Home food preservation remains popular in the U.S.; and, especially popular in Utah.

The safety of Home Food Preservation recipes and processes must be scientifically determined before Extension will recommend them. There are only a few sources of scientifically validated recipes and processes:

   This should be your first stop looking for safe home food preservation resources. There are several thousand pages of information and links to all of the USDA Complete Guide to Home Canning pages.

2. Utah State University home food preservation factsheets and publications (http://extension.usu.edu/htm/publications).


4. Other states Cooperative Extension Publications.

5. Ball Blue Book. This is the only commercial source of trusted home canning information. The recipes and processes in the book were validated with the assistance of University researchers many years ago.

Many home food preservers have asked why there are not any new recipes being tested. The main reason is cost. Each recipe and process must be validated safe using thorough research. Unfortunately, there are no funds sponsoring such research.

There is one exception. The National Center for Home Food Preservation at the University of Georgia has received support from the USDA to perform some limited research.
They have developed several new home food preservation recipes and processes since 2001. All links refer to NCHFP web pages.

Bread and Butter Pickled Jicama
Cantaloupe Pickles
Easy Hot Sauce
Chayote and Jicama Slaw
Chayote and Pear Relish
Cranberry Orange Chutney
Cayenne Pepper Sauce
Lemon Curd, Canned
Mango Chutney
Mango Salsa
Mango Sauce
Peach Apple Salsa
Pickled Asparagus
Pickled Baby Carrots
Pickled Carrots
Pickled Yellow Pepper Rings
Pickled Jalapeño Rings
Pickled Pearl Onions
Spicy Jicama Relish
Spicy Cranberry Salsa
Tangy Tomatillo Relish
No Sugar Added Cantaloupe Pickles
No Sugar Added Pickled Beets
No Sugar Added Sweet Pickle Cucumber Slices
Mango Leather
Lemon Curd, Freezer

What does “science-based” mean?

Have you ever wondered what goes into the science behind validating the safety of a home food preservation recipe and process? Here is a link to the National Center for Home Food Preservation’s scientific publications: http://www.uga.edu/nchfp/pres_papers.html. Click on one of the research documents to see the complexity of the data for yourself. Here’s an example of safe acidification of a salsa: (link).

Utah State University is an affirmative action/equal opportunity institution.