

Spiced Apples from the Ball Big Book By Theresa Bolle Lemke on Tuesday, September 24, 2013 at 6:55pm

1 1/2 cups granulated sugar
1/2 c cinnamon red hot candies
2 cinnamon sticks (each about 4"/10 cm)
2 tsp whole cloves
1 tsp ground ginger
2 cups water
1 1/2 cups vinegar
2/3 light corn syrup
2 Tbsp red food coloring(optional, I didn't use it)
24 medium apples, peeled, cored, cut lengthwise into eighths, treated to prevent browning

1. prepare canner, jars and lids.2. in large stainless steel saucepan, combine all but apples. Bring to a boil over medium-high heat, stirring frequently. Add apples and stir gently over medium heat until apples are heated through, about 6 minutes. Discard cinnamon sticks. Turn heat off, but leave saucepan on heating element while filling jars.3. Using a slotted spoon, pack hot apples into hot jars to within a generous 1/2 inch (1 cm) of top of jar. Ladle hot syrup into jar to cover apples, leaving 1/2 inch(1 cm) headspace. Remove air bubbles and adjust headspace, if necessary, by adding hot syrup. Wipe rim. Center lid on jar. Screw band down until resistance is met, then increase to fingertip-tight.4. Place jars in canner, ensuring they are completely covered with water. Bring to a boil and process for 15 minutes. Remove canner lid. Wait 10 minutes, then remove jars, cool and store.