bread and butter pickle recipe. But I also found a recipe for grape conserve that I still make, thirty years later, along with jams and jellies with berries from our garden. Recipes in this chapter include those from Dad's collection, plus recipes from Karen & Harry and from friends of ours.

Ingredients

Most Important:

Water: If using garlic, always used purified water sold in gallon jugs. The high level of chlorine in tap water tends to turn garlic an unappetizing blue or gray.

Table Salt: Do not use table salt in any canning recipe. Table salt has iodine in it, which can discolor food and cause cloudiness.

"Canning Salt" vs. "Kosher Salt." Canning salt and kosher salt do not have iodine, but they weigh differently. As a rule, if the recipe calls for canning salt or kosher salt, use what is specified, but if it just says "salt," use canning salt.

"Vinegar," in this chapter, means white vinegar. Other types of vinegar, like cider vinegar, are specified. You can use white vinegar instead of cider vinegar, but not the other way around.

Other Ingredients:

"Grated Ginger" or "Prepared Ginger in Syrup" refers to shredded ginger in a sweetened syrup. A company called The Ginger People produces what they call "Grated Ginger." It is great for preserves, as it is already shredded and the sweetened syrup as well.

"Mexican Oregano" is a dried herb that has a fuller flavor than Greek or Italian Oregano. It is worth keeping on hand for Mexican dishes, but you can substitute other dried oregano if necessary.

Sugar is white, granulated sugar. Other types of sugar may be specified.

"Very Hot Peppers" here refers to peppers hotter than jalapeños but not as hot as habaneros.



Equipment

If you are new to canning, it is probably best to do an internet search on the topic for more information. You can get kits including most of these items, like a jar lifter, tongs, funnels, and a magnetized wand to lift metal lids out of boiling water! You may also consider rubber gloves for working with hot peppers.

Refrigerator Pickles

Sweet-Hot Pepper Rings
Zuni Cafe Zucchini Pickles

Pickles & Salsas

Dad's Dill Pickles
Dad's Pickles and Peppers
Karen's Dilly Beans
Eulah Hall's Peppers in Oil
Karen & Harry's Salsa
Finest, No Fail, Bread & Butter Pickles
Nick's Green Tomato Pickle Relish
Joe's Jalapeños
Angry Chiles

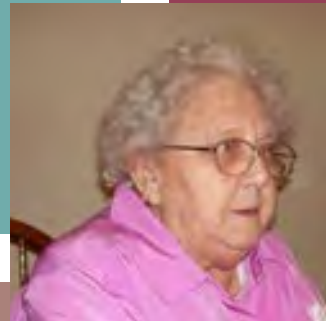
Jams & Jellies

Savory Tomato Jam
Green Tomato Jam
Gooseberry-Blueberry Jam
Apricot-Habanero Jelly
Habanero Ginger Glaze
Grape Conserve

Brought to you by



Nick Dorochoff



Eulah Hall



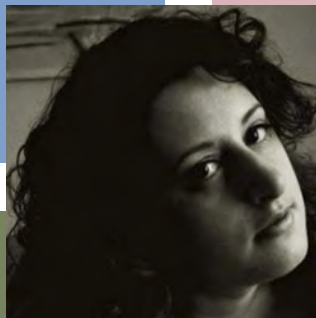
Nick Dorochoff



Karen Konschake



Joe Beason



Megan Pedersen



Harry Konschake

Refrigerator Pickles

Sweet-Hot Pepper Rings



When I spent a lot of time deployed for FEMA, I ate a lot of sandwiches in my hotel rooms and looked for ways to liven them up. I found that hot pepper rings went with almost anything. Once I started to pickle vegetables, I worked out this recipe which I use on peppers I grow in the garden.

Before getting started:

- ☐ Makes 1 quart. You can use pint jars instead. Just split the mustard and garlic between the two jars.
- ☐ A mandoline usually works well on veggies, but sometimes it's easier to slice the peppers by hand.

Ingredients

- | | |
|---|---|
| 1 tsp mustard seed | 1 hot pepper, fresh or dried (optional) |
| 1 clove garlic cut in half | 1 ½ cups white wine vinegar |
| 3 large (or 6 to 8 small) hot Hungarian wax peppers | ½ cup purified water |
| ½ a large onion | ½ cup sugar |
| | 1 TBS kosher salt |

Method

1. In a clean quart jar, add the mustard seed & garlic.
2. Slice the peppers and onions thinly & pack into the jar.
3. Slide the hot pepper, if using, between the peppers and the wall of the jar.
4. Bring remaining ingredients to boil in a 1qt saucepan. Pour brine into the jar to cover vegetables.
5. Cover jar and let stand at room temperature until cooled, then refrigerate for 24 hours before use. Keeps indefinitely in refrigerator.

Zuni Cafe Zucchini Pickles

The year I grew zucchini meant I needed to use it up. Our friend Jeff Zurlinden gave us a copy of the Zuni Cafe Cookbook. These pickles are an easy and tasty way to preserve zucchini.

Before getting started:

- ☐ Makes 2 to 3 pints.
- ☐ I like to slide half a fresh or a dried hot pepper into the jar.
- ☐ Using a small-mouth jar with "shoulders" will help keep the vegetables in the brine.

Ingredients

- 1 pound zucchini
- 1 small yellow onion
- ½ tsp yellow and/or brown mustard seeds for each jar
- 2 TBS salt
- 2 cups cider vinegar
- 1 cup sugar
- 1 ½ tsp dry mustard
- ¾ tsp ground turmeric

Method

1. Wash and trim the ends of the zucchini, then slice them lengthwise into ¼" thick slices on a mandoline. Slice the onion the same thickness. Place both in a large but shallow bowl or casserole, sprinkle with salt and toss to distribute. Add a few ice cubes and cold water to cover, then stir to dissolve the salt.
2. Place mustard seed in each jar.
3. After about 1 hour, taste a piece of zucchini—it should be slightly softened. Drain and pat dry.
4. Combine the remaining ingredients in a 1-qt saucepan and simmer for 3 minutes. Set aside until cooled to room temperature. (If the brine is too hot, it will cook the vegetables, making the pickles soft, not crisp.)
5. Transfer the vegetables to three pint jars and cover with the cooled brine. Seal tightly and refrigerate for at least a day before serving to allow the flavors to mellow. They'll keep indefinitely in the fridge.

Pickles & Salsas

Dad's Dill Pickles

Dad had an old stove and cupboards full of his canning equipment in the basement. Every fall he would come home with a bushel or two of cucumbers and peppers and get to work.

Before getting started:

- ☐ Makes 9 quarts.
- ☐ Cutting off the blossom end of the cucumber will help keep the pickles crisp.
- ☐ You can leave the pickles whole or halve or quarter them.

Ingredients

9 qts pickling cucumbers

Brine

3 qts water
1 qt + 1 cup white vinegar
4 TBS canning salt
1 TBS sugar

Per Jar

1 tsp pickling spice
1 clove of garlic, halved
1 dill branch with flowers
½ or ¼ of a fresh Serrano pepper (optional)

Method

1. Wash and trim blossom end from cucumbers.
2. Sterilize the jars by dipping them into the boiling water in the canner. Place the pickling spice and garlic in each jar, and pack with pickles. As you pack, fold the dill branch and tuck it and the Serrano, if using, between the cucumbers and the side of each jar. Be sure to leave a more than a half inch head space.
3. Bring the brine to a boil, and fill jars, being sure to cover the pickles and leave a half inch head space.
4. Place lids on jars and lower jars into water bath canner. Time for 5 minutes after water comes to a boil.

Variation: Pickles & Peppers

Use the same brine and other ingredients at left, increasing by half to make about 13 quarts using the following:

- ☐ 6 quarts of pickles
- ☐ 4 quarts of peppers
- ☐ 3 pints of hot cherry peppers

Follow steps 3 and 4 to complete your work.

Karen's Dilly Beans

Karen gave me this recipe many years ago. These make great garnishes for Bloody Marys.

Before getting started:

- ☐ Makes 7 pints.
- ☐ Try using fresh dill branches instead of the dill seed.

Ingredients

4 lbs green beans

Brine

5 cups water
5 cups white vinegar
½ cup canning salt

Per Jar

¼ tsp red pepper flakes
½ tsp mustard seed
½ tsp dill seed
1 clove of garlic, halved

Method

1. Cut the beans ¾ inch shorter than the pint jars.
2. Sterilize the jars by dipping them into the boiling water in the canner. Place the spices in each jar, then pack in the cut green beans tightly.
3. Bring the brine to a boil, and fill jars, being sure to cover the beans and leave ½-inch head space.
4. Place lids on jars and lower jars into water bath canner. Time for 5 minutes after water returns to a boil.

Eulah Hall's Peppers in Oil

Dad's recipe file included a handwritten recipe "From the kitchen of Eulah Hall." She and her husband ran Hall's Restaurant in Lake Station back when it was called East Gary, and I can imagine Dad and Mom having breakfast there, getting to know the owners, and trading recipes. Peppers canned in oil were popular in the 1950's, but canning in oil can be tricky. Recipes like this and Joe's Jalapeños cook the peppers in oil but have a brine and are processed in a hot water bath for safety.

Before getting started:

- ☐ Makes 1 quart.
- ☐ Use Hungarian wax peppers or other long hot peppers.
- ☐ This is a good recipe to add at the end of a day of other canning.
- ☐ Eula notes: "Use rubber gloves while filling jars. Will really help on hands."

Ingredients

1 ½ lbs hot peppers
Vegetable oil for frying

Brine

3 cups water
1 ¼ cups white vinegar
1 cup + 2 TBS sugar
2 tsp canning salt



Method

1. Half the peppers vertically and remove the seeds, if desired. Cut the peppers to fit in jars standing up, leaving ¾ inch head space. Rinse with cold water and drain well.
2. Place brine ingredients in a pot, bring to a boil, then reduce heat to a simmer.
3. Heat about 1 inch of oil in a frying pan large enough to hold half of the peppers. Heat to 250°.
4. Fry peppers, turning them with tongs until they are hot and coated with oil. Use slotted spoon to put in a strainer over a bowl. Drain while you fry second batch

of peppers.

5. When second batch is ready, dump first batch into another bowl, and set second batch to drain. After a few minutes, mix second batch with first batch in bowl.
6. Sterilize the jars by dipping them into the boiling water in the canner. Pack peppers tightly into jars, adding a dried hot pepper to each if desired.
7. Fill jars with boiling brine, leaving ½-inch head space.
8. Place lids on jars and lower jars into water bath canner. Time for 10 minutes after water comes to a boil.

Karen & Harry's Salsa

This is a fresh-tasting tomato salsa with great texture, which is sometimes hard to achieve when working from scratch.

Before getting started:

- ☐ Makes 8 pints.
- ☐ You can use any dried, ground pepper to turn up the heat.
- ☐ Be sure to process long enough for the salsa to boil in the jars. The extra acid from the tomato paste helps to preserve this salsa.

Ingredients

8 cups diced Roma tomatoes 1 ½ tsp canning salt
4 cups diced onion ¼ tsp dried habanero, to taste
4 cups diced bell pepper
1 12 oz can tomato paste

Method

1. Mix all ingredients and refrigerate over night.
2. When ready to can, taste and adjust ground pepper for desired heat.
3. Sterilize the jars by dipping them into the boiling water in the canner. Fill jars, being sure to leave a half inch head space.
4. Place lids on jars and lower jars into water bath canner. Process 15 to 20 minutes until salsa boils in the jars.

Finest, No-Fail, Bread & Butter Pickles

Bread & butter pickles have been a favorite, and I copied this recipe from somewhere a long time ago. Salting the vegetables keeps the pickles crisp.

Before getting started:

☐ Makes 8 pints.

☐ You can add one or two dried peppers (like cayenne or arbol) to each jar to spice up the pickles.

Ingredients

Pickles

- 4 lbs pickling cucumbers
- 2 large red sweet peppers
- 8 large white onions
- ½ cup canning salt

Brine

- 5 cups white vinegar
- 4 ½ cups sugar
- 1 TBS celery seed
- 1 TBS mustard seed
- 1 tsp turmeric

Method

1. Wash cucumbers and peppers. Trim blossom and stem ends from cucumbers, slice cucumbers to desired thickness & place in large bowl.
2. Slice the peppers and onions and place in bowl with cucumbers. Toss with salt and place in colander. Weight with a zippered bag filled with water and let drain for 3 hours, mixing occasionally.
3. In a pot large enough to hold the vegetables, heat brine ingredients. Bring to a rolling boil, then add vegetables, reducing heat to medium to heat the vegetables through. Do not boil.
4. Sterilize the jars by dipping them into the boiling water in the canner. Fill jars, being sure to leave a half inch head space.
5. Place lids on jars and process in water bath canner for 5 minutes after water returns to a boil.

Nick's Green Tomato Pickle Relish

*This is the best thing that ever happened to green tomatoes.
Based on the recipe for cucumber pickle relish from
America's Test Kitchen Do it Yourself Cookbook.*

Ingredients

Makes 8 Half Pints

Relish

- 2 lbs green tomatoes
- 2 red bell peppers
- 1 medium onion
- 2 TBS kosher salt
- 5 to 7 cups ice cubes

Brine

- 2 cups white vinegar
- 1 ½ cups sugar
- 4 tsp yellow mustard seed
- 2 tsp celery seed

Method

1. Wash tomatoes and peppers and cut roughly into 1" pieces. Coarsely chop onion.
2. In 2 batches, pulse tomatoes in food processor about 6 pulses. Scrape sides down and pulse until chopped into ⅛" to ¼" pieces, about 6 more times. Transfer to a large bowl.
3. Pulse peppers about 6 pulses. Scrape sides down and pulse until chopped into ⅛" to ¼" pieces, about 6 more times. Transfer to bowl with tomatoes.
4. Pulse onions about 5 times, scrape down the sides and pulse until chopped into ⅛" to ¼" pieces, about 5 more times. Transfer to bowl with tomatoes and peppers.
5. Stir in salt until combined. Cover with a single layer of ice cubes and refrigerate for 3 hours.
6. Discard ice, spoon mixture into a clean kitchen towel, and squeeze until almost dry.
7. Bring the brine ingredients to a boil in a Dutch oven. Add vegetables, reduce heat to medium, and simmer until onions are translucent and mixture has thickened slightly, 10 to 15 minutes.
8. Sterilize the jars by dipping them into the boiling water in the canner. Transfer relish while hot to jars, leaving ¼" head space.
9. Place lids on jars and process in water bath canner for 5 minutes after water returns to a boil.



Joe's Jalapeños

Joe started making these in 2015, and we have enjoyed them ever since.

Cooking the peppers in oil with the spices provides great flavor.



Before getting started:

- ☐ Makes 4 pints.
- ☐ Do not double this recipe. More than 1 ½ lbs of peppers will not fit comfortably in the frying pan.
- ☐ Be sure to use purified water. Tap water makes the garlic turn gray.
- ☐ Leave the stems on the peppers only if they are very fresh. If the stems are dried, remove them.
- ☐ I like to add ½ lb cauliflower, reducing the amount of peppers by the same amount.

Ingredients

- 3 small carrots
- 1 medium onion
- 4 cloves garlic
- 1 ½ lb jalapeños
- 2 very hot peppers (optional)

Brine

- 2 cups vinegar
- 2 cups purified water
- 1 TBS + 1 ½ tsp canning salt

For Frying

- Olive oil
- ¾ tsp Mexican oregano
- ¾ tsp cumin seed
- ¾ tsp coriander seed

Method

1. Peel and thinly slice carrots and onion. Peel and half the garlic to make 8 pieces. Set aside.
2. Wash all peppers, trim stems to about ½ inch, and cut in half vertically.
3. Bring brine ingredients to a boil, and reduce to a bare simmer.
4. Heat generous amount of oil in large frying pan. Sauté carrot, onion, and garlic briefly just to soften, not brown. Add herbs and sauté briefly. Remove the garlic cloves and reserve.
5. Increase heat and add peppers, frying until skins begin to blister. Remove any very hot pepper halves and reserve with garlic.

6. Sterilize the jars by dipping them into the boiling water in the canner. Add two pieces of garlic to each jar. Using a wide funnel to keep the edges of the jar clean, pack the jars half full with the peppers, onions, and carrots using your fingers or a fork. If using, slide half of a hot pepper along the side of the jar. Then finish packing the jars, leaving ¾" head space.
7. Bring the brine to a boil, and ladle to cover the peppers, leaving ½" head space. Wipe the edge of each jar, place the lids, screw on the bands, and process in boiling water for ten minutes.
8. Let cool before storing; refrigerate any unsealed jars.

Angry Chiles

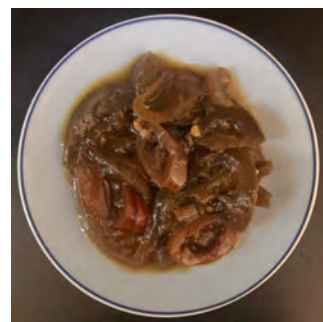
Joe got the recipe from Tacos, Tortas, and Tamales by Roberto Santibañez. I adjusted it for canning to make 6 half-pints. Use amounts [in brackets] if eating immediately.

Ingredients

- 14 [12] fresh Serranos or small jalapeños
- 1 ½ TBS olive oil
- 1 medium white onion, halved and thinly sliced
- ¼ tsp kosher salt
- 4 [2] TBS Worcestershire Sauce
- 4 [2] scant TBS light soy sauce
- ½ [¼] cup lime juice

Method

1. Roll each chili between your hands to loosen the ribs, but do not break them.
2. Preheat a dry shallow steel or cast iron pan over medium heat until hot and blister the peppers until they are blackened in spots and soft, about 10 to 15 minutes.
3. Remove chiles to a bowl and add oil, onion and salt to the pan, cooking until onion edges are tender and golden brown, about 5 minutes.
4. Cool chiles, slice, and add to the pan with the remaining ingredients. Let sit for five minutes and season to taste.
5. Sterilize the jars by dipping them into the boiling water in the canner. Fill jars so vegetables are covered with juice and leave a ¼" head space.
6. Place lids on jars and process in water bath canner for 10 minutes after water returns to a boil.



Jams & Jellies



Savory Tomato Jam

2024 gave us a bumper crop of ripe tomatoes. I saw some recipes for a ripe tomato jam, and worked out this recipe to make a savory jam to serve on cheese. We liked it so well, I made a second batch the next weekend.

Before getting started:

- ☐ Makes 3 half pints.
- ☐ Do not double this recipe. Cook two recipes separately instead.
- ☐ You can substitute 2 TBS jarred shredded ginger for the fresh. See the note on jarred ginger in the recipe for Gingered Fruit Salad in Chapter 6.

Ingredients

- 1 tsp cumin seed
- 1 tsp coriander seed
- 1 tsp fennel seed
- 1 tsp smoked paprika
- ½ tsp red pepper flakes
- 3 TBS vegetable oil
- 1 TBS fresh coarsely grated ginger
- 1 medium onion, cut in large dice
- 1 tsp canning salt
- 3 lb tomatoes, unpeeled and cut in large dice
- 1 cup granulated sugar
- 1 cup brown sugar
- ¼ cup lemon juice, cider vinegar, or pineapple vinegar

Method

1. Grind cumin, coriander, and fennel in a spice grinder. Heat oil in Dutch oven, and cook the spices for a few minutes to bloom the flavors. Add ginger and cook 30 seconds.
2. Add onions and a pinch of the canning salt. Brown onions, adding a bit of water if needed to keep from sticking.
3. Add tomatoes and their juices, sugar, remaining salt, and lemon juice. Bring to a boil then reduce to a simmer.
4. Cook, stirring occasionally, until the jam is thick and sticky, about 60 to 90

minutes. The jam is ready when dragging a spatula through the bottom of the pot leaves a clean space on the pan bottom.

5. Sterilize the jars by dipping them into the boiling water in the canner. Fill jars, being sure to leave a ¼" head space.
6. Place lids on jars and lower jars into water bath canner. Time for 10 minutes after water comes to a boil.

Green Tomato Jam

This jam with ginger, lemon, and vanilla is nice on cheese as an appetizer.

Before getting started:

- ☐ Makes 1 pint.
- ☐ Recommend using ¼ pint jars.

Ingredients

- 1 lemon
- 2 lbs green tomatoes, chopped small
- 1 lb sugar
- 1 heaping TBS prepared ginger in syrup
- 1 vanilla bean

Method

1. Use a vegetable peeler to remove the colored portion of the lemon peel. Slice the peel into thin strands, place in a small saucepan, and cover with water. Bring to a boil and then simmer until tender, 15 minutes or so. Drain.
2. Dice tomatoes and place in pot with sugar, ginger, and lemon peel. Juice the lemon and add to the pot.
3. Split the vanilla bean, scrape out the seeds and add to the pot.
4. When mixture boils, reduce to a simmer and cook 30 to 40 minutes, until the jam sets.
5. Sterilize the jars by dipping them into the boiling water in the canner. Fill jars, being sure to leave a ¼-inch head space.
6. Place lids on jars and lower into water bath canner. Time for 10 minutes after water comes to a boil.



Gooseberry–Blueberry Jam

One season we had so many gooseberries we didn't know what to do with them. It turns out this is a great way to use them up.

Before getting started:

- ☐ Makes 2 ½ pints.
- ☐ You might want to use ¼ pint jars for this preserve.
- ☐ To “top and tail” gooseberries, use a small pair of scissors to cut off the stem and the withered flower from either end of each berry.

Ingredients

- 2 cups gooseberries, cleaned
- 2 cups blueberries
- 1 TBS lemon juice
- 3 TBS water
- 2 cups sugar
- ⅛ tsp nutmeg

Method

1. Pick through and rinse fruit, keeping the two types of berries separate.
2. In a medium saucepan, combine lemon juice and water. Over medium heat, slowly add sugar, whisking as you go. Continue cooking over medium heat until the sugar dissolves and the mixture is clear. If necessary, add a bit more water.
3. Add the gooseberries, and cook for about 3 minutes.
4. Stir in blueberries and nutmeg.
5. Bring mixture to a boil, and cook for 5 to 10 minutes until thickened. An instant read thermometer will read between 217° and 222°.
6. Sterilize the jars by dipping them into the boiling water in the canner. Fill jars, being sure to leave a ¼-inch head space.
7. Place lids on jars and lower jars into water bath canner. Time for 5 minutes after water comes to a boil for ¼ pints, 10 minutes for ½ pints.

Apricot–Habanero Jelly

Megan Pedersen shared a jar of this with us, and we like it a lot. The recipe is from The All New Ball Book of Canning and Preserving. It uses dried apricots, so you can make it any time. The accompanying recipe for wing sauce or glaze is from the same book.

Before getting started:

- ☐ Makes 6 ½ pint jars.
- ☐ You can use this jelly as the base for a great wing sauce or glaze for chicken or pork.

Ingredients

- | | |
|--------------------------------------|--|
| 1 ½ cups white vinegar | ½ cup finely chopped red onion |
| ⅔ cup finely chopped dried apricots | ¼ cup finely chopped seeded habanero peppers |
| 6 cups sugar | 1 3 oz pouch Ball liquid pectin |
| ½ cup finely chopped red bell pepper | |

Method

1. Combine first two ingredients in a medium bowl. Cover and let stand at room temperature at least 4 hours or overnight.
2. Stir together apricot mixture, sugar, and vegetables in a 6-qt steel or enamel Dutch oven. Stirring frequently over high heat, bring to a full rolling boil that cannot be stirred down.
3. Add pectin, squeezing the contents from the packet all at once. Continue hard boil for 1 minute, stirring constantly.

See Habanero, next page

Grape Conserve

This recipe is from the Better Homes and Garden Cookbook that Aunt Janette bought for me when I was in grammar school. I never cared much for grape jam, but when I lived in Miller and started canning, I figured I'd give this a try. I now usually make two batches every fall to share with friends and family.

Before getting started:

- ☐ Makes 10 half pints.
- ☐ Use only Concord grapes for this recipe. They have the tough skins needed for this conserve.
- ☐ Don't try to use a food mill to separate the pulp from the seeds. The seeds are too big.



Ingredients

- 8 cups sugar
- 6 large oranges
- 4 lemons
- 4 lbs Concord grapes, washed
- 1 1/2 cups orange juice from the oranges
- 1/2 cup lemon juice from the lemons

Habanero, from previous page

4. Remove from heat & skim any foam from the top.
5. Sterilize the jars by dipping them into the boiling water in the canner. Fill jars, being sure to leave a 1/4" head space.
6. Place lids on jars and lower into canner. Time for 10 minutes after water comes to a boil for half-pints.

Habanero Ginger Glaze

Ingredients

- 1 cup Apricot-Habanero Jelly
- 1/4 cup chopped cilantro
- 1 TBS grated fresh ginger
- 1 TBS melted butter

Method

Combine in bowl, and toss with cooked wings (see Oven Fried Wings in Chapter 2) or use to baste baked chicken.

Method

1. Measure sugar into a large bowl, and set out a medium bowl to hold the cooked citrus peel and grape skins.
2. Use a vegetable peeler to remove only the colored portion of the peel from 2 oranges and 1 lemon. Slice the strips of peel into thin strands, place in a small saucepan, and cover with water. Bring to a boil and then simmer until tender, 15 minutes or so. When ready, drain and add to the medium bowl. While citrus peel cooks, squeeze each grape, placing the pulp in a 5-quart Dutch oven or stainless steel pot and adding the empty skins to the medium bowl with the citrus peel. Bring the pulp to a boil and reduce heat, simmering until pulp is soft and has separated from the seeds.
3. While pulp cooks, juice the peeled oranges and any additional oranges needed to make 1 1/2 cups of juice. Do the same with the lemons to make 1/2 cup of juice.
4. When pulp is ready, cool slightly, and then put it through a sieve, scraping with a big metal spoon to remove seeds. Wipe out the pot and return the strained pulp to it.
5. Add grape skins, citrus peels and juices, and sugar to the pot with pulp. Bring to a boil and reduce heat to a vigorous simmer (not quite a hard boil). Cook till mixture runs off the spoon in a sheet, about 35 to 40 minutes. Be careful not to overcook. Remove from heat.
6. Sterilize the jars by dipping them into the boiling water in the canner. Using a wide funnel to keep the edges of the jar clean, fill each jar leaving at least 1/4 inch head space. If necessary, wipe the edge of each jar, place the lids, screw on the bands, and process in hot water canner 15 minutes for half-pint jars, 20 minutes for pints.
7. Let cool before storing. Refrigerate any jars that don't seal.

