

*Pineapple Upside-Down Cake will take on a totally remarkable flavor explosion using your own home-canned pineapple. I grill the slices for an extra-caramelized flavor and it never fails to add an amazing depth to any dish.*

## grilled pineapple

*Yield: 4 quarts or 8 pints*

**12 lbs. pineapple, peeled and cored**

**2¼ cups sugar**

**5¼ cups water**

**½ cup clear white pineapple vinegar (optional, but helps minimize browning)**

**2 tsp. ground ginger**

**1 tsp. salt**

- 1 Cut pineapple into ½-inch slices. Grill in a dry grill pan on the stove, or broil in the oven on a metal sheet pan just under the broiling element until caramelized, but still firm. About 7 minutes.
- 2 While grilling pineapple, make a simple syrup with the remaining ingredients. Boil the ingredients in a half-gallon pot on the stove until the sugar is dissolved.
- 3 Pack hot pineapple into sterilized jars, allowing a ½-inch headspace. Pour the syrup over the pineapple to cover, again making sure there is a ½-inch headspace. Remove all the air bubbles. Tighten a two-piece lid onto the jars.
- 4 Process in a boiling water bath for 20 minutes for quarts or 15 minutes for pints. Remove from water. Transfer to a cloth to cool.

*Note:* Canned pineapple is very susceptible to browning, even when it has been treated with citric acid. I recommend keeping jars in a dark, cool place to minimize browning.







*If there's any of this remarkable stuff left in the jam pan after I fill the mason jars, I shamelessly dunk my head in there and lick it off the bottom of the pan. Okay...maybe I don't. That would get mango jam junk in my hair and then I would look crazy. Yes. Only then would I look crazy. This jam is incredible on a bagel with cream cheese. It is amazing on ribs and grilled chicken. I've used it over baked brie. It is by far my favorite topping for a cracker.*

## mango jalapeño jam

*Yield: 8 half pints*

**2 lbs. mangoes (after peeling and pitting)**

**4 jalapenos, seeded and minced**

**$\frac{3}{4}$  cup lemon juice**

**$7\frac{1}{2}$  cups sugar**

**1 tsp. salt**

**2 pouches liquid pectin**

- 1** Get a boiling water canner ready, and place jars and lids in simmering water (don't boil). Have rings on hand. Mash mangoes and peaches over low heat in a large, one-gallon, heavy-bottom pot.
- 2** Add all of the remaining ingredients, except the pectin. Boil 5 minutes in a large, one-gallon pot. Add pectin and boil 1 minute longer. Put in sterile canning jars (makes 8, 1-cup jars). Seal lids.
- 3** Process cans in boiling water for 10 minutes, if at sea level. Remove cans from the canner and place on dry kitchen towel.
- 4** Allow to cool for 12 hours. Check the seals. If properly sealed, store for up to a year. If it didn't seal, it may be refrigerated for up to 2 months.

*Note:* I use kitchen gloves when I seed and cut jalapeno . . . because I tried it without them once and made the mistake of rubbing my eye. It was not a mistake I ever want to repeat. I'm sure it was hilarious to watch.



*Right next to the red salsa on the table, we always have to have the green stuff. Tomatillos can be found in most Mexican food sections of grocery stores across the southwestern United States and are available fresh during the summer months. They look like green tomatoes with a paper-like pod coating the fruit. Tomatillos make a sauce that is sweet and tangy. I use a little sweetener in mine, because we adore it with the addition of a kiss of sweetness. Use the full amount of cilantro as well; it will really kickup the flavor. Drizzle it over your burritos. It is incredible. I have to hide it from my family if I want any for myself!*

## our famous green tomatillo salsa

*Yield: 6 pints*

- 11 cups chopped, cored, and husked tomatillos**
- 2 cups onion, chopped**
- 1 cup minced serrano green chili peppers**
- 12 cloves garlic, minced**
- 1 bunch cilantro, minced**
- 2 tsp. cumin, ground**
- 1 Tbsp. + 1 tsp. salt**
- 1 Tbsp. oregano, dried**
- 2 cups vinegar (5% acidity or higher)**
- ½ cup fresh lime juice**
- 1 cup sugar**

- 1** Prepare your boiling water canner. Keep jars and lids in a simmering water bath until you are ready for use. Don't boil the lids. Set the separate lid bands aside.
- 2** Puree the tomatillos and onions in a blender until smooth. Combine all ingredients in a large saucepot. Bring mixture to a boil. Reduce heat and simmer for 10 minutes. Ladle hot salsa into hot jars, leaving a ¼-inch headspace. Adjust two-piece caps. Process 15 minutes in a boiling water canner. Remove from canner and place on dry kitchen towel. Allow to cool for 12 hours. Check the seals. If properly sealed, store for up to a year. If it didn't seal, it may be refrigerated up to 2 months.

