

Aunt Kate`s Apple-Raisin Conserve

Judy Byrd - St James, MO
Treasure Classics - National LP Gas Association - 1985

Yield: 6 1/2 pint jars

3 pounds (4-1/2 cups) tart red apples
1/2 cup raisins
1/2 cup water
1/4 cup lemon juice
1 3/4 ounces powdered pectin
5 1/4 cups sugar
1/2 cup chopped walnuts

Preparation Time: 30 minutes

Cook Time: 20 minutes

Peel, core and chop the apples finely.

In a heavy skillet, mix the apples, raisins, water, lemon juice and pectin. Bring quickly to a full boil, stirring constantly. Add the sugar. Return the mixture to a full boil. Boil rapidly for 1 minute stirring constantly.

Remove from the heat, skim, and add the nuts.

Pour into hot sterile canning jars.

For long term storage, process in a boiling water bath for 10 minutes.

Per Serving (excluding unknown items): 4676 Calories; 36g Fat (6.6% calories from fat); 18g Protein; 1119g Carbohydrate; 6g Dietary Fiber; 0mg Cholesterol; 24mg Sodium. Exchanges: 1/2 Grain(Starch); 2 Lean Meat; 4 Fruit; 6 Fat; 70 1/2 Other Carbohydrates.