



Bread and Butter Pickled Jicama

14 cups cubed jicama
3 cups thinly sliced onion
1 cup chopped red bell pepper
4 cups distilled white vinegar (5%)
4½ cups white sugar
2 tablespoons mustard seed
1 tablespoon celery seed
1 teaspoon ground turmeric

Yield: About 6 pint jars

1. Wash and rinse pint canning jars; keep hot until ready to use. Prepare lids according to manufacturer's directions.
2. Combine vinegar, sugar and spices in a Dutch oven or large saucepot. Stir and bring to a boil. Stir in prepared jicama, onion slices, and red bell pepper. Return to a boil, reduce heat and simmer 5 minutes. Stir occasionally.
3. Fill hot solids into clean, hot pint jars, leaving ½-inch headspace. Cover with boiling hot cooking liquid, leaving ½-inch headspace. Remove air bubbles and adjust headspace if needed. Wipe rims of jars with a dampened clean paper towel; apply two-piece metal canning lids.
4. Process in a boiling water canner according to the recommendations in Table 1. Let cool, undisturbed, 12-24 hours and check for seals.

Table 1. Recommended process time for **Bread and Butter Pickled Jicama** 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	Pints	15 min	20 min	25 min

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