

# The Best Southern Little Jars for Big Flavors

The South is known for its big flavors, and there's no better way to capture those flavors than by canning or preserving them in little jars. From sweet to savory, we've got you covered with the best Southern recipes for your next get-together.



## The Best Southern Little Jars for Big Flavors: Small-batch jams, jellies, pickles, and preserves from a South's most trusted kitchen by Marie Spilotro

★★★★★ 5 out of 5

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## Sweet Jars

Southern sweets are legendary, and these little jars are the perfect way to enjoy them all year long. Here are a few of our favorites:

- **Peach Preserves:** Sweet, juicy peaches are simmered with sugar and spices to create a classic Southern treat. Perfect for slathering on biscuits or toast.
- **Strawberry Jam:** Bright, juicy strawberries are cooked with sugar and pectin to create a vibrant and flavorful jam that's perfect for topping pancakes or waffles.

- **Apple Butter:** Apples are slowly simmered with spices and apple cider vinegar to create a thick, spreadable butter that's perfect for toast or crackers.
- **Fig Preserves:** Sweet, earthy figs are simmered with sugar and spices to create a unique and flavorful preserve that's perfect for cheese platters or charcuterie boards.
- **Blueberry Jam:** Bursting with juicy blueberries, this jam is perfect for topping pancakes, waffles, or yogurt.

## Savory Jars

Southern savory dishes are just as delicious as their sweet counterparts, and these little jars are the perfect way to enjoy them on the go. Here are a few of our favorites:

- **Pickled Okra:** Crisp, tangy okra is pickled in a vinegar-based brine, creating a Southern classic that's perfect for snacking or adding to salads and sandwiches.
- **Tomato Relish:** Sweet and tangy tomatoes are simmered with onions, peppers, and spices to create a flavorful relish that's perfect for hot dogs, hamburgers, or tacos.
- **Green Tomato Chutney:** Tart green tomatoes are simmered with spices and fruits to create a flavorful chutney that's perfect for serving with grilled meats or cheeses.
- **Pepper Jelly:** Sweet and spicy peppers are simmered with sugar and vinegar to create a unique and flavorful jelly that's perfect for topping crackers or cheeses.

- **BBQ Sauce:** Sweet, tangy, and smoky BBQ sauce is a Southern staple, and this recipe is sure to become a favorite.

## Canning and Preserving Tips

Canning and preserving is a great way to enjoy the flavors of the South all year long, but it's important to do it safely. Here are a few tips to get you started:

\* \*\*Use clean jars and lids.\*\* This is essential to prevent bacteria from contaminating your food. \* \*\*Follow the recipe carefully.\*\* Don't skip any steps, as this could lead to spoilage. \* \*\*Process your jars in a boiling water bath.\*\* This will kill any bacteria and help to seal the jars. \* \*\*Store your jars in a cool, dark place.\*\* This will help to preserve their flavor and quality.

With these tips in mind, you're ready to start canning and preserving the flavors of the South. So get out there and start filling those little jars with deliciousness!



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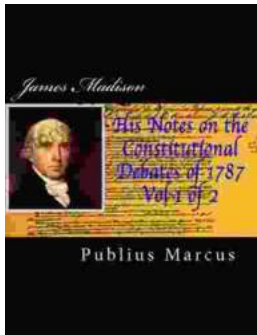
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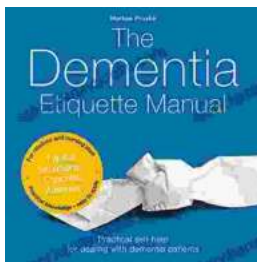
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