

A kitchen scene featuring a wooden countertop with various items. On the left, a wooden steamer basket is filled with fresh vegetables including tomatoes, onions, and leafy greens. In the center, there are several glass jars, some containing red jam or preserves, and a wooden spoon. To the right, two large stainless steel pots are visible, one of which is filled with a dark liquid. The background shows a white tiled wall with a black border around a central area containing the Kilner logo and text. The overall scene is well-lit and organized, suggesting a home kitchen environment.

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RECIPE BOOK

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**JAMS, JELLIES
& PRESERVES**

Rosemary Jelly

Cooking Time: 1 1/2 hours plus straining time

Makes: 2kg (4 1/2lbs) - 6 Medium jars

Storage: 9 months

Ingredients:

1 Large Handful of Rosemary Sprigs
900g (2lb) sour cooking apples, roughly chopped
Approx. 900g (2lb) granulated sugar
Juice of 1 Lemon

Method:

1 - Pre-heat the oven to 150°C (300°F/Gas 2). Strip the rosemary leaves from their stalks. Reserve the stalks and scatter the leaves onto a baking sheet and put in the oven for 30-40 minutes to dry out. Remove the dried leaves and put to one side.

2 - Put the chopped apples, together with their cores and pips into a preserving pan or a large heavy based saucepan. Pour in 1.2 Litre (2 pints) of water and add the reserved rosemary stalks. Bring to the boil then simmer gently for 30-40 minutes or until the apples have turned to mush. Then mash them with a potato masher or fork.

3 - Put the pulp into a jelly bag or a muslin-lined sieve and leave to strain overnight. Measure the strained juice and calculate the sugar; for every 600ml (1 pint) of juice use 450g (1lb) of sugar (you should have about 1.2 Litre/2pints of juice).

4 - Put the strained juice, sugar, lemon juice and dried rosemary leaves into a saucepan and heat over a moderate heat, stirring until the sugar has all dissolved.

Bring to the boil and cook at a rolling boil for 20 minutes or until the jelly reaches the setting point. Remove the pan from the heat while you test for a set.

5 - Leave to cool for 10 minutes (to ensure the rosemary is distributed evenly). Ladle into warm sterilised jars, cover with waxed paper discs, seal and label. Store in a cool dark place, and refrigerate after opening.

Sweet Chilli Jam

Ingredients:

8 Red Peppers, deseeded and roughly chopped
10 Red Chillies, roughly chopped
Finger size piece of fresh root ginger, peeled and roughly chopped
8 garlic cloves, peeled
400g can cherry tomatoes
750g/1lb 10oz. Golden caster sugar
240ml/9fl. oz. Red wine vinegar

Method:

1 - Tip peppers, chillies (with seeds), ginger and garlic into a food processor, then whiz until finely chopped. Scrape into a heavy-bottomed pan with tomatoes, sugar and vinegar, then bring everything to the boil. Skim off any scum that comes to the surface, turn heat down to a simmer and cook for 50 minutes, stirring occasionally.

2 - Once jam becomes sticky, continue cooking for 10 to 15 minutes, stirring frequently so it does not catch and burn. It should look like thick, bubbling lava. Cool slightly, transfer to sterilised jars, then leave to cool completely. Keeps for three months in a cool, dark cupboard - refrigerate once opened.

Marmalade

Storage: up to 2 years

Makes: 5 x 450g jars

Ingredients:

1kg Seville oranges

75ml lemon juice

2kg demerara sugar

Method:

1. Wash the oranges then half them and juice them and keep the squeezed halves.
2. Slice the squeezed oranges into medium to thick pieces and place into a bowl along with the orange juice and 2.5L water. Leave the mixture to soak for 24 hours.
3. Pour the mixture into a Kilner jam pan and bring to the boil. Reduce to a simmer and cook covered for 2 hours until the peel is soft and the marmalade has reduced.
4. Add in the sugar and lemon juice and mix well to dissolve the sugar
5. Boil for about 20 minutes until setting point has been achieved then remove from the heat.
6. Leave the marmalade to cool down for ten minutes then stir slowly to diffuse any foam from the top.
7. Pour the marmalade into warm sterilized Kilner jars and store in a cool dark place.

**PICKLES, CHUTNEYS
& RELISHES**

Piccalilli

Cooking time: 35 minutes plus standing time

Makes: Approx. 2.25kg (5lbs) - 3 medium preserving jars

Keeps: For 6 months

Ingredients:

1 large cauliflower cut into florets

2 large onions peeled, quartered and sliced finely, or use pickling onions

900g (2lbs) mixed vegetables such as courgettes, runner beans, carrots and green beans cut into bite-sized pieces

60g (2oz) sea salt

2 tbsp plain flour

225g (8oz) granulated sugar (increase this quantity slightly if you don't like the pickle too sharp)

1 tbsp turmeric

60g (2oz.) English Mustard Powder

900ml (1 1/2 pints) ready-spiced pickling vinegar

Method:

1 - Put all the vegetables in a large non-metallic bowl. Dissolve the salt in 1.2 Litre (2 pints) of water and pour the brine over the vegetables. Put a plate on top of the vegetables to keep them submerged and leave for 24 hours.

2 - The next day, drain the vegetables in a colander and rinse in cold water. Bring a large pan of water to the boil, add the vegetables and blanch for about 2 minutes. Do not over cook them as they should be crunchy. Drain and refresh in cold water to halt the cooking process.

Wholegrain Mustard

Ingredients:

2tbsp Yellow (White) Mustard Seeds
2tbsp Brown Mustard Seeds
100ml. White Wine or Cider Vinegar
1/2 teaspoon Sea Salt
1 teaspoon Sugar

Method:

1 - In a small (non-metallic) container, jar or glass tumbler, add the mustard seeds and cover with the vinegar.

2 - Leave to stand for 3 days - do not refrigerate. To prevent the kitchen from smelling of vinegar, cover with cling film.

3 - Check periodically - the seeds will swell as they absorb the liquid. Add additional liquid to prevent drying out, it does not matter if you add too much.

4 - After 3 days drain off the surplus liquid and reserve.

5 - Use a hand blender, food processor or pestle & mortar to grind the seeds into a paste. Add the salt, sugar and continue to blend. Add a little extra reserved liquid to get a mustard with a good consistency.

6 - Bottle into sterilized jars and if possible leave to mature for a few days before using. It should keep for several months and does not need refrigerating.

BBC's Great British Food Revival featured Raymond Blanc advocating the use of the British plum by creating a range of delicious recipes using plums as the key ingredient. One of his recipes was a delicious plum chutney which he served in a Kilner spice jar. Why not try your own richly spiced plum chutney from the recipe below which can be stored for up to 6 months in your Kilner jars.

Richly Spiced Plum Chutney

Storage: 6 months

Makes 2kg

Ingredients

1kg plums, halved, stoned and finely chopped

3 onions, finely chopped

100g dried cranberries or raisings roughly chopped

1 tbsp finely grated ginger

1tbsp black mustard seeds

1 tbsp ground cumin

1tbsp paprika

1tsp chilli flakes

750ml red wine vinegar

500g light muscovado sugar

Method:

1. Mix all of the ingredients apart from the sugar together in a big pan and bring to the boil.
2. Once boiling, reduce the heat, cover the pan and simmer for ten minutes to tenderize the plums
3. Add in 2 tsp salt and the sugar and mix well to dissolve.
4. Keep the pan uncovered and boil the mixture for 25-30 minutes stirring every so often to avoid it sticking to the pan.
5. Pour the chutney into warm sterilized jars and seal. Make sure the chutney is stored for at least 2 weeks before opening.

DIABETIC PRESERVES

Diabetic Raspberry Jam

Cooking time: 20 minutes

Makes: 450g/1lb

Storage: Keep refrigerated and use within 2 weeks.

Ingredients:

3 tsp water (for the gelatine)
11g/0.4oz. gelatine
150ml/1/4 pint water
450g/1lb raspberries
150ml/1/4 pint orange juice
3tsp granular artificial sweetener

Method:

- 1 - Put 3 tablespoons of water into a basin, add the gelatine and leave on one side. It will become soft and spongy.
- 2 - Put 150 ml/1/4 pint water with the raspberries and orange juice into a pan and cook gently until soft.
- 3 - Stir from time to time.
- 4 - Remove from the heat, add the softened gelatine and sit until dissolved.
- 5 - Leave for a few minutes then stir in the granulated sweetener.
- 6 - Pour into a hot jar and seal down.
- 7 - Store in the refrigerator for up to 2 weeks
- 8 - Do not freeze.

**BOTTLED, DRIED
& CANDIED FRUIT**

Mixed Peppers in Oil

Cooking time: 40 minutes

Makes: Approx 750ml (1 1/4 pints) - 2 medium preserving jars

Keep: 3 weeks - 1 month refrigerated

Ingredients:

3 red peppers

3 orange peppers

3 yellow peppers

1tsp dried oregano

Sea salt and freshly ground black pepper

2 tsbp extra virgin olive oil, plus extra to top up

2 tbspc cider vinegar

Method:

1 - Pre-heat the oven to 200C (400F/Gas 6). Put the peppers in a roasting tin and cook for about 25-30 minutes until they begin to char slightly. Remove from the oven, put in a plastic bag and leave to cool. (This will make the skins easier to remove).

2 - Pull away the stalks, remove the skin, deseed and tear or slice the peppers into chunky strips. Put into a bowl with the oregano and season with sea salt and black pepper. Mix the oil with the vinegar, then pour over the peppers and stir carefully.

3 - Spoon the peppers into sterilized jars and add all the juices. Top up with olive oil to cover completely. Seal, label and store in the fridge. Once opened, keep refrigerated, top with more oil if necessary so the peppers are always covered and use within one month.

Preserved Lemons

Cooking time: 10 minutes plus maturing time

Makes: Approx 450g (1lb) - 1 small preserving jar

Keep: 6-9 months refrigerated

Ingredients:

4 organic lemons, washed

115g (4oz.) coarse sea salt

A few bay leaves

1/2 tsp black peppercorns

1 dried chilli

A few cloves, or coriander or cumin seeds

(optional)

Freshly squeezed juice of 2 extra lemons

Method:

1 - Cut two-thirds of the way through each lemon with a sharp knife, then make a similar cut again at right angles to the first cut. The 2 deep cuts should produce 4 quarters that are joined at the base.

2 - Open each lemon out slightly, pour salt into the crevices and pack tightly into a sterilised preserving jar. Distribute your choice of herbs and spices, if using, among the lemons (these will look lovely if the lemons are to be given as gifts). Add the rest of the salt to the jar.

3 - Pour the lemon juice into the filled jar, if there is not quite enough top up with boiled cooled water. Seal and leave at room temperature. The salt will form a brine; invert the jar from time to time to distribute the salt and juice. Leave for 3-4 weeks for the lemon rinds to soften.



SAUCES & KETCHUP

Hot Chilli Sauce

Cooking time: 1 hour - 1 hour 20 minutes

Makes: Approx 760ml (1 pint) - 2 small jars

Keep: 1 month refrigerated

Ingredients:

4 fresh red bird's eye (thin) chillies, stalks removed.

1 dried chipotle chilli

4 ripe tomatoes, quartered

1 carrot chopped

1 small onion chopped

1 celery stick chopped

2 tbsp agave syrup or clear honey

1 tbsp tomato purée

2tbsp red wine vinegar

1 tsp tamarind paste

150ml. (5fl. oz) organic apple juice

Salt & freshly ground black pepper

Method:

1 - Put all the ingredients except the salt and pepper in a preserving pan or a large heavy-based stainless steel saucepan. Bring to the boil, reduce the heat. Cover and simmer gently, stirring occasionally for 45 minutes or until pulpy.

2 - Purée in a blender or food processor with 5 tbsp of water, stopping and scraping down the sides as necessary, then rub through a sieve into a bowl. Season to taste.

3 - Pour the sauce into warm sterilized jars with non-metallic or vinegar-proof lids, top with waxed paper discs, seal and store in the fridge for up to one month.

Tomato Ketchup

Cooking time: 1 hour - 1 hour 20 minutes

Makes: Approx 750ml (1 1/4 pints) 2-3 small jars

Keep: 3 months

Ingredients:

1kg (2 1/4lb) ripe tomatoes, roughly chopped

1 carrot chopped

1 small onion chopped

1 celery stick chopped

Good pinch of ground cloves

1 large bay leaf

2 mace blades

1 tsp sea salt

150ml. (5fl. oz) red wine vinegar

60g (2oz) light soft brown sugar

Method:

1 - Put all ingredients except the sugar in a preserving pan or a large heavy-based, stainless steel saucepan. Bring to boil, reduce the heat, cover and simmer for 30 minutes. Remove the lid and cook for a further 15 minutes, stirring occasionally.

2 - Discard the mace and bay leaf. Purée the mixture in a blender or food processor, then rub it through a nylon sieve back into the rinsed-out pan.

3 - Stir in the sugar, bring back to the boil and boil, stirring all the time, for 5 minutes until the sauce is the consistency of thick cream.

4 - Pour into warm sterilized screw-topped jars with non-metallic or vinegar-proof lids. Cover with waxed paper discs, cool, seal and label. Store in a cool, dark place for up to 3 months. Once opened store in the



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KILNER CHRISTMAS

Apple & Cranberry Chutney

Makes 4 x 500g jars

Storage: 6 months

Goes perfectly with Christmas cheese and cold meats

Ingredients:

1 kg cooking apples, peeled and chopped into small chunks

500g eating apples, peeled and chopped into large chunks

450g onions, sliced

50g fresh root ginger finely chopped

1tsp peppercorns

500g granulated sugar

250ml cider vinegar

500g cranberries

Method:

1. Put all the ingredients in a large pan apart from the cranberries and cook over a low heat mixing well to dissolve the sugar
2. Boil the mixture, then lower the heat and simmer without a lid for 50 minutes to an hour ensuring to stir well so that the chutney thickens
3. Pour in the cranberries and simmer for ten minutes but ensure the cranberries do not split.
4. Put the chutney into sterilised jars straight from the pan and seal. Store in a cool, dark place.

Candied Orange Sticks

Makes approx 100 sticks

Storage before dipping in chocolate: 3-4 months

Storage with chocolate coating: 3 weeks

15 wrapped in cellophane = perfect festive gift

Can also be made with lemon and grapefruit peel and milk, plain or white chocolate

Ingredients:

4-5 large oranges
500g granulated sugar
1 tbsp glucose syrup
200g good plain chocolate

Method:

1. Scrub the oranges well and peel them in quarters - use a utility knife to cut through the peel around the whole orange making sure to begin and end with the stalk, then cut again the same but at a right angle to the first cut.
2. Remove the peel as well as the pith and weigh out 250g of peel. Slice it into strips that measure approx. 7mm x 6cm
3. Fill a pan with 2 litres of cold water and place the sliced up peel into it. Bring it to the boil then reduce the heat and simmer for 4-5 minutes
4. Drain the sliced peel then place back in the pan and cover with 1 litre of cold water
5. Bring to the boil again then reduce the heat, and simmer with a lid on for 45 minutes.
6. Then add the sugar and stir well ensuring the sugar has dissolved
7. Simmer for a further 30 minutes with the lid on; then turn off the heat and leave for 24 hours.
8. After 24 hours bring the contents of the pan to the boil and pour in the glucose syrup and boil on a low heat, uncovered for approx. 25 minutes making sure until the liquid has evaporated and the peel strips are sitting in an orange syrup mixture.
9. Take the pan off the heat and allow the orange peel strips to cool down; then use a pair of tongs to place the sticks carefully onto a cooling rack - put a baking tray underneath to catch any syrup drips from going onto your worktop.
10. Let the candied sticks dry in a very low heat oven on 60C/Gas Mark 1/8 for 3 hours.
11. Melt the chocolate (can use milk, dark, white) in a bowl over a pan of simmering water and let it melt.
12. Once melted, take the bowl of chocolate off the stove and dip half a candied orange stick in the melted chocolate. Once dipped, put them on a square of greaseproof paper to let the chocolate set.
13. You can store the candied orange sticks in a Kilner clip top jar for up to 4 months before being dipped in the chocolate.

Christmas Cranberry Sauce

Ingredients:

2 clementines
200g cranberries
100g light Muscovado sugar
6 tbsp port

Method:

1. Squeeze the juice of 1 clementine into a pan then add the sugar, cranberries and port.
2. Cook on a medium heat for 4-5 minutes and the cranberries should go soft and burst
3. Break up the other clementine into sections and remove the pith
4. Put the pieces into the pan and cook everything together for 2 minutes.

Pour into a sterilised Kilner jar and store in the fridge, or freeze for up to 2 months

Christmas Mincemeat

Makes 3 lb (1.35kg)

You will need 3 x 350ml preserving jars

Storage: up to 12 months

Ingredients:

225g (8oz) Bramley apples, cored and chopped small (no need to peel)

110g (4oz) shredded suet

175g (6oz) raisins

110g (4oz) sultanas

110g (4oz) currants

110g (4oz) whole mixed candied peel, finely chopped

175g (6oz) soft dark brown sugar

Grated zest and juice of 1 orange

Grated zest and juice of 1 lemon

25g (1oz) whole almonds, cut into slivers

2 level tsp mixed, ground spice

¼ level tsp ground cinnamon

Good pinch freshly grated nutmeg

3 tbsp brandy

Method:

1. Place all the ingredients in a large bowl apart from the brandy and blend together well with a wooden spoon.
2. Use a clean cloth to cover the bowl and leave in a cool place overnight or for 12 hours, this allows the flavours to merge together
3. Pre-heat the oven to 120C/ 225F/ Gas mark ¼
4. Cook the mixture, covered with foil, for 3 hours
5. Once cooked make sure to mix intermittently until the temperature drops which will thicken the suet, binding the ingredients together.
6. Once the mixture has cooled to about room temperature pour in the brandy while constantly mixing.
7. Transfer the mincemeat into your sterilised Kilner jars and make sure to seal them properly.
8. Store in a cool, dark place and keep refrigerated once opened

Hearty Onion & Ale Chutney

Storage: 2 years

Makes 4-5 x 340g

Ingredients:

400g onions, peeled and finely sliced
250g swede, peeled and chopped into 5mm pieces
250g apples, peeled, cored and chopped into 1cm pieces
150g cauliflower, broken into tiny florets
2 fat garlic cloves, peeled and crushed
100g stoned dates, finely chopped
150g tomato puree
300g Demerara sugar
50g dark Muscovado sugar
250ml malt or cider vinegar
2 heaped tbsp English mustard powder
2 heaped tsp ground mace
1 heaped tsp salt
½ tsp freshly ground black pepper
500ml traditional ale, bitter or stout (not lager)

Method:

1. Place every ingredient but the ale into a large pan along with 500ml water; gently simmer on a low heat stirring constantly until the sugar has completely dissolved.
2. Continue to cook for an hour to let the liquid reduce.
3. Remove the pan from the heat and pour in 250ml of the ale into the pan, then put back onto a low heat for 30 minutes
4. Pour in the remaining ale and cook for another 30 minutes.
5. Put the chutney into sterilised jars and ensure there are no air pockets in the mixture then seal with vinegar proof lids.
6. Store for 4-6 weeks before opening.

Spiced Pickled Pears

Makes 2 x 680g jars

Keep for 1 month before consuming

Storage: 12 months

Ingredients:

300ml cider vinegar or white wine vinegar

400g granulated sugar

25g fresh root ginger, bruised

5cm piece of cinnamon stick

1 tsp allspice berries

1kg small, firm Conference pears

1tsp cloves

Method:

1. Place all the ingredients apart from the pears and cloves into a pan and cook on a low heat mixing constantly until the sugar has dissolved. Once dissolved, bring the contents of the pan to the boil then reduce to a simmer.
2. Whilst simmering, peel the pears with the stalks still on. Stick 2 cloves in each pear and place into the liquid in the pan. Gently simmer until they are cooked through but not too soft.
3. Use a slotted spoon to remove the pears from the hot vinegar mix and place them into warmed jars that have been sterilised.
4. Boil the vinegar syrup for 5 minutes, and then strain the liquid into the jars over the pears.
5. Cover with vinegar-proof lids. Store for a month before opening.

