Canned Pear Jam



Canning pear jam is simple and hands-free with the Nesco Digital Smart Canner. Precise temperature control delivers safe, perfectly sealed jars every time.

Your Key Ingredient:

NESCO Smart Canner

Grocery Ingredients:

- 4½ cups mashed ripe pears
- ¼ cup lemon juice Fruit pectin (amount and type per your package's pear jam instructions)
- 1 tsp. ground cinnamon
- ½ tsp. ground cloves
- ½ tsp. ground allspice
- ½ tsp. ground nutmeg
- 3½ cups sugar

- ½ tsp. butter (to reduce foaming)

Directions:

1. Combine mashed pears, lemon juice, fruit pectin, cinnamon, cloves, allspice, and nutmeg in a large pot. Bring to a boil, stirring constantly.
2. Add sugar all at once, stirring, and bring back to a full rolling boil.
3. Boil hard for 1 minute, stirring constantly. Stir in butter to reduce foaming.
4. Sterilize half-pint or pint jars and lids in boiling water for at least 5 minutes – this recipe processes for less than 10 minutes at low elevations, so sterilizing the jars beforehand is required for safety.
5. Ladle the hot jam into the hot, sterilized jars, leaving ¼-inch headspace. Remove air bubbles and wipe jar rims clean.
6. Place the liner pot in the canner and position the canning rack in the bottom. Load the jars in water-bath mode, making sure they’re fully submerged with at least 2 inches of water above the jar tops.
7. Select the WB/Steam button and set the Pressure Limiting Valve to Exhaust. Press Start (not Pressure Cook) and wait for a steady, continuous stream of steam from the exhaust valve – this typically takes 15–25 minutes.
8. Once you see the steady steam stream, set the timer for 5 minutes (0–1,000 ft), 10 minutes (1,001–6,000 ft), or 15 minutes (above 6,000 ft) based on your altitude, then press Start again – the processing timer begins automatically.
9. Let the unit rest 20–30 minutes after processing before turning the lid to open.
10. Cool and check seals: Remove jars and let cool undisturbed on a towel or rack for 12–24 hours. Check that lids have

sealed (center doesn’t flex when pressed) before storing at room temperature. Refrigerate any unsealed jars and use those first.

Canning method: Water bath — half-pints or pints, 5 minutes (0–1,000 ft) / 10 minutes (1,001–6,000 ft) / 15 minutes (above 6,000 ft). Not tested for quart jars.

Recipe adapted from NCHFP (National Center for Home Food Preservation) — Making Jams and Jellies with Added Pectin guidelines

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Small Batch Canned Pomegranate Jam



Enjoy the bright, tart flavor of pomegranates all year long with this pomegranate jelly. You can use fresh pomegranates or bottled juice, this recipe is easy to scale—simply double or triple the batch as needed.

Your Key Ingredient to Food Preservation:

NESCO 9.5 Qt. Smart Canner & Cooker

NESCO 6-Piece Canning Kit

Ingredients:

- 3.5 cups pomegranate juice, prepared or bottled (about 7-10 large pomegranates or two 16 oz bottles)
- 6 tablespoons Pectin
- 0.5 teaspoons butter or margarine, optional (reduces foaming)
- 5 cups granulated sugar

Directions:

1. Prepare the pomegranate juice: If using fresh pomegranates, cut them open and remove the arils. Gently crush or juice the arils, then strain to remove seeds and pulp, yielding clear pomegranate juice. Measure 5 cups pomegranate juice, prepared or bottled (about 7-10 large pomegranates or two 16 oz bottles).
2. Prepare the jars: Wash jars, lids, and bands in hot, soapy water. Keep jars hot until ready to fill.
3. Heat canner water: Add 3 quarts of water to the inner pot of the Smart Canner and set to Water Bath Canning mode.
4. Combine juice and pectin: Place 5 cups pomegranate juice, prepared or bottled (about 7-10 large pomegranates or two 16 oz bottles)in a 6- or 8-quart saucepan. Gradually stir in 6 tablespoons of pectin. Add 0.5 teaspoons butter or margarine, optional (reduces foaming) if desired to reduce foaming. Bring the mixture to a full rolling boil that cannot be stirred down, over high heat, stirring constantly.
5. Add sugar and boil: Add 5 cups granulated sugarall at once, stirring to dissolve. Return the mixture to a full rolling boil and boil hard for exactly 1 minute 01:00, stirring constantly. Remove from heat and skim off foam if needed.
6. Fill and seal jars: Ladle hot jelly into hot jars, leaving 1/4 inch headspace. Wipe rims clean with a damp cloth. Place lids on jars and screw bands on until fingertip-tight.
7. Load canner: Place filled jars into the NESCO Smart Canner on the rack; water must cover jars by 1-2 inches.
8. Set processing time: Press the WB/Steam button; set time to 10 minutes for half-pints at 0-1,000 ft (15 minutes at 1,001-6,000 ft, 20 minutes above 6,000 ft). Ensure the Pressure Limiting Valve is set to Exhaust.
9. Start canner: Press Start (do not press Pressure Cook).

The unit should begin to boil within 15-25 minutes.

10. Begin timing: Press Start again when a constant stream of steam appears; the timer starts automatically.
11. Natural release: Once the timer goes off, allow the canner to naturally release for 10 minutes then carefully release any remaining pressure manually.
12. Cool: Carefully remove the jars and let cool on a towel, undisturbed, for 12-24 hours. Do not retighten loose bands.
13. Check seals and store: Check that lids are sealed – they should not flex when the center is pressed. Store sealed jars in a cool, dark place for up to a year. Refrigerate any unsealed jars and use within a few weeks.
    Canning method: Water bath, half-pints – 10 minutes (0–1,000 ft) / 15 minutes (1,001–6,000 ft) / 20 minutes (above 6,000 ft).

Home Canned Margarita Mix



This **Homemade Lime Syrup** is a sweet and tangy blend of fresh lime juice and sugar, perfect for cocktails, limeades, or desserts. Easily preserved using the **NESCO Smart Canner**, this syrup adds a refreshing citrus kick to any drink

Your Key Ingredient to Food Preservation:

NESCO 9.5 Qt. Smart Canner & Cooker

NESCO 6-Piece Canning Kit

Ingredients:

- 4 cups fresh lime juice
- 3 cups sugar
- Coarse salt (for rimming glasses, optional)
- Lemon or lime slices (for garnish)

Directions:

1. Make syrup

- In a large pot, combine **lime juice and sugar** over medium heat.
- Stir continuously until sugar is fully dissolved, about **5 minutes**.

2. Sterilize Jars:

- While the lime juice is cooking, sterilize your mason jars and lids. Place jars in boiling water for 10 minutes to ensure they are clean and bacteria-free.

3. Fill the Jars:

- Use a funnel to carefully ladle the hot margarita mix into the sterilized jars, leaving about 1/2 inch of headspace at the top.
- Wipe the rims clean with a damp cloth to ensure a good seal.

4. Seal the Jars:

- Place the lids on the jars, then screw the bands on until they are fingertip-tight (not overly tight).

5. Process the Jars:

- Place the filled jars into the water bath canner. Ensure they are fully submerged in water by at least 1-2 inches.
- Process the jars for 10 minutes (adjust for altitude if necessary).

6. Remove and Cool:

- Use a jar lifter to remove the jars carefully from the water bath.
- Place them on a towel, allowing them to cool undisturbed

for 12-24 hours. Listen for the “pop” sound, indicating the lids have sealed.

7. Check Seals and Store:

- Once cooled, check that the lids are properly sealed (they should not flex up and down when pressed).
- Store the sealed jars in a cool, dark place. If any jars did not seal, refrigerate and use within a week.

Serving Suggestion:

- Rim glasses with **coarse salt** before serving.
- Use in margaritas, limeades, or drizzle over desserts!

Canning Homemade Cranberry Sauce for Thanksgiving



This cranberry sauce is bursting with citrus and warm spices, perfect for Thanksgiving dinner or as a holiday gift!

Your Key Ingredient to Food Preservation:

NESCO Smart Canner

NESCO 6-Piece Canning Kit

Ingredients:

- 3 pounds fresh cranberries (four 12 oz bags, about 12 cups)
- 3 cups water
- 6 cups sugar
- 0.5 teaspoons butter, optional (reduces foaming)

Directions:

1. Prep jars: Wash jars, lids, and rings. Keep jars warm until ready to use.

2. Add 3 quarts of water to the inner pot of the Smart Canner and set to Water Bath Canning mode.

3. Cook cranberries: Wash 3 pounds fresh cranberries (four 12 oz bags, about 12 cups). In a large pot, cook the cranberries in 3 cups wateruntil soft, about 10-15 minutes.

4. Butter and texture: Stir in 5 teaspoons butter, optional (reduces foaming), if using, to reduce foaming. For sieved sauce, press cooked berries through a fine sieve. For crushed sauce, mash with a potato masher to desired consistency. For whole-berry sauce, leave berries whole.

5. Add sugar and boil: Add 6 cups sugar; bring to a boil, stirring to dissolve, and boil for exactly 3 minutes .

6. Fill jars: Ladle hot cranberry sauce into hot jars, leaving 1/2-inch headspace. Remove air bubbles by running a spatula or chopstick along the inside of the jars.

7. Wipe and seal: Wipe rims clean with a damp cloth. Place lids on top and screw bands finger-tight.

8. Load canner: Place filled jars into the NESCO Smart Canner

on the rack; water must cover jars by 1-2 inches.

9. Set processing time: Press the WB/Steam button; set time to 15 minutes for half-pints or pints at 0-1,000 ft (20 minutes at 1,001-6,000 ft, 25 minutes above 6,000 ft). Ensure the Pressure Limiting Valve is set to Exhaust.

10. Start canner: Press Start (do not press Pressure Cook). The unit should begin to boil within 15-25 minutes.

11. Begin timing: Press Start again when a constant stream of steam appears; the timer starts automatically.

12. Natural release: Once the timer goes off, allow the canner to naturally release for 10 minutes , then carefully release any remaining pressure manually.
13. Cool and check seals: Carefully remove the jars and let cool on a towel, undisturbed, for 12-24 hours. Press the center of each lid to check the seal. Store sealed jars in a cool, dark place for up to a year. Once opened, refrigerate and use within a few weeks.

Canning method: Water bath, half-pints or pints – 15 minutes (0–1,000 ft) / 20 minutes (1,001–6,000 ft) / 25 minutes (above 6,000 ft).

Recipe adapted from NCHFP (National Center for Home Food

Preservation) – Cranberry Sauce

Canned Homemade Applesauce



Canned homemade applesauce made from fresh apples, sugar, and cinnamon, is cooked to perfection and preserved using a water bath canning method for long-lasting enjoyment.

Your Key Ingredient to Food Preservation:

NESCO 17 Quart Manual Pressure Canner

NESCO 6-Piece Canning Kit

Ingredients:

- 12 apples, washed, peeled, cored (mix of sweet and tart,

e.g. 2-3 parts Honeycrisp or Gala to 1 part Granny Smith)
- 0.5 cups water
- 1 tablespoons sugar, optional, up to 1/8 cup per quart of finished sauce
- 0.5 teaspoons ground cinnamon, optional

Directions:

1. Prep jars: Wash pint or quart jars and keep hot in simmering water until ready to use (do not boil). Wash lids in warm soapy water.
2. Prep the apples: Wash, peel, core, and cut 12 apples, washed, peeled, cored (mix of sweet and tart, e.g. 2-3 parts Honeycrisp or Gala to 1 part Granny Smith)into slices or chunks. If desired, hold slices in water with a little ascorbic acid to prevent browning, then drain.
3. Cook the apples: Place the drained apple slices in a large pot with 5 cups water. Heat, stirring occasionally to prevent burning, until the apples are tender.
4. Sieve or mash: Press the cooked apples through a sieve or food mill for a smooth sauce, or mash with a potato masher for a chunkier texture.
5. Sweeten and season (optional): If desired, stir in 1 tablespoons sugar, optional, up to 1/8 cup per quart of finished sauce and 5 teaspoons ground cinnamon, optional, adjusting to taste. Sauce can also be packed with no sugar at all.
6. Reheat sauce: Return the sauce to a boil.
7. Fill the jars: Ladle the hot sauce into jars, leaving 1/2 inch headspace. Wipe jar rims clean, then add lids and bands fingertip-tight.
8. Load the canner: Place jars in the boiling water canner as they’re filled, keeping them upright.
9. Bring to a boil: Water must cover jars by 1-2 inches. Adjust heat to medium-high, cover the canner, and bring

the water to a rolling boil.

10. Process the jars: Process pints for 15 minutes or quarts for 20 minutes at 0-1,000 ft, adjusting for altitude per the notes below.
11. Cool in the canner: Turn off heat and remove the canner lid. Let jars cool 5 minutes in the water before removing.
12. Remove and cool: Remove jars with a jar lifter and place on a towel; do not retighten bands if loose. Let cool undisturbed 12-24 hours.
13. Check seals and store: Once cooled, check that lids are sealed (no flex when pressed). Store sealed jars in a cool, dark place; refrigerate any unsealed jars and use within a week.

Canning method: Boiling water bath — Pints 15 min / Quarts 20 min at 0-1,000 ft; 20/25 min at 1,001-3,000 ft; 20/30 min at 3,001-6,000 ft; 25/35 min above 6,000 ft.

Recipe adapted from NCHFP (National Center for Home Food Preservation) — Applesauce

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Canned Apple Butter



Your Key Ingredient to Food Preservation:

NESCO Smart Canner

NESCO 6-Piece Canning Kit

NESCO 6 Qt. Slow Cooker

Ingredients:

- 8 lbs (3.6 kg) soft, sweet apples (wash, remove stems, quarter and core; no need to peel)
- 2 cups apple cider
- 2 cups vinegar (5% acidity)
- 2¼ cups (450 g) granulated sugar
- 2¼ cups (450 g) packed brown sugar
- 2 tablespoons ground cinnamon
- 1 tablespoon ground cloves

Directions:

1. **Prep jars:** For half-pint or pint jars, sterilize by boiling empty jars for 10 minutes, then keep hot until ready to use. Quart jars don’t need pre-sterilizing. Just wash them and keep them hot in simmering water. Wash lids in warm soapy water.
2. **Cook apples in cider and vinegar:** Use flavorful varieties like Jonathan, Winesap, Stayman, Golden Delicious, or McIntosh. Cook the apples slowly in the 2 cups apple cider and 2 cups vinegar until soft.
3. **Press the fruit:** Press the softened fruit through a colander, food mill, or strainer to remove skins and seeds.
4. **Cook pulp with sugar and spices:** Cook the fruit pulp with the 2¼ cups granulated sugar, 2¼ cups packed brown sugar, 2 tablespoons ground cinnamon, and 1 tablespoon ground cloves, stirring frequently. To test for doneness, remove a spoonful and hold it away from the steam for 2 minutes. It’s done if the butter stays mounded on the spoon. You can also spoon a small amount onto a plate. It’s ready when no rim of liquid separates around the edge.
5. **Fill the jars:** Using a canning funnel, fill hot butter into hot jars, leaving ¼ inch headspace. Wipe jar rims clean, then add lids and bands fingertip-tight.
6. **Load the NESCO canner:** Place the liner pot in the NESCO Smart Canner and Cooker and set the canning rack in the bottom. Load the filled jars onto the rack.
7. **Add water:** Fill with water until jars are covered by at least 1–2 inches. Make sure the Pressure Limiting Valve is set to Exhaust.
8. **Set water bath mode:** Press the WB/Steam button, then press TIME (+) to set the processing time from the table below. Adjust upward for altitude.
9. **Start and wait for full boil:** Press Start (do NOT press Pressure Cook). The digital chase will rotate as the unit

heats. You'll see a constant, steady stream of steam from the Pressure Exhaust Valve once it reaches a boil.

10. **Start the timer:** Once you see the constant steam stream, press Start again to begin the processing timer. Do not press Start a third time, or the unit will shut down completely.
11. **Rest, then remove jars:** When the cycle finishes, follow your NESCO manual for the rest period before turning the lid to the open position. Carefully remove jars with a jar lifter. Lids will pop as they seal and cool.
12. **Cure before opening:** Cover jars with a towel and leave undisturbed for 12–24 hours before checking seals. Store sealed jars in a cool, dark place for up to a year. Refrigerate any unsealed jars and use within a few weeks.

Canning method (NESCO Smart Canner, water bath mode): Half-pints or pints 5 min / quarts 10 min at 0–1,000 ft; 10 / 15 min at 1,001–6,000 ft; 15 / 20 min above 6,000 ft.

Recipe adapted from NCHFP (National Center for Home Food Preservation), Apple Butter.

Canned Blackberry Syrup



Your Key Ingredient to Food Preservation:

NESCO Smart Canner

NESCO 6-Piece Canning Kit

NESCO Electric Food Strainer

Ingredients:

- 2 cups fresh blackberries (frozen works too)
- 0.3 cups water
- 0.1 teaspoons salt
- 1 tablespoons bottled lemon juice
- 0.5 cups sugar
- 1 teaspoons vanilla extract (optional)

Directions:

1. Mix syrup base: In a non-reactive saucepan, whisk together 5 cups sugarand 0.1 teaspoons salt. Stir

in 0.3 cups water and 1 tablespoons bottled lemon juice.

2. Add blackberries and boil: Turn heat to medium-high and stir in 2 cups fresh blackberries (frozen works too). Bring to a boil.
3. Boil: Once boiling, cook for 2 minutes, stirring constantly and scraping the bottom to prevent burning.
4. Puree syrup: Use an immersion blender or food processor to puree the mixture into a smooth, thicker syrup.
5. Add vanilla: Stir in 1 teaspoons vanilla extract (optional), if using.
6. Prep jars and lids: Heat jars in simmering (not boiling) water until ready to use. Wash lids in warm soapy water and set aside with bands.
7. Fill jars: Ladle hot syrup into a hot jar, leaving 1/4 to 1/2 inch headspace. Remove air bubbles and wipe jar rims clean.
8. Load canner: Place the liner pot in the NESCO Smart Canner & Cooker and set the canning rack in the bottom of the liner pot. Load jars onto the rack.
9. Add water: For water bath setting, jars must be completely covered with water at least 2 inches above the jar tops.
10. Set water bath time: Press the WB/Steam button on the control panel. Press TIME (+) to set 10 minutes (0-1,000 ft), 15 minutes (1,001-6,000 ft), or 20 minutes (above 6,000 ft) depending on your elevation. Make sure the Pressure Limiting Valve is set to Exhaust.
11. Start preheat: Press Start (DO NOT press Pressure Cook). The digital chase will rotate; the unit should reach a boil within 15-25 minutes, shown by a constant stream of steam from the Pressure Exhaust Valve.
12. Start processing timer: Press Start again once you see the constant steam stream — the processing timer will begin automatically. CAUTION: do not press Start a 3rd time, or the unit will shut down completely.

13. Rest, remove, and cool: When the WB function completes, let the unit rest 20-30 minutes before turning the lid open. Carefully remove jars – lids will pop as they seal and cool. Cover jars with a towel and don't touch for 24-48 hours. Check seals before storing.

Canning method: Water bath, half-pints/pints – 10 min (0-1,000 ft) / 15 min (1,001-6,000 ft) / 20 min (above 6,000 ft)

Recipe adapted from NCHFP (National Center for Home Food Preservation) – Berry Syrup

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Canned Homemade Salsa



Your Key Ingredient to Food Preservation:

NESCO Smart Canner

NESCO 6-Piece Canning Kit

Grocery Ingredients:

- 10 large tomatoes (about 6 lbs), peeled and chopped
- 2 medium onions, chopped
- 8-10 fire roasted chilies (adjust to taste), chopped or canned
- 6 cloves garlic, minced
- 1 bunch fresh cilantro, chopped
- 1/4 cup lemon juice (for safe acidity)
- 2 tsp salt (adjust to taste)

Directions:

1. Prep peppers safely: Wear gloves when handling and chopping the 10 fire-roasted chilies, seeded and finely chopped (in place of jalapeño/long green chiles). Do not touch your face. If not wearing gloves, wash hands thoroughly with soap and water afterward. Seed and finely chop the chilies; peeling is not required if finely chopped.
2. Combine all ingredients: In a large saucepan, combine 3 quarts peeled, cored, chopped slicing tomatoes, 3 cups chopped onions, 10 fire-roasted chilies, seeded and finely chopped (in place of jalapeño/long green chiles), 4 garlic cloves, finely chopped, 2 12-ounce cans tomato paste, 2 cups bottled lemon or lime juice, 1 tablespoons salt, 1 tablespoons sugar, 1 tablespoons ground cumin (optional), 2 tablespoons oregano leaves (optional), 1 teaspoons black pepper, and 5 cups chopped fresh cilantro (optional, added to taste). Stir well to

combine.

3. Bring to a boil: Heat the mixture over medium-high, stirring frequently, until it reaches a full boil.
4. Simmer: Reduce heat and simmer uncovered for 30 minutes, stirring occasionally, until thickened.
5. Sterilize jars and lids: Fill your digital canner’s reservoir per the manufacturer’s instructions and sterilize pint jars and lids by boiling in water for at least 10 minutes.
6. Fill jars: Ladle the hot salsa into hot, sterilized pint jars, leaving 1/2 inch headspace. Remove air bubbles with a non-metallic spatula and adjust headspace if needed. Wipe jar rims clean with a damp paper towel and apply two-piece lids, screwing bands to fingertip tight.
7. Process in digital canner (water bath mode): Load jars onto the rack in your digital canner, ensuring they’re covered by the water level your manufacturer specifies for water-bath or steam canning (typically 1-2 inches above jar tops). Select the water bath/canning function. Set the process time to 15 minutes at 0-1,000 ft elevation, 20 minutes at 1,001-6,000 ft, or 25 minutes above 6,000 ft, confirming your unit maintains a full rolling boil for that entire duration — check your manual for a validated setting. Do not shorten this time.
8. Cool and check seals: Once the cycle ends, follow your canner’s instructions to release any built-up steam, then remove the lid and let jars sit in the hot water for 5 minutes. Remove jars and let cool completely on a towel for 12-24 hours, undisturbed. Check that lids have sealed (center is depressed and doesn’t flex). Store sealed jars in a cool, dark place for up to one year; refrigerate any unsealed jars and use within a few weeks.

Canning method: Water bath, pints \u2014 15 min (0-1,000 ft) / 20 min (1,001-6,000 ft) / 25 min (above 6,000 ft)

Recipe adapted from NCHFP (National Center for Home Food Preservation) –Tomato/Tomato Paste Salsa

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Canned Homemade Tomato Juice



Your Key Ingredient to Food Preservation:

NESCO Smart Canner

NESCO 6-Piece Canning Kit

NESCO Electric Food Strainer

Ingredients:

- 14 pounds ripe garden tomatoes, cored and quartered (for about 9 pints; use ~23 lb for 7 quarts)
- 9 tablespoons bottled lemon juice, for acidifying (1 tbsp per pint jar; or use 1/4 tsp citric acid per pint instead)
- 4.5 teaspoons salt, optional, to taste (about 1/2 tsp per pint jar)

Instructions:

1. Wash and trim tomatoes: Wash tomatoes, remove stems, and trim off any bruised or discolored portions.
2. Start the boil: Quickly cut about 1 lb of 14 pounds ripe garden tomatoes, cored and quartered (for about 9 pints; use ~23 lb for 7 quarts)into quarters and put directly into a saucepan. Heat immediately to boiling while crushing with a potato masher or similar tool.
3. Add remaining tomatoes and simmer: Continue to slowly add and crush the remaining cut tomato quarters into the boiling mixture, keeping it boiling constantly and vigorously as you add. Once all pieces are added, simmer for 5 minutes.
4. Strain the juice: Press the hot mixture through a sieve or food mill – or run it through the NESCO Electric Food Strainer per the manufacturer’s instructions – to remove skins and seeds and produce smooth juice.
5. Reheat juice to boiling: Return the strained juice to the pot and heat again to a full boil.
6. Acidify the jars: Add 9 tablespoons bottled lemon juice, for acidifying (1 tbsp per pint jar; or use 1/4 tsp citric acid per pint instead – see notes)(or citric acid, see notes) to each jar, along with 5 teaspoons salt, optional, to taste (about 1/2 tsp per pint jar) if desired.
7. Fill and seal jars: Fill jars with the boiling hot tomato juice, leaving 1/2 inch headspace. Remove air bubbles with a non-metallic spatula, wipe jar rims clean, and apply

lids and bands until fingertip tight.

8. Set up the Smart Canner: Place the liner pot in the NESCO Smart Canner, then place the canning rack in the bottom of the liner pot.
9. Load jars and water: Load the filled jars onto the rack. For the water bath setting, jars must be completely covered with water that is at least 1–2 inches above the tops of the jars.
10. Select WB/Steam program: Press the WB/Steam button. Press TIME (+) to set the process time per NCHFP: pints 35 min / quarts 40 min at 0-1,000 ft; pints 40 / quarts 45 min at 1,001-3,000 ft; pints 45 / quarts 50 min at 3,001-6,000 ft; pints 50 / quarts 55 min above 6,000 ft. Make sure the Pressure Limiting Valve is set to Exhaust (NOT Airtight – this is a water-bath process).
11. Start and reach a boil: Press Start (do not press Pressure Cook). The display lights will rotate, and the unit should reach a boil, with a constant, steady stream of steam from the Pressure Exhaust Valve.
12. Begin processing timer: Once you see a constant stream of steam, press Start again – the processing timer will begin automatically and run for the time you set in step 10. CAUTION: do not press Start a third time, as this will shut the unit down completely.
13. Cool jars: When the cycle finishes, let the unit rest 20–30 minutes before turning the lid to the open position. Remove the jars and let them cool on a towel or rack for 12–24 hours.
14. Check seals and store: Check the seals – lids should not flex up and down when pressed. Reprocess or refrigerate any jar that didn’t seal.

Recipe adapted from NCHFP (National Center for Home Food Preservation) – Tomato Juice

Canned Grandma’s Homemade Pickles



Your Key Ingredient to Food Preservation:

NESCO Smart Canner

NESCO 6-Piece Canning Kit

Grocery Ingredients:

- 25 small to medium pickling cucumbers
- 2 qt. cold water
- 1/2 cup white vinegar
- 1/3 cup coarse Kosher salt
- 1 tsp. coriander seed

- 1/2 tsp. mustard seed
- 1/4 tsp. red pepper flakes
- 1 tbs. black peppercorns
- 1 tsp. dill seed
- 1/4 tsp. dried garlic
- Mesh colander

Directions:

Prepare the Brine:

- In a large pitcher, combine water and vinegar.
- Add salt, coriander seed, mustard seed, red pepper flakes, and black peppercorns.
- Stir until the salt is completely dissolved. Set aside.

2. Prepare the Cucumbers:

- Wash the cucumbers thoroughly under running water.
- Trim 1/8 inch off the blossom end of each cucumber.
- Slice each cucumber in half lengthwise.

3. Fill the Jars:

- Divide the dill seed and dried garlic evenly between two clean quart-sized jars.
- Pack the jars tightly with the cucumber halves, ensuring they fit snugly.
- Remove air bubbles and wipe jar rims. Place clean lids and rings on jars, to finger tight.

4. Strain and Fill with Brine:

- Stir the brine again to ensure the ingredients are well mixed.
- Place a fine mesh colander over a large bowl or measuring

cup.

- Pour the brine through the colander to separate the solids, and set the solids aside. **(Do not discard the solids)**
- Fill the jars with the brine liquid, leaving about 1/2 inch of headspace at the top.
- Distribute the reserved brine solids evenly among the jars, ensuring they are fully submerged.

5. Process in Nesco Smart Canner:

- Place the filled jars into the Nesco Smart Canner.
- Place liner pot in canner.
- Place canning rack in bottom of the liner pot.
- In water bath setting the jars must be completely covered with water that’s at least 1-2 inches above the top of the jars.
- Press WB/Steam button on the control panel.
- Press the **TIME (+)** to set time for 15 minutes (pints) or 20 minutes (quarts).
- Make sure the **Pressure Limiting Valve** is set to **Exhaust**.
- Press **Start** button (DO NOT press Pressure Cook)
- Digital chase will begin to rotate, unit should begin to boil within 15-25 minutes. You will see a constant stream of steam coming from the **Pressure Exhaust Valve** when boil has been reached.
- Press **Start** again when the constant stream of steam is seen, the timer will automatically start.
- Secure the lid and select the “Pressure Cook” function. Set the pressure to “Low” and the timer for **10 minutes**.
- Once the timer goes off, allow the canner to naturally release pressure for 10 minutes, then carefully release any remaining pressure manually.

6. Cool and Store:

- Remove the jars from the canner and let them cool on a towel or cooling rack for 12-24 hours.
- Check the seals: the lids should not flex up and down when pressed.
- Secure the lids and refrigerate for 2-3 days before consuming for the best flavor.
- Store in the refrigerator for up to six months.

CAUTION: DO NOT hit start a 3rd time. This will result in the unit shutting down completely.

When WB function is complete: Let unit rest for 20-30 minutes before turning the lid to the open position. Carefully remove jars from the Canner. The lids will pop as they seal and cool down. Cover the jars with a towel and do not touch for 24-48 hours.

Canned Blueberry Syrup



Your Key Ingredient:

NESCO Smart Canner

Grocery Ingredients:

- 2 cups fresh blueberries (frozen works too)
- 0.3 cups water
- 0.1 teaspoons salt
- 1 tablespoons bottled lemon juice
- 0.5 cups sugar
- 1 teaspoons vanilla extract (optional)

Directions:

1. Mix syrup base: In a non-reactive saucepan, whisk together 5 cups sugarand 0.1 teaspoons salt. Stir in 0.3 cups water and 1 tablespoons bottled lemon juice.
2. Add blueberries and boil: Turn heat to medium-high and stir in 2 cups fresh blueberries (frozen works too). Bring to a boil.

3. Boil: Once boiling, cook for 2 minutes, stirring constantly and scraping the bottom to prevent burning.
4. Puree syrup: Use an immersion blender or food processor to puree the mixture into a smooth, thicker syrup.
5. Add vanilla: Stir in 1 teaspoons vanilla extract (optional), if using.
6. Prep jars and lids: Heat jars in simmering (not boiling) water until ready to use. Wash lids in warm soapy water and set aside with bands.
7. Fill jars: Ladle hot syrup into a hot jar, leaving 1/4 to 1/2 inch headspace. Remove air bubbles and wipe jar rims clean.
8. Load canner: Place the liner pot in the NESCO Smart Canner and set the canning rack in the bottom of the liner pot. Load jars onto the rack.
9. Add water: For water bath setting, jars must be completely covered with water at least 2 inches above the jar tops.
10. Set water bath time: Press the WB/Steam button on the control panel. Press TIME (+) to set 10 minutes (0-1,000 ft), 15 minutes (1,001-6,000 ft), or 20 minutes (above 6,000 ft) depending on your elevation. Make sure the Pressure Limiting Valve is set to Exhaust.
11. Start preheat: Press Start (DO NOT press Pressure Cook). The digital chase will rotate; the unit should reach a boil within 15-25 minutes, shown by a constant stream of steam from the Pressure Exhaust Valve.
12. Start processing timer: Press Start again once you see the constant steam stream – the processing timer will begin automatically. CAUTION: do not press Start a 3rd time, or the unit will shut down completely.
13. Rest, remove, and cool: When the WB function completes, let the unit rest 20-30 minutes before turning the lid open. Carefully remove jars – lids will pop as they seal and cool. Cover jars with a towel and don’t touch for

24-48 hours. Check seals before storing.

Canning method: Water bath, half-pints/pints – 10 min (0-1,000 ft) / 15 min (1,001-6,000 ft) / 20 min (above 6,000 ft)

Recipe adapted from NCHFP (National Center for Home Food Preservation) – Berry Syrup

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Canned Spicy Pickles



Your Key Ingredient:

NESCO Smart Canner

Grocery Ingredients:

- 8 pounds pickling cucumbers (3- to 5-inch)
- 32 cups water, for cucumber brine (2 gal)
- 0.8 cups canning or pickling salt, for cucumber brine
- 6 cups vinegar (5 percent), for pickling solution (1½ qt)
- 0.5 cups canning or pickling salt, for pickling solution
- 0.3 cups sugar
- 8 cups water, for pickling solution (2 qt)
- 2 tablespoons whole mixed pickling spice
- 3 tablespoons whole mustard seed (2 tsp to 1 tsp per pint jar)
- 14 fresh dill heads (1½ heads per pint jar; or 4½ tbsp dill seed, 1½ tsp per pint jar)

Directions:

1. Prep cucumbers: Wash the 8 pounds pickling cucumbers (3- to 5-inch). Cut a 1/16-inch slice off the blossom end and discard, but leave 1/4 inch of stem attached.
2. Brine soak: Dissolve 8 cups canning or pickling salt, for cucumber brinein 32 cups water, for cucumber brine (2 gal). Pour the brine over the cucumbers and let stand for 12 hours. Drain.
3. Make pickling solution: Combine 6 cups vinegar (5 percent), for pickling solution (1½ qt), 5 cups canning or pickling salt, for pickling solution, 0.3 cups sugar, and 8 cups water, for pickling solution (2 qt)in a pot. Tie 2 tablespoons whole mixed pickling spice in a clean white cloth or spice bag and add to the pot. Heat to boiling.
4. Pack the jars: Fill clean canning jars with the drained cucumbers. Add 3 tablespoons whole mustard seed (2 tsp to 1 tsp per pint jar)and 14 fresh dill heads (1½ heads per pint jar; or 4½ tbsp dill seed, 1½ tsp per pint jar) to each jar (about 1 tsp mustard seed and 1½ heads dill per pint).

5. Add boiling solution: Cover the cucumbers with the boiling pickling solution, leaving 1/2 inch of headspace. Remove air bubbles and wipe jar rims. Place clean, unused lids and rings on the jars, adjusted to fingertip tight.
6. Set up the Smart Canner: Place the liner pot in the NESCO Smart Canner, then place the canning rack in the bottom of the liner pot.
7. Load jars and water: Load the sealed jars onto the rack. For the water bath setting, jars must be completely covered with water that is at least 1–2 inches above the tops of the jars.
8. Select WB/Steam program: Press the WB/Steam button on the control panel. Press TIME (+) to set the process time per NCHFP Table 1: pints 10 min / quarts 15 min at 0-1,000 ft; pints 15 / quarts 20 min at 1,001-6,000 ft; pints 20 / quarts 25 min above 6,000 ft. Make sure the Pressure Limiting Valve is set to Exhaust.
9. Start and reach a boil: Press Start (do not press Pressure Cook). The digital chase will begin rotating and the unit should reach a boil within 15–25 minutes. Watch for a constant, steady stream of steam coming from the Pressure Exhaust Valve.
10. Begin processing timer: Once you see a constant stream of steam, press Start again — the processing timer will begin automatically and run for the time set in step 8. CAUTION: do not press Start a third time, as this will shut the unit down completely.
11. Cool, remove, and rest jars: When the WB cycle finishes, let the unit rest 20–30 minutes before turning the lid to the open position. Carefully remove the jars. Lids will pop as they seal and cool. Cover jars with a towel and do not disturb for 24–48 hours.

Canning method (NESCO Smart Canner, water bath mode) \u2014 official NCHFP Table 1 times for raw pack: Pints 10 min / Quarts

15 min at 0-1,000 ft; Pints 15 / Quarts 20 min at 1,001-6,000 ft; Pints 20 / Quarts 25 min above 6,000 ft.

Recipe adapted from NCHFP (National Center for Home Food Preservation) – Pack Dill Pickles

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Canned Bloody Mary Mix



Your Key Ingredient:

NESCO Smart Canner

Grocery Ingredients:

- 22 pounds tomatoes, quartered (any variety, unpeeled is

fine)
- 1 cups green peppers, chopped
- 1 cups carrots, diced
- 0.5 cups celery, diced
- 0.5 cups onion, diced
- 2 tbsp bottled lemon juice per quart jar (or 1 tbsp per pint jar)

Directions:

1. Prep jars: Wash quart (or pint) jars and keep hot in simmering water until ready to use (do not boil). Wash lids in warm soapy water.
2. Crush and simmer tomatoes: In a large pot, crush and simmer 22 pounds tomatoes, quartered (any variety, unpeeled is fine)as you would for tomato juice – heat gently, crushing the tomatoes as they soften, until fully broken down.
3. Add vegetables and simmer: Add 1 cups green peppers, chopped, 1 cups carrots, diced, 5 cups celery, diced, and 0.5 cups onion, diced to the pot. Simmer the mixture.
4. Sieve the mixture: Press the hot cooked tomatoes and vegetables through a sieve or food mill to remove skins and seeds.
5. Acidify the jars: Add 2 tbsp bottled lemon juice per quart jar (or 1 tbsp per pint jar)to each hot jar. Add 1 tsp salt per quart jar, optional (or 1/2 tsp per pint jar) to each jar if desired.
6. Reheat juice blend: Return the tomato-vegetable juice blend to a boil.
7. Fill the jars: Ladle the hot juice into the acidified jars, leaving 1/2 inch headspace. Remove air bubbles, wipe jar rims clean, and add lids and bands fingertip-tight.
8. Load the NESCO canner: Place the liner pot in the NESCO Smart Canner and Cooker and set the canning rack in the

bottom. Load the filled jars onto the rack.

9. Add water: Fill with water until jars are covered by at least 2 inches. Make sure the Pressure Limiting Valve is set to Exhaust.
10. Set water bath mode: Press the WB/Steam button, then press TIME (+) to set the processing time – 35 minutes for pints or 40 minutes for quarts at 0-1,000 ft (adjust upward for altitude per the notes below).
11. Start and wait for full boil: Press Start (do NOT press Pressure Cook). The digital chase will rotate as the unit heats. It should reach a boil in 15-25 minutes – you'll see a constant, steady stream of steam from the Pressure Exhaust Valve once it's there.
12. Start the timer: Once you see the constant steam stream, press Start again to begin the processing timer. Do not press Start a third time, or the unit will shut down completely.
13. Rest, then remove jars: When the cycle finishes, let the unit rest before turning the lid to the open position. Carefully remove jars with a jar lifter. Lids will pop as they seal and cool.
14. Cure before opening: Cover jars with a towel and leave undisturbed before checking seals or opening. Store any unsealed jars in the fridge.

Canning method (NESCO Smart Canner, water bath mode): Pints 35 min / Quarts 40 min at 0-1,000 ft; 40/45 min at 1,001-3,000 ft; 45/50 min at 3,001-6,000 ft; 50/55 min above 6,000 ft.

Recipe adapted from NCHFP (National Center for Home Food Preservation) – Tomato & Vegetable Juice Blend

Canned Beef Stew



Your Key Ingredient:

NESCO Smart Canner

Grocery Ingredients:

- 4.5 pounds beef stew meat, cut into 1 1/2-inch cubes
- 1 tablespoons vegetable oil
- 12 cups cubed, peeled potatoes (about 12 medium)
- 8 cups sliced carrots (about 16 small)
- 3 cups chopped celery (about 5 stalks)
- 3 cups chopped onion (about 4 small)
- 1.5 tablespoons salt
- 1 teaspoons dried thyme
- 0.5 teaspoons black pepper
- 8 cups boiling water

Directions:

1. Prep canner and jars: Prepare your NESCO Smart Canner. Heat jars in simmering (not boiling) water until ready to use. Wash lids in warm, soapy water and set bands aside.
2. Brown the meat: Heat 1 tablespoons vegetable oilin a large saucepot and brown the 5 pounds beef stew meat, cut into 1 1/2-inch cubes in batches.
3. Add vegetables and seasonings: Add 12 cups cubed, peeled potatoes (about 12 medium), 8 cups sliced carrots (about 16 small), 3 cups chopped celery (about 5 stalks), 3 cups chopped onion (about 4 small), 5 tablespoons salt, 1 teaspoons dried thyme, and 0.5 teaspoons black pepperto the browned meat. Cover everything with 8 cups boiling water (approximate, to cover). Bring to a boil, then remove from heat.
4. Fill jars: Ladle the hot stew into hot jars, leaving 1 inch headspace. Remove air bubbles, wipe rims clean, center a hot lid on each jar, and apply the band until fingertip tight.
5. Load canner: Place the liner pot in the canner with the wire rack on the bottom, feet down.
   Load the filled jars onto the rack.
6. Add water and close lid: Add water to the canner as directed by your NESCO manual for pressure canning (commonly around 8 cups, hot or cold depending on jar/content temperature). Close the lid to CLOSED.
7. Set pressure and time: Select High pressure canning for low-acid foods. Press Time+ and set 75 minutes for pints or 90 minutes for quarts. Set the Pressure Limiting Valve to Exhaust. Confirm the pressure your unit holds on High matches the tested pressure for your altitude (10 lbs at 0-1,000 ft weighted-gauge, or higher above that — check your manual).
8. Begin venting: Press Start. The panel LEDs rotate as steam vents for up to 30 minutes; the unit beeps and shows E10

once temperature is reached, then counts down to 0.

9. Seal valve to begin processing: Switch the Pressure Limiting Valve to Airtight; the unit resumes and begins the processing countdown.
10. Process: Let the process time count down fully — 90 minutes for quarts, 75 min for pints. Steam release during this phase is normal. The canner will beep three times and display OFF when done.
11. Depressurize, cool, and check seals: Turn off heat and let the canner cool to zero pressure on its own — do not force it. Let jars stand 5 more minutes, then cool in the canner another 10 minutes before removing. Cool jars completely on a towel, undisturbed. Check seals after 24 hours — the lid center should not flex when pressed.

Canning method: Pressure canning \ 75 min (pints) / 90 min (quarts) at 10 lbs pressure (adjust pressure for altitude)

Canned Bread & Butter Pickles



Your Key Ingredient:

NESCO Smart Canner

Grocery Ingredients:

- 3.5 pounds pickling cucumbers, ends trimmed and cut into 1/2-inch slices
- 3.5 cups sliced onion
- 2.5 cups vinegar (5% acidity)
- 5 cups sugar
- 3 cups Bread & Butter Pickle Mix

Directions:

1. Slice the ends off 3.5 pounds pickling cucumbers, ends trimmed and cut into 1/2-inch slices and discard, then cut into 1/2-inch slices.
2. 3.5 cups sliced onion. Don’t exceed this amount – more onion than this dilutes the brine’s acidity below what’s been tested as safe for this ratio of vinegar to produce.

3. Combine 2.5 cups vinegar (5% acidity), 2.5 cups sugar, and 0.3 cups Bread & Butter Pickle Mix in a medium saucepan and bring to a boil, stirring until the sugar dissolves.
4. Pack cucumber and onion slices into clean jars, leaving 1/4 to 1/2 inch headspace. Ladle the hot brine over the slices, keeping the same headspace. Run a bubble remover around the inside of each jar, top off with more brine if needed, and wipe the rims clean.
5. Place the liner pot in the canner and position the canning rack in the bottom. Load the jars in water-bath mode, making sure they're fully submerged with at least 2 inches of water above the jar tops.
6. Select the WB/Steam button and set the Pressure Limiting Valve to Exhaust. Press Start (not Pressure Cook) and wait for a steady, continuous stream of steam from the exhaust valve — this typically takes 20 minutes.
7. Once you see the steady steam stream, press Start again — the processing timer begins automatically. Process pint or quart jars for 10 minutes the tested safe time for this recipe at sea level to 1,000 ft; increase if you're at higher altitude).
8. Let the unit rest 25 minutes after processing before turning the lid to the open position.
9. Cool and check seals: Remove jars and let cool undisturbed on a towel or rack for 12-24 hours.Check that lids have sealed (center doesn't flex when pressed) before storing at room temperature. Refrigerate any unsealed jars and use those first.

Canning method: Water bath, pints 10 minutes / quarts 10 minutes (0-1,000 ft altitude — increase time at higher elevations).

Recipe courtesy of NCHFP (National Center for Home Food Preservation) Bread and Butter Pickles guidelines

Canned Candied Jalapeños



Your Key Ingredient:

NESCO Smart Canner

Grocery Ingredients:

- 3 cups vinegar, ACV or white (at least 5% acidity)
- 2 tsp salt
- 4 cups sugar
- 6 cloves garlic, sliced
- 2 tsp. turmeric
- ½ tsp cayenne powder
- 2 tsp. mustard seeds
- 4 pounds jalapenos, sliced into ¼ inch rings

Directions:

1. Prep jars and peppers: Wash pint jars and keep hot in simmering water until ready to use (do not boil). Wash lids in warm soapy water. Wearing gloves, wash and drain 4 pounds jalapeños, sliced into 1/4-inch rings, stems discarded.
2. Make the syrup: In a large non-reactive pot, combine 3 cups vinegar, ACV or white (at least 5% acidity), 4 cups sugar, 2 teaspoons salt, 2 teaspoons turm eric, 6 garlic cloves, sliced, 5 teaspoons cayenne powder, and 2 teaspoons mustard seeds. Bring to a boil over high heat, stirring to fully dissolve the sugar.
3. Simmer peppers in syrup: Add the jalapeño slices to the boiling syrup, lower heat to medium, and simmer until the peppers turn dark green and begin absorbing the syrup.
4. Fill the jars: Using a slotted spoon, ladle the hot peppers into hot jars first, then top off with syrup, leaving 1/2 inch headspace. Remove air bubbles, and wipe jar rims clean before adding lids and bands fingertip-tight.
5. Load the NESCO canner: Place the liner pot in the NESCO Smart Canner and Cooker and set the canning rack in the bottom. Load the filled jars onto the rack.
6. Add water: Fill with water until jars are covered by at least 2 inches. Make sure the Pressure Limiting Valve is set to Exhaust.
7. Set water bath mode: Press the WB/Steam button, then press TIME (+) to set the processing time to 15 minutes for 0-1,000 ft (20 minutes at 1,001-6,000 ft, 25 minutes above 6,000 ft).
8. Start and wait for full boil: Press Start (do NOT press Pressure Cook). The digital chase will rotate as the unit heats. It should reach a boil in 15-25 minutes — you'll

see a constant, steady stream of steam from the Pressure Exhaust Valve once it’s there.

9. Start the timer: Once you see the constant steam stream, press Start again to begin the processing timer. Do not press Start a third time, or the unit will shut down completely.
10. Rest, then remove jars: When the cycle finishes, let the unit rest before turning the lid open. Carefully remove jars with a jar lifter. Lids will pop as they seal and cool.
11. Cure before opening: Cover jars with a towel and leave undisturbed before checking seals or opening. Store any unsealed jars in the fridge.

Canning method: Water bath – pint jars, 15 minutes (0–1,000 ft) / 20 minutes (1,001–6,000 ft) / 25 minutes (above 6,000 ft).

Canned Dilled Beans



Your Key Ingredient:

NESCO Smart Canner

Grocery Ingredients:

- 2 pounds green, yellow, or purple string beans, ends trimmed, cut to fit jar with 1/2 inch headspace
- 6 fresh dill heads (or dill sprigs)
- 4 garlic cloves, peeled (optional)
- 0.3 cups canning or pickling salt (not kosher salt)
- 2 cups white distilled vinegar, 5% acidity
- 2 cups water
- 0.5 teaspoons hot red pepper flakes (optional)

Directions:

1. Prep the beans: Rinse beans under cool running water and drain well. Trim the stem ends. Cut or leave beans long enough to stand upright in pint jars with 1/2 inch headspace at the top – trim to fit as needed.

2. Add aromatics to jars: Into each sterile pint jar, place 1-2 dill heads and, if using, 1 garlic clove per jar (from the 6 fresh dill heads (or dill sprigs) dill and 4 garlic cloves, peeled (optional) garlic). If using pepper flakes or mustard seed, divide the 0.5 teaspoons hot red pepper flakes (optional) pepper flakes and 0.5 teaspoons yellow mustard seeds (optional flavor add – not part of the tested recipe, but doesn't affect the brine ratio) mustard seed among the jars now.
3. Pack beans into jars: Pack the 2 pounds green, yellow, or purple string beans, ends trimmed, cut to fit jar with 1/2 inch headspace beans into the jars standing upright, as tightly as possible without crushing them, leaving 1/2 inch headspace.
4. Make the brine: Combine the 0.3 cups canning or pickling salt (not kosher salt) salt, 2 cups white distilled vinegar, 5% acidity vinegar, and 2 cups water water in a saucepan (using the 'Brown' function if working in the canner). Bring to a boil.
5. Fill and seal jars: Pour the hot brine over the beans in each jar, leaving exactly 1/2 inch headspace. Remove air bubbles with a non-metal spatula, then wipe jar rims clean and apply lids to fingertip-tight.
6. Water bath process: Load the pint jars into the canner. Add water per your canner's guide and run the 'Water Bath' setting. Process 5 minutes at 0-1,000 ft elevation, 10 minutes at 1,001-6,000 ft, or 15 minutes above 6,000 ft.
7. Cool and check seals: Remove jars and let cool undisturbed for 12-24 hours. Check that lids have sealed (center doesn't flex when pressed) before storing. Refrigerate any unsealed jars. For best flavor, let sealed jars sit at least a week before eating.

Use PINT jars only – this is the only jar size NCHFP tested for this recipe; quart jars aren't a safe substitution here.

Recipe courtesy of NCHFP (National Center for Home Food Preservation) Dilled Beans guidelines

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Homemade Strawberry Jam



The middle of summer is the perfect season for fresh strawberries. Red, sweet, and juicy strawberries are a great healthy snack and can be used in many different recipes– like this strawberry jam. Your NESCO Smart Canner can be used to water bath your jars to make them safe for long-term storage, and it’s so much easier than you think!

Simply cook the strawberries with the “Brown” function of your Canner, then add a few more ingredients, put it all in jars and process. It’s that easy to impress your family and friends with your homemade jam.