

APPLE PIE FILLING

(Source: Complete Guide to Home Canning, USDA, 1988)

General: Each canned quart makes one 8-inch to 9-inch pie. The filling may be used as toppings on dessert or pastries. "Clear Jel" is a chemically modified corn starch that produces excellent sauce consistency even after fillings are canned and baked. Other available starches break down when used in these pie fillings, causing a runny sauce consistency.

Because the variety of fruit may alter the flavor of the fruit pie, it is suggested that you first make a single quart, make a pie with it, and serve. Then adjust the sugar and spices in the recipe to suit your personal preferences. The amount of lemon juice should not be altered, as it aids in controlling the safety and storage stability of the fillings.

Quantities of Ingredients Needed For 1 Quart 7 Quarts

	1 Quart	7 Quarts
Blanched, sliced fresh apples	3 1/2 cups	6 quarts
Granulated sugar	3/4 cup + 2 Tablespoons	5 1/2 cups
Thick Gel (Call Janet Stocks at 801-377-1359) Clear Jel (not Instant Clear Jel)	1/4 cup	1 1/2 cups
Cinnamon	1/2 teaspoon	1 Tablespoon
Cold water	1/2 cup	2 1/2 cups
Apple juice	3/4 cup	5 cups
Bottled lemon juice	2 Tablespoons	3/4 cup
Nutmeg (optional)	1/8 teaspoon	1 teaspoon
Yellow food coloring (optional)	1 drop	7 drops

Quality: Use firm, crisp apples. Idared, Jonagold, Golden Delicious, Rome, and other varieties of similar quality are suitable. If apples lack tartness, use an additional 1/4 cup of lemon juice for each 6 quarts of slices.

Procedure: Wash, peel, and core apples. Prepare slices 1/2-inch wide and place in water containing ascorbic acid to prevent browning (use 1/2 teaspoon ascorbic acid crystals or six 500-milligram vitamin C tablets per gallon of water). For fresh fruit, place 6 cups at a time in 1 gallon of boiling water. Boil each batch 1 minute after the water returns to a boil. Drain but keep heated fruit in a covered bowl or pot. Combine sugar, Clear Jel and cinnamon in a large kettle with water and apple juice. If desired, food coloring and nutmeg may be added. Stir and cook on medium high heat until mixture thickens and begins to bubble. Add lemon juice and boil 1 minute, stirring constantly. Fold in drained apple slices immediately and fill jars with mixture without delay, leaving 1-inch headspace. Adjust lids and process immediately. Process hot pie filling in pints or quarts for 35 minutes in a boiling-water canner (at altitudes between 3,001 - 6,000 feet).

ThickGel for canning pie filling available at:

Shepherd's Cake & Candy Supplies, 1700 North State, Provo, UT 84604 Phone: 801-373-5542

Janet Stocks Phone: 801-423-7892



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BLUEBERRY PIE FILLING

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Because the variety of fruit may alter the flavor of the fruit pie, it is suggested that you first make a single quart, make a pie with it, and serve. Then adjust the sugar and spices in the recipe to suit your personal preferences. The amount of lemon juice should not be altered, as it aids in controlling the safety and storage stability of the fillings.

Quantities of Ingredients Needed For
1 Quart 7 Quarts

	1 Quart	7 Quarts
Fresh or thawed blueberries	3 1/2 cups	6 quarts
Granulated sugar	3/4 cup + 2 Tablespoons	6 cups
Thick Gel (Call Janet Stocks at 801-377-1359) Clear Jel (not Instant Clear Jel)	1/4 cup + 1 Tablespoon	2 1/4 cups
Cold water	1 cup	7 cups
Bottled lemon juice	3 1/2 teaspoons	1/2 cup
Blue food coloring (optional)	3 drops	20 drops
Red food coloring (optional)	1 drop	7 drops

Quality: Select fresh, ripe, and firm blueberries. Unsweetened frozen blueberries may be used. If sugar has been added, rinse it off while fruit is still frozen.

Procedure: For fresh fruit, place 6 cups at a time in 1 gallon boiling water. Boil each batch 1 minute after the water returns to a boil. Drain but keep heated fruit in a covered bowl or pot. Combine sugar and Clear Jel in a large kettle. Stir. Add water and, if desired, food coloring. Cook on medium high heat until mixture thickens and begins to bubble. Add lemon juice and boil 1 minute, stirring constantly. Fold in drained berries immediately and fill jars with mixture without delay, leaving 1-inch headspace. Adjust lids and process immediately. Process hot pie filling in pints or quarts for 40 minutes in a boiling-water canner (at altitudes between 3,001 - 6,000 feet).

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CHERRY PIE FILLING

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Because the variety of fruit may alter the flavor of the fruit pie, it is suggested that you first make a single quart, make a pie with it, and serve. Then adjust the sugar and spices in the recipe to suit your personal preferences. The amount of lemon juice should not be altered, as it aids in controlling the safety and storage stability of the fillings.

Quantities of Ingredients Needed For 1 Quart 7 Quarts

	1 Quart	7 Quarts
Fresh or thawed sour cherries	3 1/3 cups	6 quarts
Granulated sugar	1 cup	7 cups
Thick Gel (Call Janet Stocks at 801-377-1359) Clear Jel (not Instant Clear Jel)	1/4 cup + 1 Tablespoon	1 3/4 cups
Cold water	1 1/3 cups	9 1/3 cups
Bottled lemon juice	1 Tablespoon + 1 teaspoon	1/2 cup
Cinnamon (optional)	1/8 teaspoon	1 teaspoon
Almond extract (optional)	1/4 teaspoon	2 teaspoons
Red food coloring (optional)	6 drops	1/4 teaspoon

Quality: Select fresh, very ripe, and firm cherries. Unsweetened frozen cherries may be used. If sugar has been added, rinse it off while the fruit is still frozen.

Procedure: Rinse and pit fresh cherries, and hold in cold water. To prevent stem end browning, use ascorbic acid solution (use 1/2 teaspoon ascorbic acid crystals or six 500-milligram vitamin C tablets per gallon water). For fresh fruit, place 6 cups at a time in 1 gallon boiling water. Boil each batch 1 minute after the water returns to a boil. Drain but keep heated in a covered bowl or pot. Combine sugar and Clear Jel in a large saucepan and add water. If desired, add cinnamon, almond extract, and food coloring. Stir mixture and cook over medium high heat until mixture thickens and begins to bubble. Add lemon juice and boil 1 minute, stirring constantly. Fold in drained cherries immediately and fill jars with mixture without delay, leaving 1-inch headspace. Adjust lids and process immediately. Process hot pie filling in pints or quarts for 40 minutes in a boiling-water canner (at altitudes between 3,001 - 6,000 feet).

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\GREEN TOMATO PIE FILLING

(Source: Complete Guide to Home Canning, USDA, 1988)

4 quarts chopped green tomatoes
3 quarts peeled and chopped tart apples
1 lb. dark seedless raisins
1 lb. white raisins
1/4 cup minced citron, lemon, or orange peel
2 cups water
2 1/2 cups brown sugar
2 1/2 cups white sugar
1/2 cup vinegar (5%)
1 cup bottled lemon juice
2 Tablespoons ground cinnamon
1 teaspoon ground nutmeg
1 teaspoon ground cloves

Yield: About 7 quarts

Procedure: Combine all ingredients in a large saucepan. Cook slowly, stirring often, until tender and slightly thickened (about 35 to 40 minutes). Fill jars with hot mixture, leaving 1/2-inch headspace. Adjust lids and process 20 minutes in a boiling-water canner (at 3,001-6,000 feet).

FESTIVE MINCEMEAT PIE FILING

(Source: Complete Guide to Home Canning, USDA, 1988)

2 cups finely chopped suet
4 lbs. ground beef or 4 lbs. ground venison and 1 lb. sausage
5 quarts chopped apples
2 lbs. dark seedless raisins
1 lb. white raisins
2 quarts apple cider
2 Tablespoons ground cinnamon
2 teaspoons ground nutmeg
5 cups sugar
2 Tablespoons salt

Yield: About 7 quarts

Procedure: Cook meat and suet in water to avoid browning. Peel, core, and quarter apples. Put meat, suet, and apples through food grinder using a medium blade. Combine all ingredients in a large saucepan, and simmer 1 hour or until slightly thickened. Stir often. Fill jars with mixture without delay, leaving 1-inch headspace. Adjust lids and process hot pie filling for 90 minutes in a pressure canner at 13 lbs. pressure (15 lbs. pressure in a weighted-gauge pressure canner) at 3,001-6,000 feet.

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PEACH PIE FILLING

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Quantities of Ingredients Needed For 1 Quart 7 Quarts

	1 Quart	7 Quarts
Sliced fresh peaches	3 1/2 cups	6 quarts
Granulated sugar	1 cup	7 cups
Thick Gel (Call Janet Stocks at 801-377-1359) Clear Jel (not Instant Clear Jel)	1/4 cup + 1 Tablespoon	2 cups + 3 Tablespoons
Cold water	3/4 cup	5 1/4 cups
Cinnamon (optional)	1/8 teaspoon	1 teaspoon
Almond extract (optional)	1/8 teaspoon	1 teaspoon
Bottled lemon juice	1/4 cup	1 3/4 cups

Quality: Select ripe, but firm, fresh peaches. Red Globe, Elberta, Redskin, Sun High and other varieties of similar quality are suitable.

Procedure: Peel peaches. To loosen skins, submerge peaches in boiling water for approximately 30-60 seconds, and then place in cold water for 20 seconds. Slip off skins and prepare slices 1/2-inch thick. Place slices in water containing 1/2 teaspoon of ascorbic acid crystals or six 500-milligram vitamin C tablets in 1 gallon of water to prevent browning. For fresh fruit, place 6 cups at a time in 1 gallon boiling water. Boil each batch 1 minute after the water returns to a boil. Drain but keep heated fruit in a covered bowl or pot. Combine water, sugar, Clear Jel and, if desired, cinnamon and/or almond extract in a large kettle. Stir and cook over medium high heat until mixture thickens and begins to bubble. Add lemon juice and boil sauce 1 minute more, stirring constantly. Fold in drained peach slices and continue to heat mixture for 3 minutes. Fill jars with mixture without delay, leaving 1-inch headspace. Adjust lids and process immediately. Process hot pie filling in pints or quarts for 40 minutes in a boiling-water canner (at altitudes between 3,001 - 6,000 feet).

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