

## APPLE PIE FILLING

(Source: Complete Guide to Home Canning, USDA, 2009)

**General:** Each canned quart makes one 8-inch to 9-inch pie. The filling may be used as toppings on dessert or pastries. "ClearJel" 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
ClearJel (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, ClearJel 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).

## BLUEBERRY PIE FILLING

(Source: Complete Guide to Home Canning, USDA, 2009)

**General:** Each canned quart makes one 8-inch to 9-inch pie. The filling may be used as toppings on dessert or pastries. "ClearJel" 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
Fresh or thawed blueberries	3 1/2 cups	6 quarts
Granulated sugar	3/4 cup + 2 Tablespoons	6 cups
ClearJel (not Instant ClearJel) *	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).





## **GREEN TOMATO PIE FILLING**

(Source: Complete Guide to Home Canning, USDA, 2009)

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 FILLING**

(Source: Complete Guide to Home Canning, USDA, 2009)

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.

## CLEARJEL – WHAT IT IS AND WHERE TO FIND IT

The **ClearJel** called for in the revised 2009 USDA *Complete Guide to Home Canning* recipes will give a pie filling that is not runny even when the pie is cut warm. (Pie fillings made with **cornstarch** or **Instant ClearJel** will be runny so do not substitute.) Storage life of ClearJel is at least 1 year when stored in a cool, dry place.

Sources (as of May 2011) of **ClearJel** (call first to make sure they have some in stock):

1. The Mending Shed  
1735 S State St  
Orem, UT 84097 801-225-8012
2. Alison's Pantry  
580 W State St  
Pleasant Grove, UT 84062 801-796-6411  
[www.alisonspantry.com](http://www.alisonspantry.com)  
Available in 2 lb. packages
3. Janet Stocks: 801-423-7892 (Salem, Utah – sells from her home)
4. Orson Gygi Company  
3500 South 300 West  
Salt Lake City, UT 84115 801-268-3316  
[www.gygi.com](http://www.gygi.com)
5. Do an Internet *Google* search under **ClearJel** if these local companies are not convenient.



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