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Candied Jalapeños

Crunchy Dill Pickles

Mexican Lime Refrigerator Pickles

Watermelon Pickles

Fermented Honey Mustard

Peach BBQ Sauce

Plum Chutney

Tomato Jam

Enchilada Sauce

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Candied JALAPEÑOS

Recipe used with permission ©2022 Chez LaRae

Makes 10 half-pint jars

- 3 lbs fresh jalapeños, stemmed and thinly sliced
- 2 red bell peppers, stemmed, ribs removed, & finely diced
- 2 1/2 cups apple cider vinegar
- 5 cups sugar (can use 6 cups for sweeter, syrupy jalapeños)
- 1 tbsp turmeric
- 2 tbsp yellow mustard seeds
- 2 tbsp black mustard seeds
- 2 tsp celery seeds
- 1 tsp cayenne powder

NOTE: When choosing jalapeños look for glossy, smooth skins and firm chiles for easy slicing. Avoid wrinkled or soft chiles. Wear rubber gloves when cutting jalapeños. I also wear a cloth mask and glasses based on previous experiences coughing, sneezing, and tearing up. You can cut jalapeños with a sharp knife or mandolin.



Decorate jars with Apothecary 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. Place all ingredients in a Dutch oven except jalapeños and red peppers. Bring ingredients to boil and stir until sugar is dissolved.
3. Once dissolved, lower the heat and add jalapeños and red peppers. Gently simmer for five minutes until peppers are just heated through.
4. Ladle hot mixture immediately into prepared jars, leaving ½” headspace. You may have leftover liquid and that is fine. Feel free to discard or use it for another application (i.e. zesty coleslaw). 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.
5. 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 15 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.
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.

DILL PICKLES *with low-temperature pasteurization*

Recipe modified from "Foolproof Preserving" by America's Test Kitchen. Used with permission ©2021 Chez LaRae

This waterbath canning recipe uses a unique pickling process that uses "low-temperature pasteurization" which helps produce a crisper pickle. Be prepared, you will need an instant read or candy thermometer and this process requires monitoring for thirty minutes. However, the results are fantastic and worth it.

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

Makes four 1-pint jars

- 2 ½ lbs. pickling cucumbers, ends trimmed, cut into lengthwise quarter spears, 4-inches long
- 2 tbsp canning and pickling salt
- 2 cups chopped fresh dill plus four large sprigs
- ½ red bell pepper, chopped or cut into thin strips
- 3 cups cider vinegar
- 3 cups water
- ¼ cup sugar
- 1 tbsp brown or yellow mustard seeds (can do half of each)
- 1 tbsp dill seeds
- ¾ tsp ground turmeric
- ½ tsp Ball Pickle Crisp
- 4 garlic cloves, peeled and cut in half



1. Toss cucumber spears with pickling salt in a bowl and refrigerate for 3 hours. Drain cucumbers in a strainer. Do not rinse. Pat dry with clean kitchen or paper towels.
2. Meanwhile, set canning rack in waterbath canner, place four 1-pint jars on the rack, and add enough water to cover by 1 inch. Bring to a simmer over medium-high heat, then turn off heat, cover, and keep water warm.
3. In a separate smaller pot, gently simmer lids and bands. Do not boil.
4. Bundle chopped dill in a cheesecloth sachet and secure with twine. Bring dill sachet, red peppers, cider vinegar, water, sugar, mustard seeds, dill seeds, and ground turmeric to a boil in a large saucepan over medium-high heat. Turn off heat, cover, and keep warm.
5. Place dish towel flat on counter. Using a jar lifter, remove jars from pot and drain water back into the pot. Add 1/8 tsp Pickle Crisp to each hot jar, then pack tightly with fresh dill sprigs, garlic, and drained cucumbers.
6. Return brine to a brief boil. Remove and discard cheesecloth sachet. Using funnel and a ladle, pour hot brine over cucumbers to cover, distributing spices evenly. Leave ½" headspace. Slide wooden skewer along inside of jar, removing air bubbles that are in between cucumbers and dill. Add extra brine if needed for ½" headspace.
7. Wipe rims with a damp cloth, center lids on top and screw on bands until fingertip tight. Lower jars in water and bring water to 180-185 degrees Fahrenheit measuring temperature with your thermometer. Process for 30 minutes and adjust heat as needed to maintain water between 180 and 185 degrees. Remove jars from water and place on a clean dish cloth. Let cool and do not disturb for 24 hours. Remove rings, check seals, and attach pretty labels by Canning Crafts. Pickles can be stored in pantry for up to 12 months.

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Mexican Lime REFRIGERATOR PICKLES

Recipe adapted from The All New Ball Book of Canning and Preserving. ©CanningCrafts 2022

Master Brine Solution*:

- 2 cups of white vinegar (5% acidity)
- 1 cup of water
- 1/2 cup fresh lime juice (or bottled will work fine)
- 2 tablespoons of sugar
- 1 tablespoon of pickling salt
- * You may have leftover brine. Store in fridge for later use.

Seasonings:

- 4 garlic cloves, crushed
- Chopped carrot greens
(Read our blog post on why you should eat carrot greens)
- Fresh Cilantro (can add up to 1/4 cup chopped)

Vegetable Mix:

This recipe is flexible! Mix and match or make your own substitutions. Wash, trim, and peel vegetables. Depending on the sizes of veggies, leave them whole, halve, quarter, slice, or chop.

- Cucumbers, sliced into 1/4" coins
- Cucamelons, leave whole
- Red Onion, sliced thin
- Green Tomatoes (leave cherry tomatoes whole)
- Green Beans, snapped in half
- Carrots, sliced into coins
- Garlic Cloves, crushed but left whole

1. Prepare your master brine solution by combining the vinegar, water, lime juice, sugar, and salt, to a boil in a small stainless steel pot or enameled pan. Reduce heat and simmer 3 minutes, stirring until the sugar and salt until dissolved.
2. Tightly pack your chosen vegetables, crushed garlic cloves, chopped carrot greens, and cilantro into a hot quart jar (or 2 pint jars). I like to randomly mix the veggies in the jar and sprinkle in carrot greens and cilantro throughout.
3. Pour Master Brine over vegetables to cover them. Use a bubbling tool or chopstick to remove air bubbles. Add more brine to cover if needed. Cover with a lid (since this is a non-shelf stable, fridge recipe, I like to repurpose old, previously used lids. Do NOT use previously used lids for shelf stable canned goods).
4. Let jar stand an hour or until cooled at room temperature. Store cooled jar in refrigerator. For best flavor, allow the jar to pickle in the fridge for at least one month before eating. Pickles will become more flavorful over time.

*IMPORTANT: This is NOT a shelf stable product. It must be stored in a refrigerator.



Watermelon Rind & Habanero PICKLES

Adapted from an America's Test Kitchen recipe with permission © 2018 Chez LaRae

Makes about 4 one-pint jars

- ½ cup canning and pickling salt
- 1 10-pound watermelon
- 3 cups white vinegar, 5% acidity
- 3 cups sugar
- 1 cup water
- 4 habanero peppers (Leaving the peppers whole in this recipe ensures that you have some heat, but not prohibitively so).



1. Using a vegetable peeler, peel entire watermelon. Using a sharp knife, quarter the peeled watermelon. Remove the rind from the flesh, scrape rind clean with a spoon, and cut rind into 1-inch pieces. It is okay to have a little pink on your rind as it adds beauty to the finished pickles. You will have about 10 cups of rind depending on the size of the watermelon. Reserve watermelon flesh for eating or other recipes.
2. Dissolve canning salt in 2 quarts of water. Add rind and refrigerate for 4 hours. Drain and rinse rind. Bring two quarts water to a boil in a large Dutch oven over high heat. Add rind and cook until just tender. About 5 minutes. Drain.
3. Meanwhile, set canning rack in water bath canner. Place four pint jars in rack and add enough water to cover the jars by 1 inch. Simmer over low heat until ready to use.
4. Bring vinegar, sugar, and one cup of water to a boil in now-empty Dutch oven over medium heat. Add rind and the four habanero peppers. Simmer until rind begins turning translucent, about five minutes.
5. Using a slotted spoon or ladle, pack hot watermelon rinds into hot jars to within a generous ½" headspace. Place one whole habanero in each jar. Ladle hot syrup into jars. Remove air bubbles with a skewer and readjust headspace ensuring ½". Wipe jar rims with damp cloth.
6. Apply lids and bands and adjust until fingertip tight. Place jars in boiling water 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.
7. Once full time is complete, turn off heat and let jars sit in canner an additional 5 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.

Fermented HONEY MUSTARD

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

Makes about 3 half-pint jars

- 2 cups water
- 1 tbsp kosher salt
- ¾ cups brown mustard seeds
- ¼ cup yellow mustard seeds
- ¼ cup mustard powder
- ½ tsp turmeric powder
- 1 tbsp raw honey
- 1 tsp kosher salt
- 1-2 garlic cloves, finely chopped
- ¼ cup raw, unfiltered apple cider vinegar (I like Bragg)

NOTE: Please plan accordingly as this recipe must be prepared one month prior to serving. Also, use local raw honey instead of store bought which is often adulterated with corn syrup or other additives.

Read our blog "The Honey Laundering Scandal" for more information on FAKE honey, how to avoid it, and the benefits of RAW local honey.



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

1. Combine water, salt, and brown and yellow mustard seeds in a bowl and let stand at room temperature overnight or up to 24 hours.
2. Drain mustard seeds well in a fine-mesh strainer. If you do not have a fine-mesh strainer use a regular strainer lined with cheesecloth or a coffee filter.
3. Place mustard seeds in a food processor and pulse until crushed. Add mustard powder, turmeric, honey, 1 tsp kosher salt, and garlic. Pulse until blended. Add apple cider vinegar and pulse until just blended.
4. Transfer mustard mixture into a medium glass bowl and cover with plastic wrap. Let stand at room temperature for up to three days or until bubbly, stirring daily.
5. Spoon mustard into sterilized jars. Remove air bubbles. Wipe jar rims. Center lids on jars and apply band until finger-tip tight. Affix CanningCrafts' custom honey labels and date jars. Refrigerate mustard for four weeks before serving. Honey mustard can be stored in the refrigerator for up to one year.

PEACH BBQ SAUCE

Recipe modified from "Ball Complete Book of Home Preserving" & used with permission ©2021 Chez LaRae.

Makes eight 8-ounce jars

- 6 cups ripe peaches, skins and pits removed*, roughly chopped
- One half or whole habanero pepper, depending on level of desired spiciness
- 1 red bell pepper, seeded and chopped
- 1 small white onion, chopped
- 3 cloves garlic, chopped
- 1 ½ cups honey
- ¾ cup cider vinegar
- ¼ cup bottled lemon juice
- 1 tbsp Worcestershire sauce
- 2 tsp dry mustard powder
- 1 tsp brown mustard seeds
- 1 tsp celery seeds
- 2 tsp salt

* To remove peach skins, blanch peaches in a boiling water bath for about 40 seconds. Then with a slotted spoon, immediately transfer peaches to a pot of ice water to cool. The peach skins should easily slip off. As an added bonus, you can use **organic** peach skins and pits to make peach scrap jelly or peach syrup.

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. Wearing rubber gloves, remove stems from habanero pepper, cut open, remove seeds.
3. In a large Dutch oven, combine all ingredients. Bring to a boil on medium-high heat. Reduce heat and boil gently, stirring frequently, until peaches, onions, and red peppers are softened. Blend with an immersion blender or standard blender until consistency of a commercial BBQ sauce. If sauce is too thin, cook down until desired consistency.
4. Ladle immediately into prepared jars, filling to within 1/2" of tops. Wipe jar rims and threads with a moistened towel. Cover with two-piece lids. Screw bands to finger-tip tight.
5. Place jars onto rack in canner. Water must cover jars by 1 to 2 inches. Cover, bring water to a boil. Once boiling, process sauce for 15 minutes. Turn off heat and let jars sit in the canner for an additional 5 minutes.
6. Remove jars and place upright on a towel to cool completely. After the jars cool, check seals by pressing the centers of lids with finger. If the lid springs back, the lid is not sealed and refrigeration is necessary.
7. Let prepared jars stand at room temperature 24 hours. Store unopened jam in a cool, dry place for up to 1 year.

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PLUM Chutney

Recipe was adapted from Ball's "Complete Book of Home Preserving"
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Makes about 10 half-pint jars or 5-pint jars

- 8 cups plums, halved, pitted, and cut into wedges (leave skins on)
- 1 ½ cups brown sugar
- 1 ½ cups white vinegar
- 1 cup golden raisins
- 1 small red onion, finely chopped
- 1 tbsp yellow mustard seeds
- 1 tbsp fresh ginger, grated (no need to peel)
- 1 tsp kosher salt
- ½ tsp freshly ground black pepper
- ¼-½ tsp red pepper flakes
- 1 cinnamon stick



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

1. Prepare water bath canner, lids, and jars. 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. In a large skillet or dutch oven, combine plums, brown sugar, vinegar, raisins, onion, mustard seeds, ginger, salt, pepper, red pepper flakes, and cinnamon stick. Bring to a boil over medium-high heat, stirring constantly to avoid scorching. Reduce heat to a simmer, stirring occasionally, until the mixture is thickened—about 35-40 minutes. Use a wooden spoon to break up large plum pieces if desired. When the mixture is the consistency of a thick jam, remove from heat and discard the cinnamon stick.
3. Ladle hot mixture immediately into prepared jars, leaving ½ " 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, and bring water to a boil. Once boiling, process sauce for 15 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.
5. 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.

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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ENCHILADA SAUCE

Used with permission ©2021 Chez LaRae. Recipe modified from America's Test Kitchen's 'Foolproof Preserving'

Decorate jars with labels & ribbon from CanningCrafts.com

Makes about 6 one-pint jars

- 5 dried New Mexico chiles, stemmed and cut into large pieces, seeds reserved *
 - 2 ½ tbsp chili powder
 - 2 tsp ground cumin powder
 - ½ cup water
 - 1 white onion, roughly chopped
 - 5 garlic cloves, minced
 - 1 tbsp salt
 - 2 tsp sugar
 - 5 pounds plum tomatoes, coarsely chopped
 - 6 tbsp apple cider vinegar (1 tbsp per jar)
- * (You may omit the pepper seeds if desired. The spiciness level will go down significantly without adding the seeds to the sauce).



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. Heat a large Dutch oven over medium heat. When hot, toast the New Mexico chiles, reserved seeds, chili powder, and cumin. Stir frequently to avoid burning, about 30 seconds. Stir in water, onion, garlic, and salt. Cook until onions are softened, about 10 minutes. Stir in sugar and tomatoes. Bring to a simmer. Cook, stirring often for about 25 minutes.
3. Working in batches, carefully process hot tomato mixture in a blender until smooth. Return sauce to the pot and bring to a boil, then remove from heat. Taste, adjust salt and spices if necessary.
4. Remove jars from canner and place on dish towel. Add 1 tbsp of vinegar to each hot jar. Ladle sauce into jars, leaving ½" headspace. Slide a skewer in the jars to remove any air bubbles. Wipe jar rims and threads with a moistened towel. Cover with two-piece lids. Screw bands to finger-tip tight.
5. Place jars onto rack in canner. Water must cover jars by 1 to 2 inches. Cover, bring water to a boil. Once boiling, process the jars for 40 minutes. Turn off heat after 40 minutes and let jars sit in canner for an additional 5 minutes. Remove jars and place upright on a towel to cool completely. After jars cool, check seals by pressing centers of lids with finger. If lid springs back, lid is not sealed and refrigeration is necessary.
6. Let prepared jars stand at room temperature 24 hours. Wipe down jars, affix CanningCrafts' labels to jars, and date. Store unopened sauce in a cool, dry place for up to 1 year.

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