Day 1 (May 4): Water Bath Canning Pickled Cauliflower

Makes 4 pints (2 for half batch)

https://extension.psu.edu/lets-preserve-quick-process-pickles

Supplies:
- Dish towels
- Paper towels
- Cutting board
- Knife
- Jar lifter
- Bubble freer (plastic)
- Headspace measurer (or ruler)
- Jars (provided)
- Canning salt
- Water bath canner
- Large cooking pot
- Medium saucepan or tea kettle
- Measuring spoons
- Measuring cups
- Strainer
- Bowl of ice water (for cooling cauliflower)

Ingredients:
- 12 cups of 1- to 2-inch cauliflower flowerets (6 cups for half batch)
- 4 cups white vinegar (5%) (2 cups for half batch)
- 2 cups sugar (1 cup for half batch)
- 2 cups thinly sliced onions (1 cup for half batch)
- 1 cup diced sweet red peppers (1/2 cup for half batch)
- 2 Tbsp mustard seed (1 Tbsp for half batch)
- 1 Tbsp celery seed (1/2 Tbsp for half batch)
- 1 tsp turmeric (1/2 tsp for half batch)
- 1 tsp red pepper flakes (1/2 tsp for half batch)
- 4-8 tsp canning salt

To do before webinar:
- Clean and inspect jars and lids
- Fill canner and heat water
- Place jars in canner and fill with water to warm them
- Warm extra water on stove in medium saucepan or tea kettle
- Wash all produce
- Cut cauliflower into 1–2-inch flowerets
- Thinly slice onions
- Dice peppers
- Measure out vinegar, sugar, mustard seed, celery seed, turmeric, and red pepper flakes
- Boil cauliflower in large cooking pot in salt water (4 tsp of canning salt per gallon of water) for 3 minutes for cauliflower. Drain and cool just enough to stop the cooking.
Day 2 (May 5): Pressure Canning Carrots

Makes 9 pints (4-5 for half batch)


Supplies:

- Dish towels
- Paper towels
- Cutting board
- Knife
- Jar lifter
- Bubble freer (plastic)
- Headspace measurer (or ruler)
- Jars (provided)
- Canning salt
- Pressure canner
- Medium saucepan or tea kettle
- Measuring spoons
- Measuring cups

Ingredients:

- 8 pounds carrots for full batch (4 pounds for half batch)
- 4.5 tsp canning salt (2.5 tsp for half batch)

To do before webinar:

- Clean and inspect jars
- Fill canner and heat water
- Place jars in canner and fill with water to warm them
- Warm extra water on stove in medium saucepan or tea kettle
- Wash, peel, and rewash carrots
- Cut into thin slices, ¼-inch cubes, or lengthwise strips.