

## Baked Apple Butter

Scott & Stephanie Taylor

300 degrees		9x13	
12	lbs	apples	
1/2	cup	sugar	
		juice from 2 lemons	6 Tbsp Real Lemon
3	tsp	cinnamon	
1 1/2	tsp	cloves	
1/2	tsp	allspice	
1	cup	port or dry white wine	

Wash, core and quarter apples, (or use apple corer wedger) Nearly cover with water. Cook over medium heat for 1 1/2 hours. Put pulp through fine strainer, kitchen aide food mill is much easier. Measure pulp and to each cup of pulp add 1/2 cup sugar. Then add the lemon juice, cinnamon, cloves and allspice and bring to a boil. Allow to cool and add wine. Place mixture in 13x9 glass baking dishes. Place in 300 F oven and bake until thick but still moist, stirring occasionally. Can in half pint jars at 6 lbs of pressure for 8 minutes.

It does take several hours to reduce mixture done but the whole house smells wonderful all day long. This mixture goes really well as the filling for pop tarts, strudels, coffee cakes etc.

## Easy Strawberry Jam

James Taylor

2	cups	crushed strawberries
4	cups	sugar
1	box	Sure Jell fruit pectin
3/4	cup	water

Mix strawberries and sugar thoroughly. Set aside for 10 minutes. Stir Sure Jell with water in saucepan. Bring to boil stirring constantly. Boil for 1 minute, and remove from heat. stir mixtures together until sugar is completely dissolved and no longer grainy, about 3 minutes. Pour into plastic containers, cover. Let stand at room temperature for 24 hours. Jam is now ready to use. Store in refrigerator or freeze in extra containers.

## Grandma Taylor's Peach Jam

Aleda Hale

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peaches                      sliced  
sugar  
maraschino cherries

Mix together equal amounts of sliced peaches, sugar and maraschino cherries. Let set overnight. Cook until thick, jar and seal

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## Mom's Applebutter

Rheba Eichhorn

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6        lbs        apples  
3        lbs        sugar  
1        gallon      apple cider

Peel, core and slice apples. Boil cider until it is half of what you started with. Add apples and cook until thick over very low heat. When nearly done, add sugar. Can while hot. Makes 8 - 10 pts.

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## Strawberry Jam

Opal Roat Perry

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3        cups        strawberries              mashed  
1        bottle      Certo  
6        cups        sugar  
2        Tbsp        lemon juice

Crush completely. Add 3 cups of berries in a bowl, add sugar and lemon juice. Stir until sugar dissolves. Stir in Certo quickly and thoroughly and ladle quickly into containers. Let stand 24 hours before freezing.

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## Tomato Jam

Ruby Hale

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3	cups	prepared tomatoes
1/4	cup	lemon juice
4 1/2	cups	sugar
1	box	Sure Jell

Scald, peel and chop tomatoes. Cover and simmer 10 minutes, stirring occasionally. Measure 3 cups into 6 or 8 quart kettle. Add 1 1/2 tsp grated lemon rind, 1/2 tsp allspice, 1/2 tsp cinnamon and 1/4 tsp ground cloves to tomatoes. Continue with direction #4.

#4 Measure sugar, set aside.

#5 Stir sure jell into prepared fruit.

#6 Bring to full boil over high heat, stirring constantly. All at once, stir in the sugar. Stir bring to full rolling boil.

Boil one minute.

#7 Skin off foam. Ladle into hot jars leaving 1/4 head space. With damp cloth wipe jar rim and threads. Immediately cover jars with hot lids. Screw band on firmly.