

ANIMAL, VEGETABLE, MIRACLE

A Year of Food Life

Barbara Kingsolver with Steven L. Hopp and Camille Kingsolver



RELISH, SAUCE AND CHUTNEY – ALL IN ONE DAY

*Thanks to Janet Chadwick,
The busy person's guide to Preserving Food*

If you don't have a garden, you can stock up on tomatoes, peaches, apples and onions at the end of summer, when your farmers' market will have these at the year's best quality and price. Then, schedule a whole afternoon and a friend for this interesting project that gives you three different, delicious products to eat all winter.

Canning jars and lids: 14 pint jars, 7 half-pint jars

Start with a very large, heavy kettle. You will be adding different ingredients and canning different sauces as you go.

4 quarts tomato puree
24 large apples
7 cups chopped onions
2 quarts cider vinegar
6 cups sugar
2/3 cup salt
3 tsp. ground cloves
3 tsp. cinnamon
2 tsp. red pepper
2 tsp. mustard

Puree tomatoes; core and coarsely chop apples; coarsely chop onions. Combine in large pot along with the vinegar, sugar and seasonings. Bring to a boil and simmer for about 2 hours or until thick. Meanwhile, preheat water in a canner bath and sterilize jars and lids (in boiling water or dishwasher) and keep them hot until use. Fill **7 pint jars** with some of the thickened **Barbecue Relish**, leaving ½ inch headspace in each jar. Put filled jars in canner with lids screwed on tightly and boil for ten minutes. Remove and cool.

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2 quarts sliced peaches

6 cups sugar

½ cup water

2 tsp. garlic powder

1 tsp. Tabasco sauce

In a separate pan, cook peaches and water for 10 minutes, until soft. Add sugar and bring slowly to boil, stirring until sugar dissolves. Boil until thick (15 min.), stirring to prevent scorching.

Add peach mixture to the remaining tomato mixture in the kettle and bring back up to a boil to make **Sweet and Sour Sauce**. Fill **7 pint jars** leaving ½ inch headspace, boil in canner for ten minutes. Remove and cool.

1 cup raisins

1 cup walnuts

Add these to the kettle, mix well and bring it back to a boil to make **Chutney**. Fill **7 ½-pint jars** leaving ½ inch headspace. Boil in canner for ten minutes. Remove.

As all the jars cool, make sure the jar lids pop their seals by creating a vacuum as contents cool. You'll hear them go "ping." To double check, after they're entirely cooled, push down on each lid's center – it should feel firmly sucked down, not loose. (If a jar didn't seal, refrigerate and use the contents soon.) The ring portion of the lid can be removed before storing; when processed properly, the dome lids will stay securely sealed until you open the jar with a can opener.

Label each product before you forget what's what, and share with the friend who helped. The Barbeque Relish is great on broiled or grilled fish or chicken. The Sweet and Sour Sauce gives an Asian flavor to rice dishes. Chutney can perk up anything.

