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Preserves
Refrigerator Pickles
Pickles & Salsas
Jams & Jellies



Preserves

Dad's canning kitchen in the basement consisted of a very old gas stove like the one pictured here, some wooden cupboards, and a worktable. He would go to the produce markets like Johnson's and Jansen's in Hobart, or sometimes he would take a drive to Michigan, bringing back bushels of cucumbers and peppers to can. We seemed to always have quarts of his dill pickles in the fridge.

When I lived in Miller, I tried my hand at canning pickles, but I also found a recipe for grape conserve that I still make, thirty years later, along with jams and jellies with berries from our garden.



Ingredients

Most Important:

“Water” vs “Purified Water.” If using garlic, always used purified water sold in gallon jugs. The high level of chlorine in tap water tends to turn garlic an unappetizing blue or gray.

Table Salt: Do not use table salt in any canning recipe. Table salt has iodine in it, which can discolor food and cause cloudiness.

“Canning Salt” vs. “Kosher Salt.” Canning salt and kosher salt do not have iodine, but they weigh differently. As a rule, if the recipe calls for canning salt or kosher salt, use what is specified, but if it just says “salt,” use canning salt.

“Vinegar,” in this chapter, means white vinegar. Other types of vinegar, like cider vinegar, are specified. You can use white vinegar instead of cider vinegar, but not the other way around.

Other Ingredients:

“Grated Ginger” or “Prepared Ginger in Syrup” refers to shredded ginger in a sweetened syrup. A company called The Ginger People produces what they call “Grated Ginger.” It is great for preserves, as it is already shredded and the sweetened syrup as well.

“Mexican Oregano” is a dried herb that has a fuller flavor than Greek or Italian Oregano. It is worth keeping on hand for Mexican dishes, but you can substitute other dried oregano if necessary.

Sugar is white, granulated sugar. Other types of sugar may be specified.

“Very Hot Peppers” here refers to peppers hotter than jalapeños but not as hot as habaneros.

Equipment

If you are new to canning, it is probably best to do an internet search on the topic for more information. You can get kits including a jar lifter, tongs, funnels, and a magnetized wand to lift metal lids out of boiling water.

3-Quart Braise: Pots designed for braising are wide and shallow. Pans like this help when liquids need to be evaporated, as with the Jalapeño Salsa recipe in this chapter.

Refrigerator Pickles

Sweet-Hot Pepper Rings
Refrigerator Dills

Pickles & Salsas

Dad's Dill Pickles
Dad's Pickles and Peppers
Karen's Dilly Beans
Nick's Green Tomato Pickle Relish
Angry Chiles
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Karen & Harry's Salsa
Joe's Jalapeños
Finest, No Fail, Bread & Butter Pickles
Jalapeño Salsa

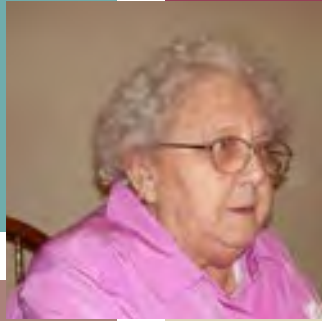
Jams & Jellies

Savory Tomato Jam
Apricot-Habanero Jelly
Habanero Ginger Glaze
Grape Conserve

Brought to you by



Nick Dorochoff



Eulah Hall



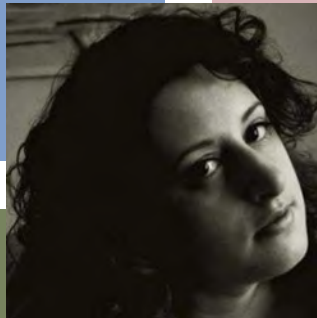
Nick Dorochoff



Karen Konschake



Joe Beason



Megan Pedersen



Harry Konschake

Refrigerator Pickles

Sweet-Hot Pepper Rings

When I spent a lot of time deployed for FEMA, I ate a lot of sandwiches in my hotel rooms and looked for ways to liven them up. I found that Vlasic hot pepper rings went with almost anything. Once I started to pickle vegetables, I worked out this recipe which I use on peppers I grow in the garden.

Before getting started:

☐ Makes 1 quart. You can use pint jars instead. Just split the mustard and garlic between the two jars.

☐ A mandoline usually works well on veggies, but sometimes it's easier to slice the peppers by hand.



Ingredients

- | | |
|---|---|
| 1 tsp mustard seed | 1 hot pepper, fresh or dried (optional) |
| 1 clove garlic cut in half | 1 ½ cups white wine vinegar |
| 3 large (or 6 to 8 small) hot Hungarian wax peppers | ½ cup purified water |
| ½ a large onion | ½ cup sugar |
| | 1 TBS kosher salt |

Method

1. In a clean quart jar, add the mustard seed & garlic.
2. Slice the peppers and onions thinly & pack into the jar.
3. Slide the hot pepper, if using, between the peppers and the wall of the jar.
4. Bring remaining ingredients to boil in a 1qt saucepan. Pour brine into the jar to cover vegetables.
5. Cover jar and let stand at room temperature until cooled, then refrigerate for 24 hours before use. Keeps indefinitely in refrigerator.

Refrigerator Dills

A tasty dill pickle, you can cut the cukes as spears, halves, or slices. Based on a recipe from seriouseats.com, this one uses a method for salting instead of brining to keep the pickles crisp.

Before getting started:

☐ Makes 2 quarts.

☐ Have ready a 2- or 3-qt pot.



Ingredients

Pickle Prep

- 2 lbs pickling cucumbers (about 6 medium)
- 1 TBS kosher salt

Brine

- 1.5 cups white vinegar
- 2 cups purified water
- 1 TBS canning salt
- 1 TBS sugar

For each Jar

- ¼ to ½ cup thinly sliced onions
- 2 garlic cloves, peeled & cut in half
- 2 lg dill sprigs
- 1 TBS yellow mustard seed
- 2 tsp allspice berries
- 1 tsp peppercorns

Method

1. Wash cucumbers and trim off both ends. Cut as desired, place in a large colander, and sprinkle cut sides with salt, tossing until evenly coated. Weight with a gallon ziplock bag filled with water or a weighted plate. Let sit for 1 to 3 hours, to drain excess water.
2. Mix brine ingredients and heat over medium-high heat until boiling.
3. While the brine is heating, divide the onion, garlic, mustard seed, and peppercorns between the 2 jars. Pack cucumbers into jars, placing the dill weed alongside the glass.
4. Pour boiling brine into jars to cover the pickles.
5. Let jars come to room temperature and then refrigerate.

Pickles & Salsas

Dad's Dill Pickles

Dad had an old stove and cupboards full of his canning equipment in the basement. Every fall he would come home with a bushel or two of cucumbers and peppers and get to work.

Before getting started:

- ☐ Makes 9 [2] quarts.
- ☐ Use the amounts [in brackets] to make a 2 quart batch.
- ☐ Cutting off the blossom end of the cucumber will help keep the pickles crisp. I trim both ends.



Ingredients

9 [2] lbs pickling cucumbers

Brine

3 qts [4 cups] water

1 qt + 1 cup [1 ¾ cup] white vinegar

4 [1] TBS canning salt

1 TBS [¾ tsp] sugar

Per Jar

1 tsp pickling spice

1 clove of garlic, halved

1 dill branch with flowers

½ or ¼ of a fresh Serrano pepper (optional)

Method

1. Wash and trim blossom end from cucumbers. Cut the cukes in halves.
2. Sterilize the jars by dipping them into the boiling water in the canner. Place the pickling spice and garlic in each jar, and pack with pickles. As you pack, fold the dill branch and tuck it and the Serrano, if using, between the cucumbers and the side of each jar. Be sure to leave a more than a half inch head space.
3. Bring the brine to a boil, and fill jars, being sure to cover the pickles and leave a half inch head space.
4. Place lids on jars and lower jars into water bath canner. Time for 5 minutes after water returns to a boil.

Variation:

Pickles & Peppers

Use the same brine and other ingredients at left, increasing by half to make about 13 quarts using the following:

- ☐ 6 quarts of pickles
- ☐ 4 quarts of peppers
- ☐ 3 pints of hot cherry peppers

Follow steps 3 and 4 to complete your work.



Karen's Dilly Beans

Karen gave me this recipe many years ago. These make great garnishes for Bloody Marys.

Before getting started:

- ☐ Makes 7 pints.
- ☐ Try using fresh dill branches instead of the dill seed.

Ingredients

4 lbs green beans

Brine

5 cups water

5 cups white vinegar

½ cup canning salt

Per Jar

¼ tsp red pepper flakes

½ tsp mustard seed

½ tsp dill seed

1 clove of garlic, halved

Method

1. Cut the beans ¾ inch shorter than the pint jars.
2. Sterilize the jars by dipping them into the boiling water in the canner. Place the spices in each jar, then pack in the cut green beans tightly.
3. Bring the brine to a boil, and fill jars, being sure to cover the beans and leave ½-inch head space.
4. Place lids on jars and lower jars into water bath canner. Time for 5 minutes after water returns to a boil.

Nick's Green Tomato Pickle Relish

*This is the best thing that ever happened to green tomatoes.
Based on the recipe for cucumber pickle relish from
America's Test Kitchen Do it Yourself Cookbook.*



Before getting started:

- ☐ Makes 6 to 7 half-pints.
- ☐ You can increase amounts by ½ to make 9 pints or so, but do not double.

Ingredients

Relish

- 2 lbs green tomatoes
- 2 red bell peppers
- 1 medium onion
- 2 TBS kosher salt
- 5 to 7 cups ice cubes

Brine

- 2 cups white vinegar
- 1 ½ cups sugar
- 4 tsp yellow mustard seed
- 2 tsp celery seed

Method

1. Wash tomatoes and peppers and cut roughly into 1" pieces. Coarsely chop onion.
2. In 2 batches, pulse tomatoes in food processor about 6 pulses. Scrape sides down and pulse another 6 times. Repeat until chopped into ⅛" to ¼" pieces. Transfer to a large bowl.
3. Pulse peppers about 6 pulses. Scrape sides down and pulse another 6 times. Repeat until chopped into ⅛" to ¼" pieces. Transfer to bowl with tomatoes.
4. Pulse onions about 5 times, scrape down the sides and pulse again. Repeat until chopped into ⅛" to ¼" pieces. Transfer to bowl with tomatoes and peppers.
5. Stir in salt until combined. Cover with a single layer of ice cubes and refrigerate for 3 hours.
6. Discard ice, spoon mixture into a clean kitchen towel, and squeeze until almost dry.
7. Bring the brine ingredients to a boil in a Dutch oven. Add vegetables, reduce heat to medium, and simmer until onions are translucent and mixture has thickened slightly, 10 to 15 minutes.
8. Sterilize the jars by dipping them into the boiling water in the canner. Transfer relish while hot to jars, leaving ¼" head space.
9. Place lids on jars and process in water bath canner for 5 minutes after water returns to a boil.



Angry Chiles

*Joe got the recipe from Tacos, Tortas, and Tamales by
Roberto Santibañez. I adjusted it for canning to make 6 half-pints.*

Before getting started:

- ☐ Makes 6 half-pints.
- ☐ Use amounts [in brackets] if eating immediately.
- ☐ Have ready a 10" cast iron skillet.

Ingredients

- 14 [12] fresh Serranos or small jalapeños
- 1 ½ TBS olive oil
- 1 medium white onion, halved & thinly sliced
- ¼ tsp kosher salt
- 4 [2] TBS Worcestershire Sauce
- 4 [2] scant TBS light soy sauce
- ½ [¼] cup lime juice

Method

1. Roll each chili between your hands to loosen the ribs, but do not break them.
2. Preheat the skillet over medium heat until hot, and blister the peppers until they are blackened in spots and soft, about 10 to 15 minutes.
3. Remove chiles to a bowl and add oil, onion and salt to the pan, cooking until edges are tender and golden, about 5 minutes.
4. Cool chiles, slice, and add to the pan with the remaining ingredients. Let sit for five minutes and season to taste.
5. If canning, sterilize the jars by dipping them into the boiling water in the canner. Fill jars so vegetables are covered with juice and leave a ¼" head space.
6. Place lids on jars and process in water bath canner for 10 minutes after water returns to a boil.

Eulah Hall's Peppers in Oil

Dad's recipe file included a handwritten recipe "From the kitchen of Eulah Hall." She and her husband ran Hall's Restaurant in Lake Station back when it was called East Gary, and I can imagine Dad and Mom having breakfast there, getting to know the owners, and trading recipes. Peppers canned in oil were popular in the 1950's, but canning in oil can be tricky. Recipes like this and Joe's Jalapeños cook the peppers in oil but have a brine and are processed in a hot water bath for safety.



Before getting started:

- ☐ Makes 3 pints.
- ☐ Holding the jars sideways makes it easy to pack the peppers in standing up.
- ☐ Use Hungarian wax peppers or other long hot peppers.
- ☐ Use a spatter screen when frying, or use a high-sided pan.
- ☐ Eula notes: "Use rubber gloves while filling jars. Will really help on hands."

Ingredients

1 ½ lbs hot peppers
Vegetable oil for frying

Brine

3 cups water
1 ¼ cups white vinegar
1 cup + 2 TBS sugar
2 tsp canning salt



Method

1. Half the peppers vertically and remove the seeds, if desired. Cut the peppers to fit in jars standing up, leaving ¾ inch head space. Rinse with cold water and drain well.
2. Place brine ingredients in a pot, bring to a boil, then reduce heat to a simmer.
3. Heat about ½" to 1" of oil in a medium frying pan, preferably cast iron. Heat to 250° or until oil starts to shimmer.
4. Fry peppers, turning them with tongs until they are a bit brown. Use slotted spoon to put in a strainer over a bowl. Repeat until all peppers are fried.
5. Sterilize the jars by dipping them into the boiling water in the canner. Pack peppers tightly into jars.
6. Fill jars with boiling brine, leaving ½" head space.
7. Place lids on jars and lower jars into water bath canner. Time for 10 minutes after water returns to a boil.

Karen & Harry's Salsa

This is a fresh-tasting tomato salsa with great texture, which is sometimes hard to achieve when working from scratch.

Before getting started:

- ☐ Makes 8 pints.
- ☐ You can use any dried, ground pepper to turn up the heat.
- ☐ Be sure to process long enough for the salsa to boil in the jars. The extra acid from the tomato paste helps to preserve this salsa.

Ingredients

8 cups diced Roma tomatoes
4 cups diced onion
4 cups diced bell pepper
1 12 oz can tomato paste
1 ½ tsp canning salt
¼ tsp dried habanero, to taste

Method

1. Mix all ingredients and refrigerate over night.
2. When ready to can, taste and adjust ground pepper for desired heat.
3. Sterilize the jars by dipping them into the boiling water in the canner. Fill jars, being sure to leave a half inch head space.
4. Place lids on jars and lower jars into water bath canner. Process 15 to 20 minutes until salsa boils in the jars.

Joe's Jalapeños

Joe started making these in 2015, and we have enjoyed them ever since.

Cooking the peppers in oil with the spices provides great flavor.



Before getting started:

- ☐ Makes 4 pints.
- ☐ Do not double this recipe. More than 1 ½ lbs of peppers will not fit comfortably in the frying pan.
- ☐ Be sure to use purified water. Tap water makes the garlic turn gray.
- ☐ Leave the stems on the peppers only if they are very fresh. If the stems are dried, remove them.
- ☐ I like to add ½ lb cauliflower, reducing the amount of peppers by the same amount.

Ingredients

- 3 small carrots
- 1 medium onion
- 4 cloves garlic
- 1 ½ lb jalapeños
- 2 very hot peppers (optional)

Brine

- 2 cups vinegar
- 2 cups purified water
- 1 TBS + 1 ½ tsp canning salt

For Frying

- Olive oil
- ¾ tsp Mexican oregano
- ¾ tsp cumin seed
- ¾ tsp coriander seed

Method

1. Peel and thinly slice carrots and onion. Peel and half the garlic to make 8 pieces. Set aside.
2. Wash all peppers, trim stems to about ½" & cut in half vertically.
3. Bring brine ingredients to a boil, and reduce to a bare simmer.
4. Heat generous amount of oil in large frying pan. Sauté carrot, onion, and garlic briefly just to soften, not brown. Add herbs and sauté briefly. Remove the garlic cloves and reserve.
5. Increase heat and add peppers, frying until skins begin to blister. Remove any very hot pepper halves and reserve with garlic.
6. Sterilize the jars by dipping them into the boiling water in the canner. Add two pieces of garlic to

- each jar. Using using your fingers or a fork, and a wide funnel to keep the edges of the jar clean, pack the jars half full with the pepper mixture. If using, slide half of a hot pepper along the side of the jar, then finish packing the jars, leaving ¾" head space.
7. Bring the brine to a boil, and ladle to cover the peppers, leaving ½" head space. Wipe the edge of each jar, place the lids, screw on the bands, and process in boiling water for ten minutes.
 8. Let cool before storing; refrigerate any unsealed jars.



Finest, No-Fail, Bread & Butter Pickles

Bread & butter pickles have always been a favorite, and I copied this recipe from somewhere a long time ago. It is similar to the recipe my friend Mary Thomas uses. Both recipes salt the veggies to keep the pickles crisp.

Before getting started:

- ☐ Makes 8 pints; have ready a 4-qt pot.
- ☐ I like ¼" thick for the cucumbers, with the onions and peppers a bit thinner.
- ☐ A dried hot pepper in each jar adds some heat.

Ingredients

Pickles

- 4 lbs pickling cucumbers
- 2 large red sweet peppers
- 2 medium white onions
- ½ cup canning salt

Brine

- 5 cups white vinegar
- 4 ½ cups sugar
- 1 TBS celery seed
- 1 TBS mustard seed
- 1 tsp turmeric

Method

1. Wash cucumbers and peppers. Trim blossom and stem ends from cucumbers, slice cucumbers to desired thickness & place in large bowl.

See Bread & Butter, next page

Jalapeño Salsa

I really like Mrs. Renfro's Jalapeño Salsa, and "udogu" on Reddit posted a copycat recipe in 2020 or thereabouts. I have added coriander (as one comment suggested) and adjusted the method and amounts of some ingredients to improve the texture.



Before getting started:

- ☐ Makes 5 ½-pint jars.
- ☐ Have ready a 3-qt saucepan with lid and a blender.
- ☐ You can double this recipe to make 5 pints. See note, and have a 3-qt braise ready.

Ingredients

- 2 tsp salt
- 1 tsp Mexican oregano
- ¼ heaping tsp black pepper
- ¼ heaping tsp cumin
- ¼ heaping tsp ground coriander
- 1 lb jalapeño peppers
- 2 tsp cornstarch
- ½ cup purified water
- Tap water
- ½ medium white onion, cut in 8 pieces
- 2 cloves garlic, coarsely chopped
- ¾ cup white vinegar
- ½ cup purified water

Method

1. Mix the first five ingredients in a small bowl and set aside.
2. Tear the stems off the peppers and rinse them.
3. Mix the cornstarch with the purified water and set aside.
4. Put the peppers in a 3-qt saucepan with 1" of tap water (roughly enough to cover a medium pepper). Bring to a boil, cover, and let simmer for 15 minutes.
5. Use a slotted spoon to remove the peppers from the pan to a blender. Rinse the pan and reserve for later use.
6. Add the onion, vinegar, garlic, and seasonings to the blender and pulse to desired consistency.

To Double this Recipe:

- ☐ Double all the ingredients **EXCEPT the water for the cornstarch slurry**. Use only ½ cup purified water for 4 tsp cornstarch.
- ☐ Keep the onions, garlic, and seasonings separate for the 2 lbs of peppers. Cook each lb of peppers in a separate pot with lid at the same time.
- ☐ After blending each lb of peppers as directed in Steps 5 & 6, combine both batches in a single pot for Steps 7 through 9. A 3-qt braise with lid works fine.
- ☐ Use five pint jars instead of ½ pints.

Bread & Butter, from previous page

2. Slice the peppers and onions and place in bowl with cucumbers. Toss with salt and weigh doown with a zippered gallon bag filled with water. Let sit for 3 hours, mixing about every hour.
3. Pour vegetables into a large colander, stirring every 15 minutes or so for a half hour to drain thoroughly.
4. Heat brine ingredients in a large pot to a rolling boil. While brine is heating, sterilize the jars by dipping them into the boiling water in the canner.
5. When brine is at a rolling boil, remove the from heat, add vegetables, and mix to heat the vegetables through.
6. Fill jars, being sure to leave a half inch head space.
7. Place lids on jars and process in water bath canner for 5 minutes after water returns to a boil.

7. Pour the salsa into the sauce pan and use the purified water to rinse the blender before adding to the pot. Bring to a boil, then lower heat and simmer, covered, for 15 minutes.
8. Uncover salsa, bring to a boil & add the cornstarch/water mixture and return to a boil until thickened, about 3 three minutes. Remove from heat.
9. Sterilize the jars by dipping them into the boiling water in the canner. Transfer while hot to jars, leaving ¼" head space.
10. Place lids on jars and process in water bath canner for 10 minutes after water returns to a boil.

Jams & Jellies



Savory Tomato Jam

2024 gave us a bumper crop of ripe tomatoes. I saw some recipes for a ripe tomato jam, and worked out this recipe to make a savory jam to serve on cheese. We liked it so well, I made a second batch the next weekend.

Before getting started:

- ☐ Makes 3 half pints.
- ☐ Do not double this recipe. Cook two recipes separately instead.
- ☐ You can substitute 2 TBS jarred shredded ginger for the fresh. See the note on jarred ginger in the recipe for Gingered Fruit Salad in Chapter 6.

Ingredients

- 1 tsp cumin seed
- 1 tsp coriander seed
- 1 tsp fennel seed
- 1 tsp smoked paprika
- ½ tsp red pepper flakes
- 3 TBS vegetable oil
- 1 TBS fresh coarsely grated ginger
- 1 medium onion, cut in large dice
- 1 tsp canning salt
- 3 lb tomatoes, unpeeled and cut in large dice
- 1 cup granulated sugar
- 1 cup brown sugar
- 1/4 cup lemon juice or cider vinegar

Method

1. Grind cumin, coriander, and fennel in a spice grinder. Heat oil in Dutch oven, and cook the spices for a few minutes to bloom the flavors. Add ginger and cook 30 seconds.
2. Add onions and a pinch of the canning salt. Brown onions, adding a bit of water if needed to keep from sticking.
3. Add tomatoes and their juices, sugar, remaining salt, and lemon juice. Bring to a boil then reduce to a simmer.
4. Cook, stirring occasionally, until the jam is thick and sticky, about 60 to 90 minutes. The jam is ready when dragging a spatula through the bottom of the pot leaves a clean space on the pan bottom.
5. Sterilize the jars by dipping them into the boiling water in the canner. Fill jars, being sure to leave a ¼" head space.
6. Place lids on jars and lower jars into water bath canner. Time for 10 minutes after water comes to a boil.

Apricot–Habanero Jelly

Our friend Megan Pedersen shared a jar of this with us, and we like it a lot. The recipe is from The All New Ball Book of Canning and Preserving. It uses dried apricots, so you can make it any time. The accompanying recipe for wing sauce or glaze is from the same book.

Before getting started:

- ☐ Makes 6 ½ pint jars.
- ☐ Use this jelly as the base for a great wing sauce or glaze for chicken or pork.

Ingredients

- | | |
|--------------------------------------|--|
| 1 ½ cups white vinegar | ½ cup finely chopped red onion |
| ⅔ cup finely chopped dried apricots | ¼ cup finely chopped seeded habanero peppers (about 3) |
| 6 cups sugar | 1 3 oz pouch liquid pectin |
| ½ cup finely chopped red bell pepper | |

Method

1. Combine first two ingredients in a medium bowl. Cover and let stand at room temperature at least 4 hours or overnight.
2. Stir together apricot mixture, sugar, and vegetables in a 6-qt steel or enamel Dutch oven. Stirring frequently over high heat, bring to a full rolling boil that cannot be stirred down.

See Habanero, next page

Grape Conserve

This recipe is from the Better Homes and Garden Cookbook that Aunt Janette bought for me when I was in grammar school. I never cared much for grape jam, but when I lived in Miller and started canning, I figured I'd give this a try. I now usually make two batches every fall to share with friends and family.



Before getting started:

- ☐ Makes 10 to 14 half pints.
- ☐ Use only Concord grapes for this recipe. They have the tough skins needed for this conserve.
- ☐ Don't try to use a food mill to separate the pulp from the seeds. The seeds are too big.

Ingredients

- | | |
|-----------------|-----------------|
| 8 cups sugar | 1 ½ cups orange |
| 6 large oranges | juice from the |
| 4 lemons | oranges |
| 4 lbs Concord | 1/2 cup lemon |
| grapes, washed | juice from the |
| | lemons |

Habanero, from previous page

4. Remove from heat & skim any foam from the top.
5. Add pectin, squeezing the contents from the packet all at once. Continue hard boil for 1 minute, stirring constantly.
6. Sterilize the jars by dipping them into the boiling water in the canner. Fill jars, being sure to leave a ¼" head space.
7. Place lids on jars and lower into canner. Time for 10 minutes after water comes to a boil for half-pints.

Habanero Ginger Glaze

Ingredients

- 1 cup Apricot-Habanero Jelly
- ¼ cup chopped cilantro
- 1 TBS grated fresh ginger
- 1 TBS melted butter

Method

Combine in bowl, and toss with cooked wings (see Oven Fried Wings in Chapter 2) or use to baste baked chicken.

Method

1. Measure sugar into a large bowl, and set out a medium bowl to hold the cooked citrus peel and grape skins.
2. Use a vegetable peeler to remove only the colored portion of the peel from 2 oranges and 1 lemon. Slice the strips of peel into thin strands, place in a small saucepan or bowl, and cover with boiling water. Let sit 15 minutes, then drain and add to the medium bowl.
3. While citrus peel soaks, squeeze each grape, placing the pulp in a 5-quart Dutch oven or stainless steel pot and adding the empty skins to the medium bowl.
4. Bring the pulp to a boil and reduce heat, simmering until pulp is soft and has separated from the seeds.
5. While pulp cooks, juice the peeled oranges and any additional oranges needed to make 1 ½ cups of juice. Do the same with the lemons to make ½ cup of juice.
6. When pulp is ready, cool slightly, and then put it through a sieve, scraping with a big metal spoon to push the pulp into a bowl. Wipe out the pot and return the strained pulp to it.
7. To the pulp, add grape skins, citrus peel and juice, and sugar. Bring to a boil and reduce heat to a vigorous simmer (not quite a hard boil). Cook till mixture runs off the spoon in a sheet, or test spooning mixture onto a cold plate, about 35 to 40 minutes. Be careful not to overcook. Remove from heat.
8. Sterilize the jars by dipping them into the boiling water in the canner. Using a wide funnel to keep the edges of the jar clean, fill each jar leaving at least 1/4 inch head space. If necessary, wipe the edge of each jar, place the lids, screw on the bands, and process in hot water canner 15 minutes for half-pint jars, 20 minutes for pints.
9. Let cool before storing.

