THE BELOW ARE SAMPLE LINKS OF RECIPES THAT WE HAVE ON HAND. YOU CAN FOLLOW THESE LINKS AND PRINT ANY OF THE RECIPES THAT YOU WOULD LIKE!

(COMPLIMENTS OF USDA AND UNIVERSITY OF FLORIDA)

Fruits

- Selecting, Preparing, and Canning: Syrups
- Selecting, Preparing, and Canning: Apple Juice
- Selecting, Preparing, and Canning: Apple Butter
- Selecting, Preparing, and Canning: Apples - Sliced
- Selecting, Preparing, and Canning: Applesauce
- Selecting, Preparing, and Canning: Spiced Apple Rings
- Selecting, Preparing, and Canning: Spiced Crab Apples
- Selecting, Preparing, and Canning: Apricots -- Halved or Sliced
- Selecting, Preparing, and Canning: Berries -- Whole
- Selecting, Preparing, and Canning: Berry Syrup
- Selecting, Preparing, and Canning: Cherries -- Whole
- Selecting, Preparing, and Canning: Figs
- Selecting, Preparing, and Canning: Fruit Purees
- Selecting, Preparing, and Canning: Grape Juice
- Selecting, Preparing, and Canning: Grapes -- Whole
- Selecting, Preparing, and Canning: Grapefruit and Orange Sections
- Selecting, Preparing, and Canning: Mixed Fruit Cocktail
- Selecting, Preparing, and Canning: Nectarines -- Halved or Sliced
- Selecting, Preparing, and Canning: Peaches -- Halved or Sliced
- Selecting, Preparing, and Canning: Pears -- Halved
- Selecting, Preparing, and Canning: Pie Fillings
- Selecting, Preparing, and Canning: Apple Pie Filling
- Selecting, Preparing, and Canning: Blueberry Pie Filling
- Selecting, Preparing, and Canning: Cherry Pie Filling
- Selecting, Preparing, and Canning: Festive Mincemeat Pie Filling
- Selecting, Preparing, and Canning: Green Tomato Pie Filling
- Selecting, Preparing and Canning: Peach Pie Filling
- Selecting, Preparing and Canning: Pineapple
- Selecting, Preparing and Canning: Plums, Halved or Whole
- Selecting, Preparing and Canning: Rhubarb -- Stewed

Tomato Products

- Selecting, Preparing, and Canning: Tomatoes, Introduction
- Selecting, Preparing, and Canning: Tomato Juice
- Selecting, Preparing, and Canning: Tomato and Vegetable Juice Blend
- Selecting, Preparing, and Canning: Crushed Tomatoes (with no added liquid)
- Selecting, Preparing, and Canning: Standard Tomato Sauce
- Selecting, Preparing, and Canning: Whole or Halved Tomatoes (packed in water)
- Selecting, Preparing, and Canning: Whole or Halved Tomatoes (packed in tomato juice)
- Selecting, Preparing, and Canning Tomatoes: Whole or Halved Tomatoes (packed raw without added liquid)
- Selecting, Preparing, and Canning: Tomatoes with Okra or Zucchini
- Selecting, Preparing, and Canning: Spaghetti Sauce without Meat
- Selecting, Preparing, and Canning: Spaghetti Sauce with Meat
- Selecting, Preparing, and Canning: Mexican Tomato Sauce
- Selecting, Preparing, and Canning: Tomato Ketchup
- Selecting, Preparing, and Canning: Country Western Ketchup
- Selecting, Preparing, and Canning: Blender Ketchup
- Selecting, Preparing, and Canning: Chile Salsa (Hot Tomato-Pepper Sauce)

Vegetables

- Preparing Asparagus for Canning: Spears or Pieces
- Preparing Beans or Peas for Canning -- Shelled, Dried: All Varieties
- Preparing Beans, Baked for Canning
- Preparing Beans, Dry, with Tomato or Molasses for Canning
- Preparing Beans, Fresh Lima: Shelled for Canning
- Preparing Beans: Snap and Italian, Pieces, Green and Wax for Canning
- Preparing Beets: Whole, Cubed, or Sliced for Canning
- Preparing Carrots: Sliced or Diced for Canning
- Preparing Corn: Cream Style for Canning
- Preparing Corn: Whole Kernel for Canning
- Preparing Mixed Vegetables for Canning

- Preparing Mushrooms: Whole or Sliced for Canning
- Preparing Okra for Canning
- Preparing Peas: Green or English, Shelled for Canning
- Preparing Peppers for Canning
- Preparing Potatoes, Sweet: Pieces or Whole for Canning
- Preparing Potatoes, White: Cubed or Whole for Canning
- Preparing Pumpkins and Winter Squash: Cubed for Canning
- Preparing Soups for Canning
- Preparing Spinach and Other Greens for Canning
- Preparing Succotash for Canning

Meats

- Preparing and Canning: Chicken or Rabbit
- Preparing and Canning: Ground or Chopped Meat
- Preparing and Canning: Strips, Cubes, or Chunks of Meat
- Preparing and Canning: Meat Stock (Broth)
- Preparing and Canning: Chile Con Carne
- Preparing and Canning: Clams
- Preparing and Canning: King and Dungeness Crab Meat
- Preparing and Canning: Fish
- Preparing and Canning: Oysters
- Preparing and Canning: Tuna

Fermented – Pickled Products

- Fermented Foods and Pickled Vegetables: Suitable Containers, Covers, and Weights for Fermenting Food
- Fermented Foods: Dill Pickles
- Fermented Foods: Sauerkraut
- Pickled or Non-Fermented Foods: Pickled Dilled Beans
- Pickled or Non-Fermented Foods: Pickled Three-Bean Salad
- Pickled or Non-Fermented Foods: Pickled Beets
- Pickled or Non-Fermented Foods: Pickled Cauliflower or Brussel Sprouts
- Pickled or Non-Fermented Foods: Pickled Corn Relish
- Pickled or Non-Fermented Foods: Pickled Horseradish Sauce

- Pickled or Non-Fermented Foods: Marinated Whole Mushrooms
- Pickled or Non-Fermented Foods: Pickled Dilled Okra
- Pickled or Non-Fermented Foods: Marinated Peppers
- Pickled or Non-Fermented Foods: Pickled Bell Peppers
- Pickled or Non-Fermented Foods: Pickled Hot Peppers
- Pickled or Non-Fermented Foods: Pickled Pepper-Onion Relish
- Pickled or Non-Fermented Foods: Piccalilli
- Pickled or Non-Fermented Foods: Bread-and-Butter Pickles
- Pickled or Non-Fermented Foods: Quick Fresh-Pack Dill Pickles
- Pickled or Non-Fermented Foods: Reduced-Sodium Sliced Dill Pickles
- Pickled or Non-Fermented Foods: Sweet Gherkin Pickles
- Pickled or Non-Fermented Foods: Pickle Relish
- Pickled or Non-Fermented Foods: 14-Day Sweet Pickles
- Pickled or Non-Fermented Foods: Quick Sweet Pickles
- Pickled or Non-Fermented Foods: Reduced-Sodium Sliced Sweet Pickles
- Pickled or Non-Fermented Foods: Pickled Sweet Green Tomatoes
- Pickled or Non-Fermented Foods: Pickled Green Tomato Relish
- Pickled or Non-Fermented Foods: Pickled Mixed Vegetables
- Pickled or Non-Fermented Foods: Pickled Bread-And-Butter Zucchini

Jams & Jellies

- Making Jelly Without Added Pectin
- Making Jam Without Added Pectin
- Making Jams and Jellies With Added Pectin
- Jam with Added Pectin: Pear-Apple Jam
- Jelly with Added Pectin: Strawberry-Rhubarb Jelly
- Jam with Added Pectin: Blueberry-Spice Jam
- Jelly with Added Pectin: Grape-Plum Jelly
- Making Reduced-Sugar Fruit Spreads
- Reduced-Sugar Fruit Spreads: Peach-Pineapple Spread
- Reduced-Sugar Fruit Spreads: Refrigerated Apple Spread
- Reduced-Sugar Fruit Spread: Refrigerated Grape Spread
- Remaking Soft Jellies