



“Teaching research-based practices of safe home food preservation to the residents of Solano and Yolo Counties.”

BREAD-AND-BUTTER PICKLED JICAMA

- 14 cups cubed jicama
- 3 cups thinly sliced onion
- 1 cup chopped red bell pepper
- 4 cups white vinegar (5%)
- 4-1/2 cups sugar
- 2 teaspoons pickling salt, if desired
- 2 Tablespoons mustard seed
- 1 Tablespoons celery seed
- 1 teaspoon ground turmeric



Yield: About 6 pints

Procedure: Combine vinegar, sugar, spices and salt, if used, in a 12-quart Dutch oven or large saucepot. Stir and bring to a boil. Stir in prepared jicama, onion slices, and red bell pepper. Return to a boil, reduce heat and simmer 5 minutes. Stir occasionally. Fill hot solids into hot pint jars, leaving 1/2-inch headspace. Cover with boiling cooking liquid, leaving 1/2-inch headspace. Add ½ teaspoon salt to each jar if desired. Remove air bubbles and adjust headspace if needed. Wipe rims of jars with a dampened clean paper towel. Adjust lids and process half pints or pints for 15 minutes in a boiling water canner with water over the top of the jars by one to two inches. When processing time is completed, turn off the heat and leave jars in the hot water for 5 more minutes. Remove jars from the canner to a cooling rack. Cool for 12-24 hours; check for seals. Remove ring bands; clean the jars. Store clean jars in cool, dry and dark location for best quality products.

Source: United States Department of Agriculture: Complete Guide to Home Canning, Guide 6, page 18 (2015 edition).

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