



Crabapples

CRABAPPLE JELLY

Wash crabapples. Remove stem and blossom ends. Do not peel or core. To prepare juice, combine crabapples with enough water to cover in a Dutch oven. Bring mixture to a boil; reduce heat and simmer, covered, until crabapples are soft. Mash crabapples occasionally while cooking. Strain through a jelly bag. Measure juice and pour into large saucepan. Add 3/4 cup (175 mL) sugar for **each** 1 cup (250 mL) of juice. Stir until sugar is dissolved. Bring mixture to a boil, stirring constantly. Boil rapidly until jelly stage is reached, about 20 minutes, stirring occasionally. Remove from heat and skim foam. Pour into hot sterilized half-pint (250 mL) or pint (500 mL) jars, leaving 1/4 inch (6 mm) headspace. Wipe jar rims thoroughly with a clean damp cloth. Seal and process in a boiling water bath for 10 minutes.

Note: *Work with a maximum of 6 cups (1.5 L) juice at a time.*

CRABAPPLE SYRUP

Prepare juice as for jelly. Measure juice and pour into large saucepan. Add 3/4 cup (175 mL) sugar for **each** 1 cup (250 mL) of juice. Stir until sugar is dissolved. Bring mixture to a boil, stirring constantly. Reduce heat to medium and boil mixture gently until slightly thickened, stirring occasionally. Do not overcook. Pour into hot sterilized half-pint (250 mL) or pint (500 mL) jars, leaving 1/4 inch (6 mm) headspace. Wipe jar rims thoroughly with a clean damp cloth. Seal and process in a boiling water bath for 10 minutes.

Note: *Work with a maximum of 6 cups (1.5 L) juice at a time.*

CRABAPPLE JUICE

Prepare juice as for jelly. Sweeten to taste. Juice may be cooled and frozen or processed in a boiling water bath. To process, bring to a boil. Pour into hot sterilized pint (500 mL) or quart (L) jars, leaving 1/4 inch (6 mm) headspace. Wipe jar rims thoroughly with a clean damp cloth. Seal and process in a boiling water bath for 10 minutes at altitudes of 1001 - 3000 ft (305 - 914 m). Process for 15 minutes at altitudes of 3001 - 6000 ft (915 - 1829 m).

CRABAPPLE JUICE (Cold Method)

Wash crabapples. Combine 12 cups (3 L) crabapples, halved, and 2 tbsp (25 mL) cream of tartar in a nonreactive container. Add 20 cups (5 L) boiling water and stir well. Let sit at room temperature for 18 - 24 hours. Strain. Sweeten to taste. Bring juice to a boil. Pour into hot sterilized pint (500 mL) or quart (L) jars, leaving 1/4 inch (6 mm) headspace. Wipe jar rims thoroughly with a clean damp cloth. Seal and process in a boiling water bath for 10 minutes at altitudes of 1001 - 3000 ft (305 - 914 m). Process for 15 minutes at altitudes of 3001 - 6000 ft (915 - 1829 m). Juice may also be frozen. Boil juice for 1 minute, cool and freeze for up to 1 year.

Note: *A white sediment may settle onto bottom of container. To serve, pour juice off carefully without stirring.*

Processing Times: For Crabapple Sauce, Crabapple Butter, Spiced Pickled Crabapples.

(See back of page for recipes.)

Altitude	1001 - 3000 ft (305 - 914 m)	3001 - 6000 ft (915 - 1829 m)
Half-pints (250 mL)	15 minutes	20 minutes
Pints (500 mL)	20 minutes	25 minutes
Quarts (1 L)	25 minutes	30 minutes

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CRABAPPLE OR APPLE SAUCE

Crabapples or apples, any variety
White or brown sugar, optional

Cinnamon, optional
Nutmeg, optional

Method 1

Wash crabapples. Cut in half and remove stem and blossom ends; do not peel or core. Place crabapples in a Dutch oven. Add 1/2 - 1 cup (125 - 250 mL) water to prevent scorching. Cover; place over medium heat and bring slowly to a boil. Reduce heat to low and simmer until crabapples are soft. Press through a food mill or sieve. Return applesauce to Dutch oven and bring to a boil over high heat, stirring constantly to prevent scorching. Reduce heat to medium and boil, uncovered, to desired consistency, stirring frequently. Add sugar to taste. Add cinnamon and nutmeg to taste. Return mixture to a boil, stirring constantly to prevent scorching. Ladle into hot sterilized jars, leaving 1/2 inch (1.25 cm) headspace. Remove air bubbles with a narrow rubber spatula or plastic knife. Add additional applesauce, if required, to maintain headspace. Wipe jar rims thoroughly with a clean damp cloth. Seal and process in a boiling water bath (see Processing Times). Applesauce may also be cooled and frozen for up to 1 year.

Method 2

Wash, peel and core crabapples. Place in a Dutch oven. Add 1/4 cup (50 mL) water to prevent scorching. Cover; place over medium heat and bring slowly to a boil. Reduce heat to low and simmer, covered, until crabapples are soft. Mixture may be left chunky, mashed or pureed. Add sugar to taste. Add cinnamon and nutmeg to taste. Return mixture to a boil, stirring constantly to prevent scorching. Ladle into hot sterilized jars, leaving 1/2 inch (1.25 cm) headspace. Remove air bubbles with a narrow rubber spatula or plastic knife. Add additional applesauce, if required, to maintain headspace. Wipe jar rims thoroughly with a clean damp cloth. Seal and process in a boiling water bath (see Processing Times). Applesauce may also be cooled and frozen for up to 1 year.

CRABAPPLE OR APPLE BUTTER

After preparing crabapple or apple jelly, press the pulp through a coarse sieve and use to make this smooth, sweet and spicy spread. If pulp is too thick to put through a coarse sieve, thin with a small amount of water. Thick applesauce may be used in place of sieved apple pulp.

6 cups (1.5 L) sieved crabapple or apple pulp or applesauce	1 tsp (5 mL) cinnamon, optional
Grated peel and juice of 1 orange	1/2 tsp (2 mL) cloves, optional
2 cups (500 mL) sugar, optional	1/4 tsp (1 mL) nutmeg, optional

Combine pulp or applesauce with orange peel and juice in a Dutch oven. Place over high heat and bring to a boil, stirring constantly. Reduce heat to medium and boil gently, stirring frequently to prevent scorching, until mixture thickens to desired consistency. Stir in sugar and spices, if desired, and return mixture to a boil, stirring constantly. Ladle into hot sterilized **half-pint (250 mL) jars**, leaving 1/4 inch (6 mm) headspace. Remove air bubbles with a narrow rubber spatula or plastic knife. Add additional crabapple butter, if necessary, to maintain headspace. Wipe jar rims thoroughly with a clean damp cloth. Seal and process in a boiling water bath (see Processing Times). Crabapple butter may also be cooled and frozen for up to one year. **Yield:** 6 half-pint (250 mL) jars.

SPICED PICKLED CRABAPPLES

2 - 3 lb (1 - 1.5 kg) small ripe red crabapples (with stems, if desired)	1 stick cinnamon (2 inch/5 cm)
6 cups (1.5 L) sugar	1 tbsp (15 mL) mustard seed
2 cups (500 mL) cider, white or white wine vinegar	1 tbsp (15 mL) whole cloves
	1 tsp (5 mL) whole allspice

Wash crabapples. To prepare syrup, combine remaining ingredients (sugar through allspice) in a Dutch oven. Bring mixture to a boil; boil 5 minutes. Add half of the crabapples. Reduce heat and simmer crabapples very gently for 2 - 3 minutes or until crabapples start to turn translucent. Carefully ladle crabapples into a nonreactive container. Repeat process with remaining crabapples. Cover with syrup; cover container and let stand at room temperature overnight. Carefully pour syrup back into Dutch oven and bring to a boil. Gently add half of the crabapples and return to a simmer. Carefully ladle crabapples into hot sterilized jar. Repeat with remaining crabapples. Return syrup to a boil and pour over crabapples, leaving 1/2 inch (1.25 cm) headspace. Remove air bubbles with a narrow rubber spatula or plastic knife. Add additional syrup, if required, to maintain headspace. Wipe jar rims thoroughly with a clean damp cloth. Seal and process in a boiling water bath (see Processing Times). **Yield:** 2 quart (L) jars.