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. |
|---|---|---|---|
| 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 |

Developed at The University of Georgia, Athens, for the National Center for Home Food Preservation. Released by Elizabeth L. Andress, Ph.D., Department of Foods and Nutrition, College of Family and Consumer Sciences. March 2003.

This material is based upon work supported by the Cooperative State Research, Education, and Extension Service, U.S. Department of Agriculture, under Agreement No. 00-51110-9762.