

Selecting, Preparing, and Canning: Spiced Apple Rings¹

United States Department Of Agriculture, Extension Service²

Spiced Apple Rings

12 lbs firm tart apples (maximum diameter 2-1/2 inches)

12 cups sugar

6 cups water

1-1/4 cups white vinegar (5%)

3 tbsp whole cloves

3/4 cup red hot cinnamon candies or 8 cinnamon sticks

1 tsp red food coloring (optional)

Yield: About 8 to 9 pints

Procedure: Wash apples. To prevent discoloration, peel and slice one apple at a time. Immediately cut crosswise into 1/2-inch slices, remove core area with a melon baller and immerse in ascorbic acid solution. To make flavored syrup, combine sugar water, vinegar, cloves, cinnamon candies, or cinnamon sticks and food coloring in a 6-qt saucepan. Stir, heat to boil, and simmer 3

minutes. Drain apples, add to hot syrup, and cook 5 minutes. Fill jars (preferably wide-mouth) with apple rings and hot flavored syrup, leaving 1/2-inch headspace. Adjust lids and process according to the recommendations in Table 1.

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 2. Reviewed for use in Florida by Amy Simonne, assistant professor, Food Safety and Quality, Department of Family, Youth and Community Sciences, Cooperative Extension Service, Institute of Food and Agricultural Sciences, University of Florida, Gainesville FL 32611.

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Table 1.

Table 1. Recommended process time for Spiced Apple Rings in a boiling-water canner.				
		Process Time at Altitudes of		
Style of Pack	Jar Size	0 - 1,000 ft	1,001 - 6,000 ft	Above 6,000 ft
Hot	Half-Pints or Pints	10 min	15	20
*After the process is complete, turn off the heat and remove the canner lid. Wait five minutes before removing jars.				