

Preserve It: Canning Basics



Canning Fruit Purees

APPLESAUCE ISN'T THE ONLY GAME IN TOWN

Turning bushels of apples into home-canned applesauce is a time-honored tradition for many folks. But why stop at plain applesauce, or even apples for that matter? Many fruits can be processed as fruit purees, and fruits can be mixed and matched. “Pearsauce” is lovely, and it can be used in place of applesauce in most any baking recipe. Consider mixing fruits together, such as apple & pear, nectarine & berry ... the possibilities are almost endless.

There are exceptions, as is often the case. **The following fruit purees should not be canned at home:** bananas, dates, elderberries, figs, Asian pears, tomatoes, melons including cantaloupe, papaya, persimmons, ripe mango, or coconut.

For further information visit the National Center for Home Food Preservation (NCHFP) at <https://nchfp.uga.edu/how/can/canning-fruits-and-fruit-products/fruit-purees/> or contact your local Cooperative Extension office.

Brought to you by the UCCE Master Food Preservers of El Dorado County
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