

This week, we will revisit two of Darlene Dixon's Columns from September 1990.

Country canning never was so good as it is today. In spring we can purchase the finest seeds and plants, which will yield the best.

Last year, just as our tomatoes were ripe and ready for picking, we had a "big" hailstorm, I had only canned from the patch two times. I sure did miss having lots of jars of tomatoes on my canned goods shelves. So, needless to say this year I'm going to can every tomato I can get my hands on.

Spaghetti Sauce

Here is a great recipe for Spaghetti Sauce, to be used with pasta's, chili or meatballs!

16 lb. ripe tomatoes
1 C. chopped onion
1 C. chopped green pepper
2-3 pieces minced garlic
1 T. canning salt
1/4 tsp. black pepper
1/2 ground bay leaves
1 tsp. basil
1 tsp. oregano
1/2 tsp. parsley flakes or fresh parsley
2 T. brown sugar
3/4 tsp. chili powder
3/4 tsp. cumin, opt.

Dip tomatoes into boiling water for 1/2 a minute to loosen skins. Cool in cold water. Drain. Remove skins and cut in quarters.

In a 12 qt. kettle, saute onions in a little (1/2 tsp.) olive oil until translucent (do not brown). Add your tomatoes, green peppers, salt, garlic, and all your seasonings. Bring to a boil, stir when needed, as not to stick on pan. Simmer on low heat for 1-1/2 hours.

Put through sieve or food mill. Return juice to kettle. Bring to a good rolling boil for 20 min. and fill hot sterilized jars. If your family likes it nice and chunky, with the seeds, just omit this step.

Pour into 3 hot quart jars, (sterilized) filling to 1/4 inch of jar top. Wipe jar rim; adjust lid. Process in boiling water bath in your canner for 20 min. Start to count processing time when water in canner returns to boiling. Remove jars and complete seals unless closures are self-sealing type. Makes 3 quarts.

Cinnamon Apple Rings

Why not make your own cinnamon apple rings. They look so pretty and they aren't that hard to can.

Candy does the spicing and tinting – glamorous relish to serve with pork.

5 lbs. tart apples (med.-large size)
6 C. sugar
3 C. water
1 (9 oz.) pkg. red cinnamon candies
3 drops red food coloring

Wash and peel apples; cut crosswise into 1/4 inch slices; cut out center core. Place apple rings in salt water solution (3 T. salt to 4 qts. Water to prevent darkening.

When canning always use canning salt.

Combine sugar, water, cinnamon candies, and food coloring in a large 6 qt. Kettle. Bring to a rolling boil, boil 3 min., stirring constantly.

Drain apples; rinse well; add to syrup. Cook until apples are tender and translucent, about 5 min.

Pack apple rings into 4 hot sterilized pint jars. Pour syrup over apples, filling to within 1/2 inch of jar top. Wipe jar rim; adjust lids

Process in boiling water bath for 25 min. Start to count processing time when water in canner returns to boiling. Remove jars and screw lids tight. Makes 4 pts.

Tomato-Apple Relish

2 qts. peeled, diced ripe tomatoes (about 5 lbs.)
1 C. chopped onion
1 C. chopped celery
2 C. chopped unpeeled tart apples
2 green peppers, cored and chopped
2 sweet red peppers, cored and chopped
1-1/2 C. 5% acid strength cider vinegar
2-3/4 C. sugar
1 T. canning salt
2 T. mustard seeds
1/2 T. whole cloves
6 (3 in.) cinnamon sticks

Dice tomatoes into 4 qt kettle, (Peel them first). Add chopped onion, celery, apples, peppers, vinegar, sugar, salt and spices (tied in cheese cloth bag). Bring to a boil; simmer, uncovered, stirring often, for 1-1/2 hours or until mixture is thick and round up on spoon. Remove spice bag.

Ladle into 3 hot sterilized pint jars, filling to 1/4 inch of jar top. Wipe jar rim; adjust lids.

Process in boiling water bath 15 min. Start to count processing time when water in canner returns to boiling. Remove jars and complete seals unless closures are self-sealing type. Makes 3 pts.

Favorite BBQ Sauce

Most families are grilling outdoors once or twice a week. Here is my favorite BBQ sauce.

1/2 C. ketchup
1/2 C. beer
1 tsp. brown sugar
1 tsp. mustard prepared kind
1/4 tsp. vinegar
1/4 tsp. nutmeg

The nutmeg is what makes this sauce great!

Mix ingredients together. It's good to make a double recipe to keep in the refrigerator. Grill pork chops or chicken pieces on both sides to golden brown, then brush sauce, turn over and do again. Grill until real brown and sauce is baked on meat or poultry.

Filled Cupcakes

Your children will love you if you bake them these cupcakes.

2-1/2 C. flour
2 C. sugar
1 tsp. baking powder
1/3 C. cocoa
1/2 tsp. salt
1 tsp. vanilla
2 eggs
1 C. oil
1 C. buttermilk
2 tsp. baking soda with 1 C. hot water

Combine all ingredients, add the soda/water mixture last (batter will be thin). Pour into cupcake liners in tins. Bake 20-25 min. At 350°. Cool completely. 24 cupcakes

Cream Filling

1/2 C. sugar
2/3 C. (reg.) Crisco®
1 T. water
1/3 C. milk
1/4 tsp. salt
1/2 C. powdered sugar

Mix all ingredients in mixer, except powdered sugar. Beat until really creamy (5-7 min.) Add powdered sugar and beat an additional 5 min. Fill creamy filling into pastry tube, insert into each cupcake with cake tube.

Frosting

1-1/2 C. sugar
6 tsp. margarine
6 tsp. milk
1/2 C. choc. chips
1/2 tsp. vanilla

Mix sugar, margarine and milk in a saucepan. Bring to a boil and count "slowly" to 30. Stir in chips and vanilla. Beat until creamy! Frost tops of cupcakes. To make them like the store-bought ones, use a thin white frosting to make swirls across the tops.

Helpful hints

Did you know that pineapple fruit is a symbol of hospitality?

Line your vegetable compartment with a paper towel. It absorbs excess moisture and keeps vegetables fresh longer, especially lettuce and celery.

To prevent salt from getting soggy or clumping up, put a small amount of rice in shaker.

To remove grease spots from polyester cloth, rub with baking soda.

When fall is in the air, it's like our taste buds change. Fall is such a special season, it's my favorite time of the year.

Chicken Vegetable Puff

*Here is a special casserole, fancy enough to serve to guests or your family.
It's delicious!*

One 9 inch unbaked pie shell
3 T. butter
1/4 C. onion (chopped)
3 T. flour
1-1/2 tsp. instant chicken bouillon
1/4 tsp. salt
1/4 tsp. pepper

1 C. milk
4 eggs separated
2 C. cooked chicken, diced
1 (10 oz.) pkg. frozen mixed vegetable, cooked and drained
1/2 tsp. cream of tartar

Preheat oven to 350°F. Melt butter in medium-sized saucepan. Sauté onions until tender, about 3 min. Stir in four, bouillon and seasonings until smooth. Remove from heat, gradually stir in milk. Return to heat and bring to a boil, stir. Blend a small amount of hot mixture into slightly beaten egg yolks. Return to saucepan. Cook over low heat an additional minute. Remove from heat; stir in chicken and vegetables. Beat egg whites until frothy. Add cream of tartar; continue beating until stiff, but not dry. Fold into creamed mixture. Turn into unbaked pie shell. Bake 45 min. or until a knife inserted near center comes out clean. Serve immediately.

Pear Raisin Salad

Pears and raisins combined in a salad, make a tasty salad.

3 fresh and ripe pears, cored and sliced.
1/2 C. boiling water
1/2 C. golden raisins
1/2 C. real mayonnaise
1 T honey
1 T. fresh lemon juice
1/4 tsp. cinnamon
Lettuce

Place sliced pears in bowl. Pour boiling water over raisins; let stand 10 min.; drain, add to pears. Blend mayonnaise, honey, lemon juice and cinnamon; add to pears and raisins. Chill, serve on lettuce.

Orange Honey Glazed Carrots

1 lb. carrots (8-9 lg. carrots)
2 tsp. butter
1 T. brown sugar
Juice and grated rind of 1 orange
1/2 tsp. lemon juice, opt.
1-1/2 T. honey

Cook carrots (until almost done) in salted water. Drain. In small saucepan mix together butter, brown sugar, juice and rind; add honey. Simmer on low heat for 3-5 min., stir often (do not burn). Pour over carrots, and heat again a few minutes.

Pumpkin Apple Streusel Muffins

2-1/2 C. flour
2 C. sugar
1 T. pumpkin pie spice
1 tsp. baking soda
1/2 tsp. salt
2 eggs, lightly beaten
1 C. pumpkin
1/2 C. vegetable oil
2 C. chopped apples, cored and sliced (unpeeled or with peel)

In large bowl, combine first five ingredients; set aside. In medium bowl combine eggs, pumpkin and oil. Add liquid ingredients to dry ingredients; mix. Stir in apples. Spoon batter into greased muffin tins, filling 3/4 full. Sprinkle streusel topping over batter. Bake for 30 min. at 375°F.

Streusel Topping

2 T. flour
1/4 C. sugar
1/2 tsp. cinnamon
3 tsp. hard butter

In small bowl, combine flour, sugar and cinnamon. Cut in hard butter until mixture is crumbly.

Helpful hints

Use a pizza cutter to cut bars into nice, smooth square in half the time.

In a covered jar, place 1 C each olive and vegetable oil. Add 4 garlic cloves, halved. Use over vegetables and salads. As oil is used, add more for a perpetual jar of garlic oil.

For a fast potato dish, peel and cube russet potatoes. Boil in salted/butter water until tender. Drain, return to heat, add dairy sour cream, butter, pepper and fresh minced parsley. Toss gently.

Slice and core tomatoes, sprinkle with minced fresh chives and parsley, crushed dried basil, salt and pepper. Sprinkle Parmesan cheese over. Place a thin slice of butter on top and boil for 3-4 minutes. Great lunch dish.

Quote of the Week:

“The more that you read, the more things you will know. The more that you learn, the more places you’ll go.”

~ Dr. Seuss