

## Selecting, Preparing, and Canning: Spiced Crab Apples<sup>1</sup>

United States Department Of Agriculture, Extension Service<sup>2</sup>

### Spiced Crab Apples

5 lbs crab apples

4-1/2 cups apple vinegar (5%)

3-3/4 cups water

7-1/2 cups sugar

4 tsp whole cloves

4 sticks cinnamon

Six 1/2-inch cubes of fresh ginger root

**Yield:** About 9 pints

**Procedure:** Remove blossom petals and wash apples, but leave stems attached. Puncture the skin of each apple four times with an ice pick or toothpick. Mix vinegar, water, and sugar and bring to a boil. Add spices tied in a spice bag or cheesecloth. Using a blancher basket or sieve, immerse 1/3 of the apples at a time in the boiling vinegar/syrup solution for 2 minutes. Place cooked apples and spice bag in a clean 1- or 2-gallon crock and add hot syrup. Cover and let stand overnight. Remove spice bag, drain syrup into a

large saucepan, and reheat to boiling. Fill pint jars with apples and hot syrup, leaving 1/2-inch headspace. Adjust lids and process according to the recommendations in Table 1.

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**Table 1.**

<b>Table 1.</b> Recommended process time for Spiced Crab Apples in a boiling-water canner.					
		Process Time at Altitudes of			
Style of Pack	Jar Size	0 - 1,000 ft	1,001 - 3,000 ft	3,001 - 6,000 ft	Above 6,000 ft
Hot	Pints	20 min	25	30	35
*After the process is complete, turn off the heat and remove the canner lid. Wait five minutes before removing jars					