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**JAMS, BUTTER
& PIE FILLING**

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Apple Pie in a Jar

Apple Cider Butter

Black Forest Macaroon Jam

Blueberry Lemon Pie Filling

Carrot Cake Jam

Christmas Jam

Honey Pear Jam

Strawberry Jam

3 Citrus Vanilla Marmalade

Tomato Jam

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APPLE PIE *in a jar*

Recipe modified from "The All New Ball Book of Canning and Preserving" used with permission ©2019 Chez LaRae

Makes about six 8-oz jars

- 3/4 cup roughly chopped dried cranberries
- 5 or 6 whole apples (six cups) Granny Smith along with optional one or two different apples peeled and cored (Good apples to use include: Jonagold, Pink Lady, or Honey Crisp)
- The juice and zest of one lemon
- 1 cup unsweetened apple juice
- 1 package regular powdered fruit pectin
- 9 cups sugar (measured out and ready in a bowl next to stove)
- 2 tsp apple pie spice (I like Penzey's)
- 1 tsp butter (to reduce foam)



1. Place rack in the bottom of a boiling water canner, then place empty jars on the rack. Add water to the jars and the canner until the jars are about two-thirds full. Cover the canner and bring the water to a simmer over medium heat. Place lids in a small saucepan, cover with water, and bring to a simmer over medium heat. Do not boil. Keep lids hot until ready to use.
2. Place apples in batches in a food processor fitted with a metal blade. Chop apples and place in large bowl until all apples are chopped. It is fine if they are roughly chopped as they will soften into the consistency of chunky applesauce when cooked.
3. In a Dutch oven, combine apples, lemon zest and juice. Bring to a boil over high heat, stirring frequently to prevent burning. Reduce heat and boil gently, stirring occasionally, until apples begin to soften (about 10 minutes). Remove from heat and whisk in powdered pectin until dissolved. Stir in cranberries. Return to heat and bring to a boil, stirring frequently. Add sugar all at once along with butter and return to a full, rolling boil, stirring constantly. Boil hard, stirring constantly for one minute. Remove from heat and stir in apple pie spice. Skim foam.
4. Ladle into hot jars, leaving 1/4" headspace.
5. Remove air bubbles with wooden skewer and readjust headspace if needed. Wipe jar rims with damp cloth and ensure there is no fruit or gel on the rims of the jars (or the jars may not seal). Apply lids and bands and adjust until fingertip tight. Place jars in boiling water canner.
6. When all jars are in the canner, adjust the water level in the canner so that it covers the jars by at least one inch. Cover the canner with a lid and bring water to a full rolling boil over high heat. Once the water is boiling hard and continuously, begin counting the processing time of 10 minutes.
7. Once full time is complete, turn off heat and let jars sit in canner an additional five minutes (this standing time allows the pressure inside the jars to stabilize and reduces the likelihood of liquid loss that could otherwise occur when the jars are removed.)
8. Remove jars and place on a kitchen towel-lined space. The towel will help reduce the chance of jar breakage. Do not dry the lids or jars at this point. You do not want to disturb the lids while the seals are being formed. Allow jars to cool for 24 hours before removing bands and wiping down jars. Date jars and store in a cool dry place for up to one year.

APPLE CIDER BUTTER

Recipe modified from the cookbook "Ball Complete Book of Home Preserving" and used with permission ©2020 Chez LaRae



Decorate jars with labels & ribbon from CanningCrafts.com

Makes about eight 8-oz jars

- 6-7 lbs apples, peeled, cored, and cut into chunks (I like a mix of Granny Smith, Braeburn, and Gravenstein for a complex flavor)
- 2 cups apple cider
- 1 cup honey
- 2 tsp ground cinnamon
- ½ tsp ground cloves
- ¼ tsp nutmeg

1. Prepare water bath canner, lids, and jars.
 2. Place one or two small, clean plates in your freezer for jam “frozen plate test.” See details below*.
 3. Place rack in the bottom of a boiling water canner, then place empty jars on the rack. Add water to the jars and the canner until the jars are about two-thirds full. Cover the canner and bring the water to a simmer over medium heat. Place lids in a small saucepan, cover with water, and bring to a simmer over medium heat. Do not boil. Keep lids hot until ready to use.
 4. In a large Dutch oven, combine apples and apple cider.
 5. Bring to a boil over medium-high heat. Reduce heat and boil gently, stirring occasionally, until apples are soft, about 30 minutes.
 6. Working in batches, transfer apple mixture to a food processor or blender. You can also use a stick blender directly in the Dutch oven. Puree just until a uniform texture is achieved, but do not liquefy.
 7. Back in the Dutch oven, combine apple puree, honey, and spices. Bring to a boil over medium-high heat, stirring frequently to prevent scorching. Reduce heat and boil gently, stirring often, until mixture thickens. At this point check texture. Does it look like smooth butter? If necessary, use a stick blender to further blend it into your desired consistency.
 8. Ladle hot jam into hot jars, leaving 1/4" headspace.
 9. Remove air bubbles with wooden skewer and readjust headspace if needed. Wipe jar rims with damp cloth and ensure there is no fruit or gel on the rims of the jars (or the jars may not seal). Apply lids and bands and adjust until fingertip tight. Place jars in boiling water canner.
 10. When all jars are in the canner, adjust the water level in the canner so that it covers the jars by at least one inch. Cover the canner with a lid and bring water to a full rolling boil over high heat. Once the water is boiling hard and continuously, begin counting the processing time of 10 minutes.
 11. Once full time is complete, turn off heat and let jars sit in canner an additional five minutes (this standing time allows the pressure inside the jars to stabilize and reduces the likelihood of liquid loss that could otherwise occur when the jars are removed.)
 12. Remove jars and place on a kitchen towel-lined space. The towel will help reduce the chance of jar breakage. Do not dry the lids or jars at this point. You do not want to disturb the lids while the seals are being formed. Allow jars to cool for 24 hours before removing bands and wiping down jars. Date jars and store in a cool dry place for up to one year.
- * **Frozen plate test:** Spoon a small amount of apple butter onto a frozen plate. When liquid does not separate, creating a rim around the edge, and mixture holds its buttery, spreadable shape, the butter is ready to put into jars.

Black Forest MACAROON JAM

Recipe adapted from "Ball Complete Book of Home Preserving" 2006. Used with permission ©2020 Chez LaRae

Makes about seven 8-oz jars

- 4 cups granulated sugar
- 1/3 cup cocoa powder
- 3 1/2 cups (a little over 17 oz) frozen cherries (do not thaw as they are easier to chop when frozen)
- 3 tbsp lemon juice
- 2 pouches liquid pectin (Powdered pectin cannot be substituted in this recipe)
- 1/2 cup unsweetened flaked coconut
- 3 tbsp kirsch or other flavored cherry liqueur (optional)

1. Prepare canner, jars, and lids.
 2. In a medium bowl, whisk to combine sugar and cocoa powder.
 3. In a food processor, coarsely chop frozen cherries with blade attachment pulsing until the pieces are fairly small. Picture how the pieces will look in your final product – not too big, but not liquefied either. If you do not have a food processor, use a sharp knife and coarsely chop.
- TIP: Snip tops off of pectin packets and place upright in a small cup next to the stove. I like to have my pectin at the ready as the next step moves quickly and you do not want to be fumbling, opening boxes, and looking for a knife while your jam is at a rolling boil.
4. In a large Dutch oven, combine cherries, lemon juice, and cocoa mixture.
 5. Over high heat, stirring constantly, bring to a full rolling boil that cannot be stirred down. Stir in pectin. Boil hard, stirring constantly, for one minute.
 6. Remove from heat and add coconut and optional liqueur. Mix well. Skim off foam.
 7. Ladle hot jam into jars, leaving 1/4" headspace. Remove air bubbles and readjust headspace if necessary. Wipe rims, center lids on jars and screw bands down until finger tight resistance is met.
 8. Place jars into canner, ensuring that they are completely covered with water. Bring to a boil and process for 10 minutes. Remove canner lid. Wait 5 minutes, then remove jars, and cool completely.
 9. Wipe jars and affix CanningCrafts canning labels. Date and store in a cool, dry place for up to 12 months.



Blueberry Lemon PIE FILLING

Recipe was adapted from "Ball Complete Book of Home Preserving" & used by permission ©2022 Chez LaRae

Makes 3-4 pints. Recipe can be doubled or tripled.

- Water
- 7 cups blueberries (about 2 ¼ pounds), stems removed and rinsed
- 1 ¾ cup sugar
- ⅔ cup regular, non-instant ClearJel*
- Zest from two lemons
- 2 tbsp lemon juice

*NOTE: This recipe requires regular (not instant) ClearJel and there is no substitute. ClearJel is a powder starch that produces an excellent consistency when canning. Other thickeners like cornstarch and flour clump and may interfere with heat being able to reach throughout the jar.



Decorate jars with Apothecary labels from CanningCrafts.com

1. Place the canning rack in the bottom of a boiling water canner, then place empty jars on the rack. Add water to the jars and the canner until the jars are about two-thirds full. Cover the canner and bring the water to a simmer over medium heat.
2. Fill a large Dutch oven halfway with water and bring to a full, rolling boil over high heat. Add blueberries and blanch for one minute. Drain berries well and return to the pot. Cover the pot to keep warm.
3. In a medium stainless steel pot, combine sugar and ClearJel. Whisk in two cups of water, ensuring that sugar and ClearJel are fully dissolved (use a silicone spatula to scrape bottom of pan for clumps). Bring to a boil over medium heat, stirring occasionally. Reduce heat and boil gently, constantly stirring until the mixture thickens and begins to bubble.
4. Remove from heat and stir in lemon zest and juice, stirring constantly. Carefully pour the mixture into the warm blueberries and stir well, distributing the sugar mixture evenly throughout.
5. Ladle hot mixture immediately into prepared jars, leaving 1" headspace. Use a wooden skewer to remove any air pockets and readjust headspace if needed. Wipe jar rims and threads with a moistened towel. Cover with two-piece lids. Screw bands to finger-tip tight.
6. Place jars onto a rack in the canner. Water must cover jars by 1 to 2 inches. Cover, and bring water to a boil. Once boiling, process filling for 30 minutes. Turn off the heat and let jars sit in the canner for 5 minutes. Remove jars and place them upright on a towel to cool completely. After the jars cool, check seals by pressing the centers of lids with your finger. If the lid springs back, the lid is not sealed and refrigeration is necessary.
7. Let prepared jars stand at room temperature for 24 hours. Affix CanningCrafts' labels and write dates on jars. Store unopened jam in a cool, dry place for up to 1 year.

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CARROT CAKE JAM

Recipe adapted from "Ball Complete Book of Home Preserving" 2006 and used with permission ©2020 Chez LaRae

Makes about six 8-oz jars

- 1 ½ cup peeled and finely grated carrots (about three carrots)
- 1 ½ cups cored, peeled, chopped Granny Smith apple (about one apple)
- 1 ¾ cup canned crushed pineapple, including juice
- 3 tbsp bottled lemon juice
- 1 tsp ground cinnamon
- ½ tsp ground nutmeg
- ¼ tsp ground cloves
- 1 package regular powdered fruit pectin (49 to 57 grams)
- 6 ½ cups granulated sugar (measured out in a bowl and ready to use)
- ½ cup unsweetened, shredded coconut
- ¼ cup finely chopped pecans or walnuts



Decorate jars with labels & ribbon from CanningCrafts.com

1. Prepare water bath canner, lids, and jars.
 2. Place one or two small, clean plates in your freezer for jam "frozen plate test." See details below*.
 3. In a large, deep stainless steel saucepan (that has a lid), combine carrots, apples, pineapple with juice, lemon juice, cinnamon, nutmeg, and cloves. Bring to a boil over high heat, stirring frequently.
 4. Reduce heat, cover and boil gently for 20 minutes, stirring occasionally.
 5. Remove from heat and whisk in pectin until dissolved. Bring to a boil over high heat, stirring frequently.
 6. Add sugar all at once and return to a full rolling boil, stirring constantly. At first sugar mixture will appear dry, but it will turn into a thick liquid when heated and stirred. Boil hard, stirring constantly for one minute.
 7. Add coconut and walnuts. Remove from heat and skim off foam.
 8. Ladle hot jam into hot jars, leaving ¼" head space. Remove air bubbles and readjust head space, if necessary. Thoroughly wipe rims with moistened cloth. Center lids on jars, screw bands down until finger-tip tight.
 9. Place jars into canner, ensuring that they are completely covered with water. Bring to a boil and process for 10 minutes. Remove canner lid. Wait 5 minutes, then remove jars, and cool completely.
 10. Wipe jars and affix CanningCrafts' labels. Date and store in a cool, dry place for up to 12 months.
- * **Frozen plate test:** To avoid runny jam, when you believe the jam is cooked, grab one of the plates from your freezer and plop a small spoonful of carrot cake jam at the center. Let it sit for a minute or so and then run a wooden spoon through the jam. If the jam does not run back into the line, it is set. If it is runny and saucy, boil the sauce for another minute until done.

CHRISTMAS JAM

Recipe modified from America's Test Kitchen's "Foolproof Preserving" & used by permission ©2022 Chez LaRae

Preservation method: Water bath canning

Difficulty level: Easy to moderate

Yield: Makes 4 half-pint jars

Special equipment: Instant-read thermometer

- 16 oz fresh cranberries
- 1 lb (about 2) granny smith apples, peeled, cored, and finely diced
- 1 cup water
- 2 tbsp freshly grated orange zest + ½ cup fresh orange juice
- 3 cups sugar
- 2 tsp cinnamon
- ¼ tsp cloves
- ¼ tsp allspice
- ¼ tsp nutmeg



Decorate jars with custom labels from [CanningCrafts.com](https://www.canningcrafts.com)

1. Place a small plate in the freezer for a jam “frozen plate test”. See step 5 below.
2. Place the canning rack in the bottom of a boiling water canner, then place empty jars on the rack. Add water to the jars and the canner until the jars are about two-thirds full. Cover the canner and bring the water to a simmer over medium heat.
3. In a Dutch oven, bring cranberries, apples, water, orange zest, and juice to a boil over high heat. Reduce heat to medium and simmer, stirring occasionally until cranberries burst, about 5 minutes. Stir in sugar, cinnamon, cloves, allspice, and nutmeg and continue to boil until sugar has dissolved.
4. Remove Dutch oven from heat. Crush fruit with a potato masher until desired consistency is achieved. Return mixture to a boil over medium-high heat and cook until mixture is thickened and registers 217 degrees Fahrenheit, stirring continuously. Remove pot from heat.
5. **Frozen plate test:** To test jam’s consistency, remove the frozen plate from the freezer. Place one teaspoon of jam on the plate. Drag your finger or a wooden spoon through the jam. The jam has the correct consistency when your finger or spoon leaves a distinct trail that doesn’t run back together. If runny, return the pot to the heat and simmer one minute longer before retesting.
6. Ladle jam immediately into prepared jars, leaving ¼” headspace. Wipe jar rims and threads with a moistened towel. Cover with two-piece lids. Screw bands to finger-tip tight.
7. Place jars onto a rack in canner. Water must cover jars by 1 to 2 inches. Cover, and bring water to a boil. Once boiling, process the jam for 15 minutes. Turn off heat and let jars sit in the canner for an additional 5 minutes.
8. Remove jars and place upright on a towel to cool completely. After the jars cool, check seals by pressing the centers of lids with your finger. If the lid springs back, the lid is not sealed and refrigeration is necessary.
9. Let prepared jars stand at room temperature 24 hours. After 24 hours, affix CanningCrafts’ custom holiday labels, and write dates on jars. Store unopened jam in a cool, dry place for up to 1 year.

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HONEY PEAR JAM

Recipe was modified from the instruction sheet inside the box of Pomona's Pectin & used by permission ©2022 Chez LaRae

Makes about 2 pint jars or 4 half-pint jars

- 4 cups ripe pears (about two pounds) peeled, cored, and finely chopped (use ripe pears that give slightly when pressed on)
- ¼ cup lemon juice
- 1 cinnamon stick
- 1 vanilla bean, seeds scraped out
- ½ cup water
- 4 tsp calcium water (found in the Pomona's Universal Pectin* box)
- ½ cup honey
- 3 tsp Pomona's Universal Pectin

***Note:** This recipe is specially created to use Pomona's Universal Pectin for a low sugar recipe. Do not swap pectins.



Decorate jars with jam jar fabric kit from CanningCrafts.com

1. Prepare water bath canner, lids, and jars.
2. To make calcium water: In a small, clean jar with a lid, measure ½ cup cold water. Next, measure a ½ teaspoon of calcium powder (the powder is inside the box of Pomona's Pectin) and place in the jar. Close the lid on the jar and shake well. Any unused calcium water can be stored in the refrigerator for your next canning project.
3. Place chopped pears, lemon juice, cinnamon stick, vanilla bean with scraped seeds, and ½ cup water in a large Dutch oven. Add 4 tsp of prepared calcium water and stir ingredients well.
4. In a separate small bowl, add the honey and 3 teaspoons of Pomona's Pectin and stir well ensuring that the pectin is evenly distributed throughout the honey.
5. Bring fruit and other ingredients to a full boil in the Dutch oven. Boil for about 15 minutes until the pears are softened. Add more water in ¼ cup increments to prevent scorching. Use a potato masher or immersion blender to achieve the desired consistency. I like my pear jam fairly smooth. Add pectin and honey mixture. Stir vigorously 1-2 minutes to dissolve pectin while mixture returns to a full boil. Remove from heat and discard vanilla bean.
6. Ladle immediately into prepared jars, leaving ¼" headspace. Wipe jar rims and threads with a moistened towel. Cover with two-piece lids. Screw bands to finger-tip tight.
7. Place jars onto a rack in the canner. Water must cover jars by 1 to 2 inches. Cover, bring water to a boil. Once boiling, process sauce for 10 minutes. Turn off heat and let jars sit in the canner for an additional 5 minutes. Remove jars and place upright on a towel to cool completely. After the jars cool, check seals by pressing the centers of lids with your finger. If the lid springs back, the lid is not sealed and refrigeration is necessary.
8. Let prepared jars stand at room temperature 24 hours. After 24 hours, decorate with CanningCrafts' labels or jam jar decorations. Store unopened jam in a cool, dry place for up to 1 year.

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Strawberry Jam *made with natural pectin*

Recipe modified from the cookbook "Ball Complete Book of Home Preserving". Used with permission ©2021 Chez LaRae.

Preservation method: Water bath canning

Difficulty level: Easy to moderate

Yield: Makes about eight 8-ounce jars

You will need clean jars and closures, a boiling-water canner, rack, jar lifter, canning funnel, wooden skewer, and a fine sieve.

Makes about eight 8-oz jars

- 5 tart apples such as Granny Smith, stem and blossom ends removed, chopped coarsely, cores intact
- 1 lemon or lime (unpeeled and finely chopped)
- Water
- 8 cups hulled strawberries, cut in half
- 5 ½ cups granulated sugar
- 1 vanilla bean (optional), split and scraped.
Use scraped pulp for recipe.



Decorate jars with labels & covers from [CanningCrafts.com](https://www.canningcrafts.com)

1. Place rack in the bottom of a boiling water canner, then place empty jars on the rack. Add water to the jars and the canner until the jars are about two-thirds full. Cover the canner and bring the water to a simmer over medium heat. Place lids in a small saucepan, cover with water, and bring to a simmer over medium heat. Do not boil. Keep lids hot until ready to use.
2. In a large, deep stainless steel saucepan, combine apples, lemon, and enough water to prevent sticking. Bring to a boil over high heat. Reduce heat, partially cover and boil gently, stirring occasionally for 20 minutes, until mixture is very soft. Working in batches, transfer mixture to a fine sieve. With back of a spoon, press mixture through sieve to yield two cups applesauce. Discard skins and cores.
3. In a clean, large, deep stainless steel saucepan, combine applesauce, strawberries, and sugar. Boil, stirring frequently, until mixture thickens and mounds on a spoon, about 20 minutes. Remove from heat, stir in vanilla if using, and skim off foam.
4. Ladle hot jam into hot jars, leaving ¼" headspace. Remove air bubbles and adjust headspace, if necessary. Wipe rim, center lid on jar. Screw band down until finger-tip tight.
5. Place jars in canner. When all jars are in the canner, adjust the water level in the canner so that it covers the jars by at least one inch. Cover the canner with a lid and bring water to a full rolling boil over high heat. Once the water is boiling hard and continuously, begin counting the processing time of 10 minutes.
6. Once full time is complete, turn off heat and let jars sit in canner an additional five minutes (this standing time allows the pressure inside the jars to stabilize and reduces the likelihood of liquid loss that could otherwise occur when the jars are removed).
7. Remove jars and place on a kitchen towel-lined space. The towel will help reduce the chance of jar breakage. Do not dry the lids or jars at this point. You do not want to disturb the lids while the seals are being formed. Allow jars to cool for 24 hours before removing bands and wiping down jars. Date jars and store in a cool dry place for up to one year.

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Three Citrus & Vanilla Bean MARMALADE

Recipe modified from "The All New Ball Book Of Canning And Preserving: Over 200 of the Best Canned, Jammed, Pickled, and Preserved Recipes". © 2018 Chez LaRae

Makes about five half-pint jars

- 4 large oranges
- 4 large ruby red grapefruit
- 2 large lemons
- 4 cups sugar
- 3 1/2 cups water
- 1/4 tsp salt
- 2 vanilla beans, split lengthwise



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1. Place rack in the bottom of a boiling water canner, then place empty jars on the rack. Add water to the jars and the canner until the jars are about two-thirds full. Cover the canner and bring the water to a simmer over medium heat. Place lids in a small saucepan, cover with water, and bring to a simmer over medium heat. Do not boil. Keep lids hot until ready to use.
2. Scrub fruit thoroughly of sprays and waxes, rinse well, and dry. Using micro plane zester or small holes on a box grater, grate zest from oranges, grapefruits, and lemons. Try to not get too much of the white, bitter pith in the mix. Using a sharp, thin-bladed knife, cut a 1/4 inch thick slice from each end of oranges, grapefruit, and lemons. Working with one piece of fruit at a time, place flat-end down on cutting board, and remove peel in strips, cutting from top to bottom. Hold peeled fruit over a bowl and collect juices. Slice between membranes and gently remove whole segments. Reserve segments and juice. Discard membranes and seeds.
3. Stir together sugar, water, and kosher salt, citrus zests, reserved citrus segments, and reserved juice in a stainless steel pot. Split and scrape seeds from vanilla beans. Add seeds and beans to mixture.
4. Bring to a boil, reduce heat, and simmer until instant read thermometer registers 220 degrees Fahrenheit. Note, this will take about one hour; no need to rush this process. Remove mixture from heat. Remove and discard vanilla beans. Skim foam, if necessary.
5. Ladle hot marmalade into hot jars, leaving 1/4 inch head space. Remove air bubbles and readjust head space. Wipe jar rims with a damp cloth. Center lids onto jars. Apply bands and adjust to fingertip-tight. Place jars in boiling-water canner. Repeat until all jars are in canner. Cover the canner with a lid and bring water to a full rolling boil over high heat. Once the water is boiling hard and continuously, begin counting the processing time of 10 minutes.
6. Once 10 minutes is complete, turn off heat and let jars sit in canner an additional five minutes. This standing time allows the pressure inside the jars to stabilize and reduces the likelihood of liquid loss that could otherwise occur when the jars are removed.
7. Remove jars and place on a kitchen towel-lined space. The towel will help reduce the chance of jar breakage. Do not dry the lids or jars at this point. You do not want to disturb the lids while the seals are being formed. Allow jars to cool for 24 hours before removing bands and wiping down jars. Date jars and store in a cool dry place for up to one year.

TOMATO JAM *with Red Wine Vinegar*

Recipe was adapted from "The All New Ball Book of Canning and Preserving" & used by permission ©2022 Chez LaRae

Makes about 6 half pint jars

- 6 lb plum tomatoes, cored and coarsely chopped
- 1 ½ tsp salt
- ¾ tsp freshly ground black pepper
- ½ tsp Herbes de Provence*
- ½ - 1 tsp red pepper flakes, depending on taste
- 3 shallots, finely minced
- 1 ½ cups sugar
- ¾ cup red wine vinegar (minimum 5% acidity)

* Herbes de Provence is an equal mixture of dried herbs consisting of thyme, basil, crushed rosemary, tarragon, summer savory, marjoram, oregano, and a crushed bay leaf. You can purchase a pre-mixed blend in stores or make your own so you can adjust the spices more to your taste.



Decorate jars with custom labels from [CanningCrafts.com](https://www.CanningCrafts.com)

1. Place the canning rack in the bottom of a boiling water canner, then place empty jars on the rack. Add water to the jars and the canner until the jars are about two-thirds full. Cover the canner and bring the water to a simmer over medium heat.
2. Combine tomatoes, salt, black pepper, Herbes de Provence, red pepper flakes, and shallots in a large Dutch oven. Cook, uncovered, over medium heat for about one hour or until reduced by half. Stir and check often to avoid scorching. Stir in sugar and red wine vinegar. Cook uncovered over medium-low heat until very thick, about 30 minutes, stirring often.

Note: If you desire a smoother jam, use an immersion blender to blend before the next step.

3. Ladle hot mixture immediately into prepared jars, leaving ¼" headspace. Use a wooden skewer to remove any air pockets and readjust headspace if needed. Wipe jar rims and threads with a moistened towel. Cover with two-piece lids. Screw bands to finger-tip tight.
4. Place jars onto a rack in the canner. Water must cover jars by 1 to 2 inches. Cover canner, and bring water to a boil. Once boiling, process jars for 10 minutes. Turn off the heat and let jars sit in the canner for 5 minutes.
5. Remove jars and place them upright on a towel to cool completely. After the jars cool, check seals by pressing the centers of lids with your finger. If the lid springs back, the lid is not sealed and refrigeration is necessary.
6. Let prepared jars stand at room temperature for 24 hours. Affix CanningCrafts' labels and write dates on jars. Store unopened jam in a cool, dry place for up to 1 year.

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