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## How to Make Homemade Raspberry Chipotle Sauce - Easily!

Making and canning your own raspberry chipotle sauce is quite easy. Just scroll down this page to see how to do it, in easy steps and completely illustrated. These directions work equally well for strawberry, raspberry, blackberry, blueberry, boysenberry, dewberry, gooseberry, loganberry, marionberry, peach, plum, damson plum, tayberry, youngberry, etc.; by themselves or mixed berry chipotle sauce. Use the raspberry chipotle sauce as a barbecue sauce, glaze, or basting sauce for poultry, shrimp, and meats. Pour over a block of cream cheese and serve as a dip with club crackers. Use as a sauce for meatballs or cocktail sausages for a crowd-pleasing appetizer; it's also great in wraps.



## Ingredients and Equipment

- **5 cups mashed raspberries**, preferably fresh, but frozen (without syrup works, too)
- 2 teaspoons minced garlic
- 2 tablespoons chipotle chilies in adobo sauce, (about 1/3 of a 7oz can) 
- 1/3 cup red wine vinegar
- 3 cups granulated sugar or 3 cups Splenda (or a blend of the sugar and Splenda), OR 2 cups honey
- **Jar funnel** (\$2 at WalMart, Target, and sometimes at grocery stores) or order it as part of the kit with the jar grabber. 
- **At least 1 large pot**; I prefer 16 to 20 quart Teflon lined pots for easy cleanup.
- **Large spoons and ladles**
- **Jar grabber** (to pick up the hot jars)- WalMart carries it *sometimes* - or order it here. It's a
- **1 box Pectin** (it's a natural product, made from apples and available at grocery stores (season - spring through late summer) and in Wal-mart, grocery stores, etc. It usually goes for about \$2.00 to \$2.50 per box. I prefer no-sugar pectin, but regular or low sugar also work. [See here for more information about how to choose the type of pectin to use.](#)
- **1 Canner** (a huge pot to sterilize the jars after filling (about \$30 to \$35 at mall kitchen stores, sometimes at WalMart (seasonal item). Note: [we sell canners and supplies here, too - at excellent prices](#) - and it helps support this web site!
- **Ball jars** (Publix, WalMart carry them - about \$7 per dozen 8 ounce jars including the lids and rings)
- **Lids** - thin, flat, round metal lids with a gum binder that seals them

tremendously useful to put jars in the canner and take the hot jars out (without scalding yourself!). The kit sold below has everything you need, and at a pretty good price:



against the top of the jar. They may only be used once.

- **Rings** - metal bands that secure the lids to the jars. They may be reused many times.

#### Optional stuff:

- **Foley Food Mill** (\$25) - not necessary; useful if you want to remove seeds (from blackberries) or [make applesauce](#).
- **Lid lifter** (has a magnet to pick the lids out of the boiling water where you sterilize them. (\$2 at WalMart or it comes in the kit at left)

## Directions

This example shows you how to make either Raspberry-Chipotle Sauce, but you could just as easily substitute blackberries, strawberries, currants, loganberries, blueberries, or other berries instead of raspberries. Personally, I think raspberries are best, but do it the way you like!

The yield from this recipe is about 7 eight-ounce jars (which is the same as 3.5 pints).

### Step 1 - Pick the berries! (or buy them already picked)

It's fun to go pick your own and you can obviously get better quality ones!

I prefer to grow my own; which is really easy - but that does take some space and time.



As mentioned in the Ingredients section; you may use frozen berries (those without syrup or added sugar); which is especially useful if you want to make some raspberry chipotle sauce in December to give away at Christmas!

### How much fruit?

Raspberry Chipotle Sauce can ONLY be made in rather small batches - about 6 cups at a time - like the directions on the pectin say, DO NOT increase the recipes or the raspberry chipotle sauce won't "set" (jell, thicken). (WHY? Alton Brown on the Food Channel says pectin can overcook easily and lose its thickening

properties. It is easier and faster to get an even heat distribution in smaller batches. It takes about 8 cups of raw, unprepared raspberries per batch.

## **Step 2 - Wash the jars and lids**



Now's a good time to get the jars ready, so you won't be rushed later. The dishwasher is fine for the jars, the water bath processing will sterilize them as well as the contents! If you don't have a dishwasher, you can wash the containers in hot, soapy water and rinse, then sterilize the jars by boiling them 10 minutes, and keep the jars in hot water until they are used.

**NOTE:** If unsterilized jars are used, the product should be processed for 5 more minutes. However, since this additional processing can result in a poor set (runny raspberry chipotle sauce), it's better to sterilized the jars.

Put the lids into a pan of boiling water for 5 minutes, and use the magnetic "lid lifter wand" to pull them out. Leave the jars in the dishwasher on "heated dry" until you are ready to use them. Keeping them hot will prevent the jars from breaking when you fill them with the hot raspberry chipotle sauce.

## **Step 3 -Wash the fruit!**

I'm sure you can figure out how to wash the raspberries in plain cold water.

## **Step 4 - Crush the fruit**

Then you just mush them up a bit - not completely crushed, but mostly. It's really done just to help measure the raspberries accurately. You'll need about 6 cups, mushed up.

If you want seedless sauce, you may need to run the crushed berries through a Foley food mill (at right). They cost about \$30.



It works well for blackberries, ok for raspberries, and no one tries to remove strawberry seeds (they're so small). I suppose you could train monkeys to pick them out, but they'd probably form a trade labor union. But I digress..

### Step 5 - Puree the chipotle in adobe sauce with the garlic and vinegar

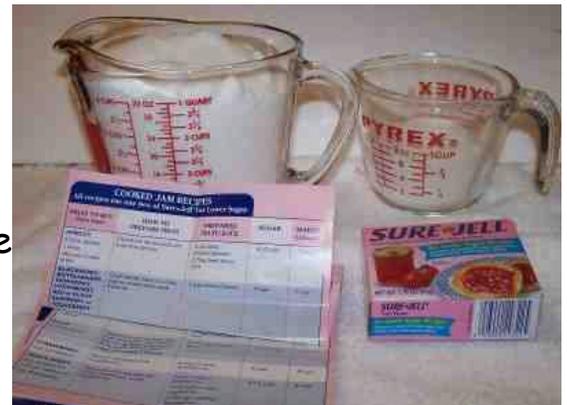


Puree the 2 tablespoons of Chipotle Peppers in adobe sauce with 2 tablespoons minced garlic and 1/3 cup red wine vinegar in a blender, food processor or electric chopper.



### Step 6 - Measure out the sugar

It takes 3 cups of sugar (or Splenda, or 3 cups of a mix of the two). Of course, you can substitute honey (same amount). Mix the dry pectin with about 1/4 cup of sugar and keep this separate from the rest of the sugar. This helps to keep the pectin from clumping up and allows it to mix better!



### Step 7 - Mix the berries with the pectin and cook to a full boil



Stir the pectin into the raspberries and blended chipotle and put the mix in a big pot on the stove over medium to high heat (stir often enough to prevent burning). It should take about 5 to 10 minutes to get it to a full boil (the kind that can not be stirred away).

**Why use pectin?** Pectin, which occurs naturally in fruit, is what makes the mixture thicken. The pectin you buy is just natural



[http://www.pickyourrown.org/raspberry\\_chipotle\\_sauce.htm](http://www.pickyourrown.org/raspberry_chipotle_sauce.htm)

apple pectin, more concentrated. Using pectin dramatically reduces the cooking time, which helps to preserve the vitamins and flavor of the fruit, and uses much less added sugar.

If you want the sauce to be thinner, just use less pectin, say half of the box.

Another tip: use the lower sugar or no-sugar pectin. You can add sugar to either and it cuts the amount of sugar you need to use. On the other hand; I have never had success with the No-sugar pectin without adding ANY sugar. It always turned out runny and bland. You might want to try using the low sugar or no-sugar recipe with a mixture of sugar and Splenda; sugar and white grape juice, or just white grape juice - that will cut down the sugar, but still preserve the flavor.

Is your raspberry chipotle sauce too runny? Pectin enables you to turn out perfectly set raspberry chipotle sauce every time. Made from natural apples, there are also low-sugar pectins that allow you to reduce the sugar you add by almost half!

[Get it here at BETTER prices!](#)

### Step 8 - Get the lids sterilizing



Lids: put the lids into a pan of hot water for at least several minutes; to soften up the gummed surface and clean the lids. Do the same with the jars (just put them in the canner

until you are ready to fill them).



**Step 9 - Add the remaining sugar and bring to a boil again for 1 minute**

When the berry-pectin mix has reached a full boil, add the rest of the sugar (about 4 cups of sugar per 6 cup batch of berries) and then bring it back to a boil and boil hard for 1 minute...



Remove from the heat.

**Step 10 - Testing for "jell" (thickness)**



I keep a metal tablespoon sitting in a glass of ice water, then take a half spoonful of the mix and let it cool to room temperature on the spoon. If it thickens up to the consistency I like, then I know the sauce is ready. If not, I mix in a little more pectin (about 1/4 to 1/2 of another package) and bring it to a boil again for 1 minute.

**Notes about "set" (thickening or jell):** It takes 3 ingredients for sauces and jellies to set: pectin, sugar and acidity. The amount of pectin that is naturally occurring in the fruit varies from one type of fruit to another and by ripeness (counter intuitively, unripe contains more pectin). [See this page](#) for more about pectin in fruit. It takes the right balance, and sufficient amounts of each of pectin, sugar and acidity to result in a firm sauce or jelly. Lastly, it takes a brief period (1 minute) of a hard boil, to provide enough heat to bring the three together. Generally speaking, if your sauce doesn't firm up, you were short in pectin, sugar or acidity or didn't get a hard boil. That's ok - you can "remake" the sauce; see [this page](#)!

### Step 11 - Fill the jars and put the lid and rings on

Fill them to within 1/4 inch of the top, wipe any spilled sauce off the top, seat the lid and tighten the ring around them. Then put them into the boiling water canner!



This is where the jar tongs come in really handy!



### Step 12 - Process the jars in the boiling water bath



Keep the jars covered with at least 1 inch of water. Keep the water boiling. Boil them for 5 minutes. See the chart below for altitude adjustment to processing times, if you are not in the sea level to 1,000ft above sea level range.

Note: Some people don't even boil the jars; they just ladle it hot into hot jars, put the lids and rings on and invert them - no credible authority (FDA, USDA, major universities food sciences departments, recommend this. Putting the jars in the boiling water

bath REALLY helps to reduce spoilage! To me, it makes little sense to put all the working into making the sauce and then not to process the jars to be sure they don't spoil!

**Recommended process time for raspberry chipotle sauces 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	Half-pints or Pints	5 min	10	15

**Step 13 - Remove and cool the jars - Done!**



Lift the jars out of the water with your jar lifter tongs and let them cool without touching or bumping them in a draft-free place (usually takes overnight) You can then remove the rings if you like.

Once cooled, they're ready to store. I find they last up to 12 months. But after about 6 to 8 months, they get darker in color and start to get runny. They still are safe to eat, but the flavor and texture aren't as good. So eat them in the first 6 months after you prepare them! Another trick is to keep the uncooked berries or other fruit in the freezer and make and can the sauce as needed, so it's always fresh.