

PICKLING & FREEZING APPLES

Spicy Apple Rings

18 medium apples (use Haralson, Jonathan, or Northernor Prairie Spy)
6 c. sugar 9 oz. red cinnamon candies
3 c. water or apple cider 4 drops red food color

Wash and peel apples; cut crosswise into $\frac{1}{4}$ " slices; cut out center with donut-hole-cutter. Place rings in salt solution to prevent oxidation. Mix sugar, water, and candies in large saucepan. Bring to a boil; boil 3 minutes, stirring constantly. Add food color. Drain apples and rinse well. Place apple rings in sirup. Cook until tender, about 5 minutes. Pack into hot pint jars; pour sirup to within $\frac{1}{2}$ " of jar top. Wipe jar rim; seal jars. Process in boiling water bath for 25 minutes (count processing time after water boils.) Remove jars from canner. Makes 4 pints.

Pickled Crab Apples

4 lbs. crab apples 1 T. whole cloves
3 $\frac{1}{2}$ c. cider vinegar 3 sticks cinnamon
3 c. water 1" cube fresh or dried ginger root
6 c. sugar

Wash apples; remove blossom end but not stems. Prick each apple in several places to prevent burting when cooking. Mix vinegar, water and sugar in large saucepan. Add spices tied in a cheesecloth bag. Bring to a boil; add half of apples and cook for 2 minutes. Remove with slotted spon and place in 1-gal. crock or glass bowl. Add remainder of apples to sirup and cook for 2 minutes. Pour apples, sirup, and spice bag over other apples in crock. Cover. Let stand overnight in cool place. Remove spice bag; drain apples putting sirup into large saucepan. Pack apples into 7 hot pint jars to within $\frac{1}{2}$ " of jar top. Heat sirup to boiling; pour over apples in jars leaving $\frac{1}{2}$ " head space. Remove air bubbles; wipe jar rim; seal jars. Process in boiling water bath 20 minutes (count time after water boils.) Makes 7 pints.

Spiced Apple Sticks

10 medium apples 1 c. vinegar
3 qts. water 2/3 c. water
3 T. vinegar 2 t. whole cloves
1 c. sugar 1 $\frac{1}{2}$ sticks cinnamon
 $\frac{1}{2}$ c. white corn sirup

Wash, peel, core, and slice apples into eighths lengthwise; drop apples into solution of 3 qts. water and 3 T/ vinegar to prevent oxidation. Combine sugar, sirup, 1 c. vinegar, 2/3 c. water, and spices tied in a cheesecloth bag in large saucepan; bring to a boil. Add drained apples; cover; boil until apples are translucent, about 3-4 minutes. Pack apples into 3 hot pint jars; cover with hot sirup to within $\frac{1}{2}$ " of jar top. Wipe jar rim; seal. Process in boiling water bath for 15 minutes. Makes 3 pints.

Frozen Apple Slices

Wash, peel, core, and quarter apples; slice each quarter into 3 slices. Freeze slices in sugar sirup (3 c. sugar, 4 c. water, $\frac{1}{2}$ t. ascorbic acid) or coat slices with mixture (1 c. sugar and 1 t. ascorbic acid) or dip in lemon juice-water bath before packing. Leaves big headspace. Seal tightly. Freeze quickly. Store 9 - 12 months.