By Susie Iventosch

All In A Jar

www.lamorindaweekly.com

\$ 925-377-0977

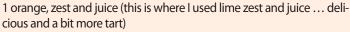
Spice Pear or Apple Chutney

(Yields approximately 5 pints)

This chutney can be used in many ways. I used it for chicken curry, but Penny Porter uses it in oatmeal, over yogurt or in muffins. She uses pippin or Fuji apples, or Bosc pears if using pears. I used a combination of Fuji and Honeycrisp.

INGREDIENTS

10 large pears or apples* 1¹/₂ star anise One 3-inch cinnamon stick 2 whole cloves 1 whole Thai chili 1/2 teaspoon ground ginger 1 teaspoon cinnamon 1/4 teaspoon cardamom 1/2 teaspoon yellow curry powder 1/2 teaspoon cumin seed 1/4 teaspoon turmeric powder 1/4 teaspoon cayenne pepper 1 teaspoon fresh grated ginger



1/2 cup apple cider vinegar

1 cup walnuts, coarsely chopped (add just five minutes before placing

* To prevent browning of fruit, make a solution of 2 tablespoons kosher salt, 2 tablespoons white vinegar and one gallon cold water. Immerse cut fruit in this solution until ready to use.

Use a spice bag or make a bag with cheese cloth to put star anise, 1)

Wash pears or apples, peel, core and cut into 1 1/2 –inch pieces. 2)

over medium-low heat for about 20 minutes, or until thick, stirring frequently to prevent sticking.

Remove air bubbles by tapping bottom of filled jar on a cutting 7)

Wipe rims of jars with clean, damp towel and seal with new lids and 8)

9) Process for 20 minutes in a boiling water canner, or large pot. Be sure

10) Remove jars to a cooling rack, check seal, label and store in pantry.

** Note: Porter suggests removing the metal rings before storing, leaving just the sealed lid on top. The rings can get rusty after being in the water bath, and it is easier to tell if you have any problems with your preserved food if you do not have the ring on it. She says this way the jars can better "talk to you" to tell you if there are any spoilage problems.

Susie Iventosch is the author of Tax Bites and Tasty Morsels, which can be found at Across the Way in Moraga, www.amazon.com, and www.taxbites.net. Susie can be reached at suziventosch@gmail.com. These recipe is available on our web site www.lamorindaweekly.com. If you would like to share your favorite recipe with Susie please contact



1 cup golden raisins

jars in the water bath)

DIRECTIONS

cinnamon stick, Thai chili and whole cloves.

Wash orange, then zest and juice 3) 4) Combine all ingredients in a large, nonreactive sauce pot. Simmer

Remove spice bag and add nuts. (I did not use the nuts, but will try 5) next time)

Ladle hot chutney into hot sterilized jars, leaving ½ inch head space. 6) (Fill one jar at a time, leaving the remaining jars in the hot water to keep them sterile and also this helps pull the vacuum for a good seal.)

board covered with a folded towel to prevent cracking.

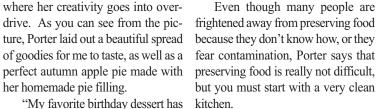
rings. Twist rings until secure, but not too terribly tight.

water is about 2 inches above the top of the lids.

11) Refrigerate after opening.

her by email or call our office at 925-377-0977.

Business



"My favorite birthday dessert has always been strawberry rhubarb pie, but the problem is that my birthday is in November," Porter said. "So, my mom used to go out and buy frozen fruit for the pie. But, by preserving the fruit myself, I can have my favorite label each jar with the product, date pie any time of the year!"

Porter got her start in canning at age six, when she went to Brentwood u-pick farms with her mom. They picked apricots and from the mushy fruit, they made jam while they put the pretty fruit straight into jars. She lost touch with the art of preserving during her 20s, but one day, in her 30s, she called her sister and sister-in-law to plan a "jam" fest. They all ventured to Brentwood and came back to jam--the boys on their musical instruments and the girls over the stove, actually making jam.

We finally encouraged the boys to 'jam' with us in the kitchen and they love it," she said. "I think they are always hungry and love to get creative in the kitchen so they'll always have something good on hand to eat. They seem to especially enjoy making hot sauce and pickled veggies."

Porter likes to think outside the box, er, jar, and makes pickled tomatoes, jams with hot peppers or real vanilla bean, and also uses these products creatively in other recipes.

"Recently, I've been putting the cherry-jalapeno jam in brownies!"

Hands down, my favorite item from the gorgeous spread she prepared for me was her Eggplant-Bell Pepper Spread, which she uses as a filling for manicotti and lasagna, bread spread, or to top scrambled eggs.

fast, lunch or dinner," she notes.

executive chef at Seven Glaciers ski resort in Alaska and she is always open and interested in his critiques of her products. He has used some of her recipes at the restaurants, though he Back To The Table cooking school, doesn't preserve them, but rather uses them right away.



Heating



Photo Susie Iventosch



Penny Porter in her kitchen

Photo Susie Iventosch hen I first learned of Penny Porter's teaching business, All In A Jar, my first thought went back to early childhood days of catching fireflies in jars with holes poked in the metal lids. This summed up my knowledge of canning and bottling things, because fireflies were just about the only thing I remember putting in a jar, other than maybe a centipede or two.

So, when Porter invited me over to see her bountiful collection of homemade preserves ... jams, chutneys, pasta toppings, pickled veggies, fruits, lime curd, tapenades, and even ready-to-go apple pie filling, I was not only amazed, but truly inspired. The art of preserving food is making a big comeback, along with the heightened interest in cultivating prolific vegetable gardens, and Porter is an enthusiastic professor of preserving.

"My passion is getting people in the kitchen doing this together," Porter proclaims. "Preserving is a really fun activity for family members and friends, alike. To me, food is love and family ... that's how I show them I love them ... and they tend to like it too!"

Whenever friends have an abundance of produce from their gardens, Porter hops in the car, gathers the goods, and races back to her kitchen

Underpinning

"This item can be used for break-

Her stepson, Jason Porter, is the

bling them. You may get more or less yield due to the size and water content of the produce, but she says to stick to the recipe. That is not to say you cannot substitute ingredients, which is ex-1 cup honey actly what I did when I realized we only had limes on hand, yet her apple

Even though many people are

"I clean the kitchen thoroughly,

including the vent above the stove,

and you must scrub the produce, even

if you plan to peel it," she said. "I also

sterilize the jars and lids, and always

the recipes exactly, and never dou-

She also recommends following

and batch number."

chutney called for an orange. But, I did stick to the measurements and still discovered that the yield was slightly different than expected.

Porter recommends purchasing the Ball Blue Book of Canning and Preserving Recipes, or taking a class to get started. She offers classes at Back To The Table cooking school in Lafayette, as well as home parties and demonstrations at select Navlet's Garden Center locations. She also says it is a great idea to purchase a jar lifter, a canning funnel and a good ladle before you try this at home.

I think this is a great idea, too, since I did not have a jar lifter when I made her delicious apple chutney, and found that my tongs did a poor job of removing the jar from the boiling water bath. Once I removed the jars, I eagerly anticipated the "ping" of the lid sealing. When mine did not ping, I consulted the Internet, which told me to be patient. Within two more minutes, "ping" went the jars!

Oh the joy of that unmistakable ping!

For more information on All In A Jar preserving classes, please visit: http://www.allinajar.com/, or email allinajar2012@gmail.com, or call (925) 299-0251. For more information on please visit: http://backtothetablecookingschool.com/.

Service Directory



Old-fashioned service and high-quality installations.

> 925-944-1122 www.atlasheating.com Since 1908







COREKINETICS-Pilates Studio Orinda

- Free fitness analysis with first lesson
- Rehab your Sports Injuries/ Back Problems
- Custom workouts-all bodies welcome Private and semi private classes
- Certified for 20 years/teacher for 36

Hired Labor

Hire Local Labor!

Who we are: **Miramonte Grads & Students**

What do we do:

Window cleaning, weed whacking, car washing & detailing, painting, ivy removal, property clean up, hedge trimming, lawn & pool care, digging & trenching, gardening, drip irrigation & more.

\$13 per hour Call: (925) 528-9319 or email: locallabor818@gmail.com

Gardening

J. Limon Gardening

25 yrs. experience

Maintenance/Clean-up Monthly Service Sprinkler System Repair

Call Jose (925) 787-5743

License #: 018287

Grout & Tile

