

CERTO Premium Liquid Fruit Pectin Recipes and Instructions

SUPPLIES NEEDED:

Dry measuring cup, liquid measuring cup, 2 large bowls, large saucepan, ladle, jars, lids and seals.

Tips for Successful Jams & Jellies

Use firm ripe fruit for best flavor and results. Buy new jar lids for tight-fitting seals.

Always thoroughly wash and sanitize jars before use.

Use only the SURE-JELL Pectin product specified in recipe to ensure a proper set.

Pectin products are not interchangeable.

DO NOT REDUCE THE SUGAR IN RECIPE SINCE THAT WILL RESULT IN SET FAILURES.

We recommend using Domino® or C&H® Pure Cane Sugar.

Quick & Easy

Freezer Jam & Jelly Directions

Freezer jams and jellies have softer sets than cooked jams or jellies, but they can be prepared in about half the time.

1 Use dry measuring cup to measure exact amount of prepared fruit, or use liquid measuring cup to measure exact amount of prepared juice, into large bowl.

2 Measure exact amount of sugar into separate bowl with dry measuring cup. (DO NOT REDUCE THE SUGAR OR USE SUGAR SUBSTITUTES SINCE THIS WILL RESULT IN SET FAILURES. For no-sugar or lower-sugar jams or jellies, use SURE-JELL For Less Sugar or No Sugar Needed Recipes Premium Fruit Pectin.)

3 Add sugar to prepared fruit or juice; mix well. Let stand 10 min., stirring occasionally.

4 Combine pectin, lemon juice (if listed in recipe) and water in small bowl. Add to fruit or juice mixture; stir 3 min. or until sugar is completely dissolved.

5 Pour into prepared containers, leaving 1/2 inch space at top of each for expansion during freezing; cover with lids.

6 Let stand at room temperature 24 hours or until set. Refrigerate up to 3 weeks. Or, freeze up to 1 year. If frozen, thaw in refrigerator before using.

Quick and Easy Freezer Jam Recipes

Fruit to Buy (fully ripe)	How to Prepare Fruit to Make Juice	Ingredients	Makes (about)
Apricot 2 lb. apricots	Pit and finely chop apricots.	3 cups very finely chopped apricots 1/4 cup water 6 cups sugar 2 pouches CERTO	7 cups

Blackberry 4 cups blackberries 1 lemon	Crush blackberries. If desired, press half the crushed fruit through sieve to remove seeds.	2 cups crushed blackberries 2 Tbsp. fresh lemon juice 4 cups sugar 1 pouch CERTO	5 cups
Blueberry 4 cups blueberries 1 lemon	Remove and discard blueberry stems. Finely chop or mash blueberries.	2 cups chopped blueberries 2 Tbsp. fresh lemon juice 4 cups sugar 1 pouch CERTO	5 cups
Cherry (sour) 1-1/2 lb. sour cherries 2 lemons	Discard cherry stems. Pit and finely chop cherries.	1-3/4 cups finely chopped cherries 1/4 cup fresh lemon juice 4 cups sugar 1 pouch CERTO	5 cups
Peach 2-1/4 lb. peaches 3 lemons	Peel, pit and finely chop peaches.	2-3/4 cups finely chopped peaches 1/3 cup fresh lemon juice 6-1/2 cups sugar 2 pouches CERTO	7 cups
Peach-Vanilla Bean 2-1/4 lb. peaches 3 lemons	Peel, pit and finely chop peaches.	2-3/4 cups finely chopped peaches 1/3 cup fresh lemon juice 6-1/2 cups sugar 1 Tbsp. vanilla bean paste 2 pouches CERTO	7 cups
Mango 4 mangoes 2 lemons	Mash peeled mangoes.	3 cups mashed mangoes 1/4 cup fresh lemon juice 6 cups sugar 2 pouches CERTO	8 cups
Red Raspberry 4 cups red raspberries 1 lemon	Crush raspberries. If desired, press half the crushed fruit through sieve to remove seeds.	2 cups crushed berries 2 Tbsp. fresh lemon juice 4 cups sugar 1 pouch CERTO	5 cups
Raspberry-Peach 3 cups raspberries 1 lb. peaches 2 lemons	Crush raspberries. If desired, press half the crushed fruit through sieve to remove seeds. Finely chop peeled peaches.	1-1/2 cups crushed raspberries 1 cup finely chopped peaches 3 Tbsp. fresh lemon juice 4-1/2 cups sugar 1 pouch CERTO	6 cups
Strawberry 4 cups strawberries 1 lemon	Remove and discard strawberry stems. Crush strawberries.	2 cups crushed strawberries 2 Tbsp. fresh lemon juice 4 cups sugar 1 pouch CERTO	4 cups
Strawberry-Blueberry 2 cups strawberries 2 cups blueberries 1 lemon	Remove and discard strawberry stems. Crush all berries.	1 cup crushed strawberries 1 cups chopped blueberries 2 Tbsp. fresh lemon juice 4 cups sugar 1 pouch CERTO	5 cups.

Quick and Easy Freezer Jelly Recipes

Jelly	Ingredients	Makes (about)
Grape	2 cups bottled or refrigerated grape juice 2 Tbsp. water 4 cups sugar 1 pouch CERTO	5 cups

Grapefruit	2 cups fresh or refrigerated grapefruit juice 2 Tbsp. water 4-1/2 cups sugar 1 pouch CERTO	5 cups
Hot Pepper (may take 1 week to set)	Protect hands with rubber gloves while preparing peppers. 2/3 cup whole pickled jalapeno peppers, drained, seeded and finely chopped (Buy 1 jar [10.25 oz.] peppers.) 1-1/3 cups bottled apple juice 2 Tbsp. apple cider vinegar 1 or 2 drops green food coloring (add with the peppers and juice) 4 cups sugar 1 pouch CERTO	4 cups

What to Do if Your Freezer Jam or Jelly Doesn't Set

1 Prepare Containers: Rinse clean plastic containers and lids with boiling water; dry thoroughly.

2 Trial Batch: Measure 1 cup jam or jelly into small bowl. Add 3 Tbsp. sugar and 1-1/2 tsp. lemon juice; stir 3 min. or until sugar is completely dissolved. Add 1-1/2 tsp. CERTO Premium Liquid Fruit Pectin; stir an additional 3 min. Immediately pour into one of the prepared containers. Cover and let stand up to 24 hours before checking to see if set. Meanwhile, store opened pouch of pectin in refrigerator.

3 Remainder of Batch: If Trial Batch sets satisfactorily, prepare remaining jam or jelly, remaking no more than 8 cups of jam or jelly at one time and using the same directions as for Trial Batch with the above-listed measures of sugar, lemon juice and pectin for each 1 cup of jam or jelly. Pour into prepared containers. Discard any leftover pectin in opened pouch.

Altitude Chart

At altitudes above 1,000 feet, increase processing time as indicated.

Altitude (Feet)_____ Increased Processing Time (Minutes)

8,001-10,000_____ +20 minutes

6,001-8,000_____ +15 minutes

3,001-6,000_____ +10 minutes

1,001-3,000_____ +5 minutes

SUPPLIES NEEDED:

Dry measuring cup, liquid measuring cup, 2 large bowls, large saucepan, ladle, jars, lids and ring seals, canning rack and canner.

Cooked Jam Directions

Lids and jars must be sterilized. To sterilize the jars and lids, simmer them in boiling water for at least 10 minutes while your jam or jelly is cooking.

1 Use dry measuring cup to measure exact amount of prepared fruit, or use liquid measuring cup to measure exact amount of prepared juice, into stockpot.

2 Measure exact amount of sugar into separate bowl with dry measuring cup. (DO NOT REDUCE THE SUGAR OR USE SUGAR SUBSTITUTES SINCE THIS WILL RESULT IN SET FAILURES. For no-sugar or lower-sugar jams or jellies, use SURE-JELL For

Less Sugar or No Sugar Needed Recipes Premium Fruit Pectin.)

3 Add sugar to prepared fruit or juice; mix well. Add 1/2 tsp. butter or margarine to reduce foaming, if desired. Bring mixture to full rolling boil (a boil that doesn't stop bubbling when stirred) on high heat; boil exactly 1 min., stirring constantly.

4 Stir in pectin quickly. Return to full rolling boil; boil exactly 1 minute, stirring constantly. Remove from heat. Skim off any foam with metal spoon.

5 Ladle immediately into prepared jars, filling each to within 1/4 inch of top. Wipe jar rims and threads. Cover with two-piece lids. Screw bands tightly.

6 Place jars on elevated rack in canner. Lower rack into canner. Water must cover jars by 1 to 2 inches. Add boiling water, if needed. Cover; bring water to gentle boil. Process jellies 5 min. or process jams 10 min., adjusting processing time if necessary as directed in Altitude Chart. Remove jars; place, upright, on towel. Cool completely. After jars cool, check seals by pressing middle of lids with finger. (If lids spring back, lids are not sealed and refrigeration is necessary).

Cooked Jam Recipes

Fruit to Buy (fully ripe)	How to Prepare Fruit	Ingredients	Makes (about)
Apricot 2-1/2 lb. apricots 2 lemons (may take up to 2 weeks to set.)	Pit and finely chop apricots.	3-1/2 cups finely chopped apricots 1/3 cup fresh lemon juice 5-3/4 cups sugar 1 pouch CERTO	7 cups
Blackberry, Boysenberry, Dewberry or Youngberry 8 cups berries	Crush berries. If desired, press half the crushed fruit through sieve to remove seeds.	4 cups crushed berries 7 cups sugar 1 pouch CERTO	8 cups
Blueberry 8 cups blueberries 1 lemon	Remove and discard blueberry stems. Finely chop or mash blueberries.	4-1/2 cups chopped blueberries 2 Tbsp. fresh lemon juice 7 cups sugar 2 pouches CERTO	9 cups
Cherry (sour) 3 lb. sour cherries	Discard cherry stems. Pit and finely chop cherries.	4 cups finely chopped cherries 6-1/4 cups sugar 2 pouches CERTO	8 cups
Fig 3 lb. figs 2 lemons	Trim and discard stem ends from figs. Finely chop figs.	4 cups finely chopped figs 1/2 cups fresh lemon juice 1/2 cups water 7 cups sugar 1 pouch CERTO	8 cups
Hot Pepper 1 green bell pepper 1 red bell pepper 6 large jalapeno peppers	Remove and discard pepper stems. Cut peppers in half; remove seeds. Finely chop peppers. (Note: When working with hot peppers, wear rubber gloves.)	2-3/4 cups finely chopped mixed peppers 1-1/2 cups cider vinegar 1 Tbsp. crushed red pepper (add with the pectin) 6-1/2 cups sugar 1 pouch CERTO	7 cups

Orange Marmalade 3 oranges 2 lemons (May take up to 2 weeks to set.)	Use vegetable peeler to remove colored parts of fruit peels. Finely chop removed peel; place in large saucepan. Add 1-1/2 cups water and 1/8 tsp. baking soda; stir. Bring to boil; cover. Simmer on medium-low heat 20 min., stirring occasionally. Remove and discard white part of peel from fruit, reserving juice. Chop fruit, reserving juice. Add to ingredients in saucepan; simmer 10 min., stirring occasionally.	3 cups cooked fruit 5 cups sugar 1 pouch CERTO	6 cups
Peach or Pear 3 lb. peaches or pears 2 lemons	Peel, pit and finely chop fruit.	4 cups finely chopped fruit 1/4 cup fresh lemon juice 7-1/2 cups sugar 1 pouch CERTO	8 cups
Plum 3 lb. plums	Pit and finely chop plums; place in large saucepan. Add 1/2 cup water; stir. Bring to boil; cover. Simmer on medium-low heat 5 min.	4-1/2 cups cooked plums 7-1/2 cups sugar 1 pouch CERTO	8 cups
Red Raspberry or Loganberry 8 cups berries	Crush berries. If desired, press half the crushed fruit through sieve to remove seeds.	4 cups crushed berries 6-1/2 cups sugar 1 pouch CERTO	7 cups
Strawberry 8 cups strawberries	Remove and discard strawberry stems; crush fruit.	4 cups crushed strawberries 7 cups sugar 1 pouch CERTO	8 cups
Triple Berry 4 cups strawberries 2 cups raspberries 2 cups black berries	Remove and discard strawberry stems. Crush all berries, using separate bowl for each type of berry.	2 cups crushed strawberries 1 cup crushed raspberries 1 cup crushed blackberries 7 cups sugar 1 pouch CERTO	8 cups

Cooked Jelly Directions

- 1 Prepare lids and jars as directed under Cooked Jam Directions.
- 2 Prepare fruit as directed in the following chart.
- 3 Place 3 layers of damp cheesecloth or jelly bag in large bowl. Pour prepared fruit into cheesecloth. Tie cheesecloth closed; hang and let drip into bowl until dripping stops. Press gently.
- 4 Measure exact amount of prepared juice into 6- or 8-qt. stockpot. (If necessary, add up to 1/2 cup water to get exact measure.) Stir in lemon juice and water (if required) as indicated in chart. Proceed with Step 2 of Cooked Jam & Jelly Directions.

Cooked Jelly Recipes

Fruit to Buy (fully ripe)	How to Prepare Fruit	Ingredients	Makes (about)
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Apple or Crabapple 3-1/2 lb. apples	Remove and discard stem and blossom ends from apples. Do not core or peel apples. Cut apples into small pieces; place in large saucepan. Add 3 cups water; stir. Bring to boil; cover. Simmer on medium-low heat 10 min. Crush cooked fruit; simmer, covered, 5 min.	5 cups prepared juice 7-1/2 cups sugar 1 pouch CERTO	9 cups
Black Raspberry 10 cups berries 2 lemons	Crush black raspberries.	3 cups prepared berry juice 1/4 cups fresh lemon juice 5 cups sugar 1 pouch CERTO	6 cups
Cherry (sour) 3-1/2 lb. sour cherries	Discard cherry stems. Pit, then finely chop cherries; place in large saucepan. Add 1/2 cups water; stir. Bring to boil; cover. Simmer on medium-low heat 10 min.	3-1/2 cups prepared juice 7 cups sugar 2 pouches CERTO	7 cups
Currant 14 cups currants (about 5 lb.)	Remove and discard currant stems; place fruit in large saucepan. Add 1 cup water; stir. Bring to boil; cover. Simmer on medium-low heat 10 min. stirring occasionally.	5 cups prepared juice 7 cups sugar 1 pouch CERTO	8 cups
Grape (Concord) 3 lb. Concord grapes	Remove and discard grape stems. Crush grapes; place in large saucepan. Add 1/2 cup water; stir. Bring to boil; simmer on medium-low heat 10 min.	4 cups prepared juice 7 cups sugar 1 pouch CERTO	7 cups
Mint 1-1/2 cups tightly packed fresh mint leaves 1 lemon	Chop mint leaves finely; place in large saucepan. Add 2-1/4 cups water; stir. Bring to boil; cover. Remove from heat; let stand 10 min. Stir in 2 drops green food coloring.	1-3/4 cups prepared mint infusion 2 Tbsp. fresh lemon juice 3-1/2 cups sugar 1 pouch CERTO	4 cups
Plum 4 lb. plums	Pit and finely chop plums; place in large saucepan. Add 1 cup water; stir. Bring to boil; cover. Simmer on medium-low heat 10 min.	4 cups prepared juice 7-1/2 cups sugar 2 pouches CERTO	8 cups
Strawberry 12 cups strawberries 2 lemons	Remove and discard strawberry stems; crush fruit.	3-3/4 cups prepared berry juice 1/4 cup fresh lemon juice 7-1/2 cups sugar 2 pouches CERTO	8 cups

What to Do if Your Cooked Jam or Jelly Doesn't Set

1 Prepare Jars as directed in Cooked Jam directions.

2 Trial Batch: Measure 1 cup unset jam or jelly into small saucepan. Bring mixture to full rolling boil (a boil that doesn't stop bubbling when stirred) on high heat, stirring constantly. Add 3 Tbsp. sugar, 1-1/2 tsp. fresh lemon juice and 1-1/2 tsp. CERTO

Premium Liquid Fruit Pectin; stir until well blended. Return to full rolling boil on high heat, stirring constantly. Remove from heat. Skim off any foam. Pour jam or jelly into prepared jar; cover. Let stand 24 hours before checking set. Refrigerate opened pouch of CERTO Premium Liquid Fruit Pectin for later use.

3 Remainder of Batch: Do not remake more than 8 cups of jam or jelly at one time. If Trial Batch set, follow the recipe above, using listed measures of sugar and Pectin Mixture for each 1 cup of jam or jelly. Measure jam or jelly into stockpot. Bring to full rolling boil; boil 30 sec., stirring constantly. Remove from heat. Skim off any foam with metal spoon. Ladle jams or jelly into prepared jars. Follow boiling water bath method to process jars. Discard any leftover CERTO Premium Liquid Fruit Pectin.