

## Spiced Cranberry Preserves

4 cups fresh cranberries    ½ tsp cinnamon  
1 ½ cups of water        2 cups of sugar  
½ tsp ground cloves

- Place 5 clean 250 ml Bernardin jars on a rack in a boiling water canner; cover jars with water and heat to a simmer (180°F/82°C). Set screw bands aside. Heat SNAP LID® sealing discs in hot water, not boiling (180°F/82°C). Keep jars and sealing discs hot until ready to use.
- Place cranberries and water, sugar and spices in a medium saucepan over medium heat.
- Cook until cranberries begin to burst, about 10 minutes.
- Quickly ladle hot preserve into a hot jar to within 1/4 inch (0.5 cm) of top of jar (headspace). Using nonmetallic utensil, remove air bubbles and adjust headspace, if required, by adding more jam. Wipe jar rim removing any food residue. Centre hot sealing disc on clean jar rim. Screw band down until resistance is met, then increase to fingertip tight. Return filled jar to rack in canner. Repeat for remaining jam.
- When canner is filled, ensure that all jars are covered by at least one inch (2.5 cm) of water. Cover canner and bring water to full rolling boil before starting to count processing time. At altitudes up to 1000 ft (305 m), process –boil filled jars – 10 minutes.\*
- When processing time is complete, remove canner lid, wait 5 minutes, then remove jars without tilting and place them upright on a protected work surface. Cool upright, undisturbed 24 hours; DO NOT RETIGHTEN screw bands.
- After cooling check jar seals. Sealed discs curve downward and do not move when pressed. Remove screw bands; wipe and dry bands and jars. Store screw bands separately or replace loosely on jars, as desired. Label and store jars in a cool, dark place. For best quality, use home canned foods within one year.
- *Makes about 5 x 250 ml jars*



## Red Pepper & Garlic Jelly

1 cup (250 ml) finely diced red pepper    3 cups (750 ml) granulated sugar  
3 large cloves garlic                            1 pouch (85 ml) BERNARDIN® Liquid Pectin  
3/4 cup (175 ml) cider vinegar

- Place 3 clean 250 Bernardin jars on a rack in a boiling water canner; cover jars with water and heat to a simmer (180°F/82°C). Set screw bands aside. Heat SNAP LID® sealing discs in hot water, not boiling (180°F/82°C). Keep jars and sealing discs hot until ready to use.
- Cut red pepper into 1/8 inch slices; cut slices into 1/4 inch (0.3 cm) dice. If desired, pepper can be chopped in a mechanical chopper, but take care to avoid pureeing peppers. Measure 1 cup (250 ml) diced red pepper into a large, deep stainless steel saucepan. Finely slice garlic cloves, then cut slices into slivers. Garlic can also be ground or crushed, if desired. Add to red pepper with sugar and cider vinegar.
- Over high heat, bring mixture to a full rolling boil that cannot be stirred down. Add liquid pectin, squeezing entire contents from pouch. Boil hard 1 minute, stirring constantly. Remove from heat and quickly skim off foam, if necessary.
- Quickly pour hot jelly into hot sterilized jars, dividing solids equally among jars and filling each jar to within 1/4 inch (0.5 cm) of top of jar (headspace). Using nonmetallic utensil, remove air bubbles and adjust headspace, if required, by adding more jelly. Wipe jar rim removing any food residue. Centre hot sealing disc on clean jar rim. Screw band down until resistance is met, then increase to fingertip tight. Return filled jar to rack in canner. Repeat for remaining jelly.
- *Follow step by step safe canning instructions inside Bernardin Original Pectin.*
- *Makes 3 x 250 ml jars.*



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