

FROM THE MAKERS OF
SURE•JELL

MCP
Premium Fruit Pectin



Recipes and Instructions

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 MCP Premium Fruit 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 Directions

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

SUPPLIES NEEDED:

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



- 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. Stir in lemon juice if listed in recipe.
- 2** Measure exact amount of sugar into large bowl with dry measuring cup. (For no-sugar or lower-sugar jams or jellies, use SURE-JELL For Less Sugar or No Sugar Needed Recipes Premium Fruit Pectin.)
- 3** Stir in 1 pkg. MCP Premium Fruit Pectin into fruit. Mix thoroughly. Set aside 30 min., stirring every 5 min. to dissolve pectin thoroughly.
- 4** Stir in sugar gradually. Stir constantly until sugar is completely dissolved and no longer grainy.
- 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

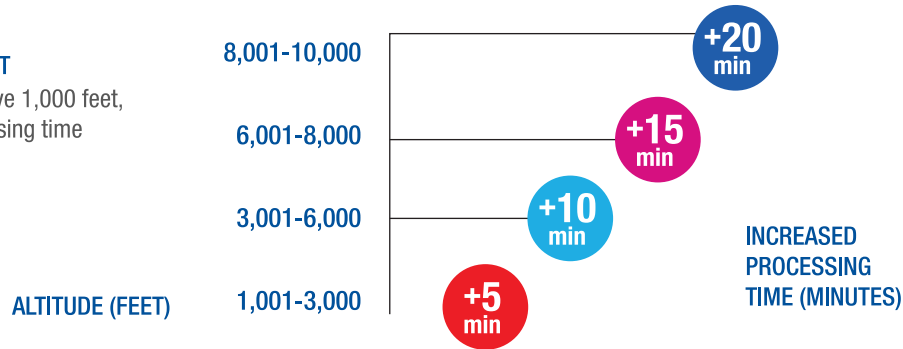
Fruit to Buy (fully ripe)	How to Prepare Fruit	Ingredients	Makes (about)
Apricot 3 lb. apricots 4 lemons	Pit and finely chop apricots.	3 cups finely chopped apricots 1/2 cup fresh lemon juice 4-1/2 cups sugar	7 cups
Berry-Peach 3 cups berries 1-2/3 lb. peaches 2 lemons	Crush berries. Peel, pit and finely chop peaches.	1-1/4 cups crushed berries 2 cups finely chopped peaches 1/4 cup fresh lemon juice 4-1/2 cups sugar	7 cups
Cherry (sweet or sour) 3 lb. cherries 2 to 4 lemons	Remove and discard cherry stems. Pit and finely chop cherries.	3 cups finely chopped cherries 1/2 cup fresh lemon juice for sweet cherries (1/4 cup for sour cherries) 4-1/2 cups sugar	7 cups
Fig, Grape or Kiwi 3 lb. fruit 4 lemons	Discard stems, pit, and finely chop figs. Discard stems, pit, and crush grapes. Peel kiwi and finely chop.	3 cups finely chopped fruit 1/2 cup fresh lemon juice 4-1/2 cups sugar	7 cups
Peach 3 lb. peaches 2 lemons	Peel, pit and finely chop peaches.	3 1/4 cups finely chopped peaches 1/4 cup fresh lemon juice 4-1/2 cups sugar	7 cups
Peach-Apricot 1 1/2 lb. peaches 1 1/2 lb. apricots 4 lemons	Peel, pit and finely chop peaches and discard pits (do not peel) and finely chop apricots.	1-1/2 cups finely chopped peaches 1-1/2 cups finely chopped apricots 1/2 cup fresh lemon juice 4-1/2 cups sugar	7 cups
Plum 3 lb. sweet plums 4 lemons	Pit and finely chop plums.	3 cups finely chopped plums 1/2 cup fresh lemon juice 4-1/2 cups sugar	7 cups
Strawberry, Black or Red Raspberry, Blackberry or Elderberry 8 cups berries 2 lemons	Remove and discard strawberry stems. Crush berries. For all berries, except strawberries, sieve 1/2 of the pulp to remove some of the seeds, if desired.	3-1/4 cups crushed berries 1/4 fresh lemon juice 4-1/2 cups sugar	7 cups
Strawberry-Raspberry 4 cups strawberries 4 cups raspberries 2 lemons	Remove and discard strawberry stems. Crush all berries.	1-1/2 cups crushed strawberries 1-3/4 cups crushed raspberries 1/4 cup fresh lemon juice 4-1/2 cups sugar	7 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 Remake Batch:** Spoon unset batch jam or jelly into large bowl (no more than 8 cups); stir in 1 pkg. MCP Premium Fruit Pectin. Let stand 30 min., stirring every 5 min. Gradually add 1 cup sugar, stirring after each addition until well blended. Stir additional 3 min. or until most of the sugar is dissolved and no longer grainy. (A few sugar crystals may remain.)
- 3 Pour into prepared containers** immediately to within 1/2 inch of tops. Wipe off top edges of containers; immediately cover with lids. Let stand at room temperature 24 hours. Store in refrigerator up to 3 weeks or freeze extra containers up to 1 year. If frozen, thaw in refrigerator before using.

ALTITUDE CHART

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



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.

SUPPLIES NEEDED:

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

- 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 saucepan. Stir in lemon juice and water if listed in recipe.
- 2 Measure exact amount of sugar into separate bowl. (For no-sugar or lower-sugar jams or jellies, use SURE-JELL For Less Sugar or No Sugar Needed Recipes Premium Fruit Pectin.)
- 3 Stir 1 pkg. MCP Premium Fruit Pectin into prepared fruit or juice in saucepan. Add 1/2 tsp. butter or margarine to reduce foaming, if desired.
- 4 Bring mixture to full rolling boil (a boil that doesn't stop bubbling when stirred) on high heat, stirring constantly.
- 5 Add sugar to fruit mixture in saucepan. Return to full rolling boil; boil exactly 4 min. for JAMS and 2 min. for JELLIES, stirring constantly. Remove from heat. Skim off any foam with metal spoon.
- 6 Ladle immediately into prepared jars, filling each to within 1/4 inch of top. Wipe jar rims and threads. Cover with two-piece lids. 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 and place upright on a towel to cool completely. After jars cool, check seals by pressing centers of lids with finger. If lid springs back, lid is not sealed and refrigeration is necessary. Let prepared jars stand at room temperature 24 hours (or for length of time indicated on recipe). Store unopened jams and jellies in cool, dry, dark place up to 1 year. Refrigerate opened jams and jellies up to 3 weeks.

Cooked Jam Recipes

Fruit to Buy (fully ripe)	How to Prepare Fruit	Ingredients	Makes (about)
Apricot 3 1/2 lb. apricots 4 lemons (May take up to 2 weeks to set.)	Pit and finely chop apricots.	5 cups finely chopped apricots 1/2 cup fresh lemon juice 8 cups sugar	11 cups
Blackberry 12 cups blackberries 2 lemons	Crush berries. If desired, press half the crushed fruit through sieve to remove seeds.	5-3/4 cups chopped berries 1/4 cup fresh lemon juice 8 cups sugar	10 cups
Blueberry or Huckleberry 12 cups berries 2 lemons	Remove and discard blueberry stems. Finely chop or mash berries.	3-3/4 cups chopped blueberries 1/4 cup fresh lemon juice 6 cups sugar 1 cup water	7 cups
Cherry (sour) 3 lb. sour cherries 2 lemons	Discard cherry stems. Pit and finely chop cherries.	3-1/4 cups finely chopped cherries 1/4 cup fresh lemon juice 4-1/2 cups sugar	5 cups

Cooked Jam Recipes

Fruit to Buy (fully ripe)	How to Prepare Fruit	Ingredients	Makes (about)
Nectarine 3-1/2 lb. nectarines 4 lemons	Peel, pit and finely chop nectarines.	5 cups finely chopped nectarines 1/2 cup lemon juice 7 cups sugar	9 cups
Orange Marmalade 3-1/2 lb. oranges 4 lemons	Cut off ends of oranges. Thinly slice; remove seeds. Mix oranges, 6 cups of water and 1/2 cup fresh lemon juice in saucepot. Bring to boil. Reduce heat; simmer uncovered, 1 hr. or until peel is tender. Measure exactly 7 cups cooked mixture, add additional water if necessary to make 7 cups. After cooking and before ladling into jars, stir 5 minutes to prevent floating peel. While processed jars are cooling, shake jars gently once or twice to evenly distribute fruit.	7 cups cooked fruit (includes water and lemon juice to prepare juice) 9-1/2 cups sugar	11 cups
Peach or Pear 3-1/2 lb. fruit 2 lemons	Peel, pit (or core) and finely chop fruit.	4 cups finely chopped fruit 1/4 cup fresh lemon juice 6 cups sugar	7 cups
Plum 3-1/2 lb. plums 2 lemons	Pit and finely chop plums.	5-3/4 cups finely chopped plums 1/4 cup fresh lemon juice 8-1/2 cups sugar	10 cups
Red or Black Raspberry, Loganberry, Boysenberry or Youngberry 12 cups berries 2 lemons	Crush berries. If desired, press half the crushed fruit through sieve to remove seeds.	6 cups crushed berries 1/4 fresh lemon juice 8-1/2 cups sugar	10 cups
Rhubarb 3-1/2 lb. rhubarb 2 lemons	Slice 1/2 to 1 inch pieces. Stir in 2-1/4 cups water and 1/4 cup fresh lemon juice. Bring to boil. Reduce heat; simmer, covered until very soft.	6 cups prepared rhubarb (includes lemon juice to prepare fruit) 8-1/2 cups sugar	10 cups
Strawberry 12 cups strawberries 2 lemons	Remove and discard strawberry stems. Crush strawberries.	5-3/4 cups crushed strawberries 1/4 cup fresh lemon juice 8-1/2 cups sugar	11 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 Directions.

Cooked Jelly Recipes

Fruit to Buy (fully ripe)	How to Prepare Fruit to Make Juice	Ingredients	Makes (about)
Apple or Crabapple 5 lb. apples 4 lemons (if using soft, sweet 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. If using tart apples, stir in 3 cups water. If using soft, sweet apples, stir in 2-1/2 cups water and 1/2 cup lemon juice. Bring to boil. Reduce heat; simmer, covered 10 min. Crush and simmer 5 min.	5 cups prepared juice (includes water and lemon juice if using soft, sweet apples to prepare juice) 7-1/2 cups sugar	9 cups
Blackberry, or Elderberry 12 cups berries 2 lemons	Crush berries; place in large saucepan. Add 1 cup water; stir. Bring to boil; cover. Simmer on medium-low heat 5 min.	3 cups prepared juice 1/4 cup fresh lemon juice 4-1/2 cups sugar	5 cups
Grape (Concord) 5 lb. Concord grapes 2 lemons	Crush grapes. Place in large saucepan; add 1 cup water and 1/4 cup fresh lemon juice. Bring to boil. Reduce heat; simmer covered 10-20 min. or until pulp is softened. Extract juice. Let stand overnight in refrigerator. Sediment will form on bottom of container. Slowly pour juice from container without disturbing sediment.	3-3/4 cups prepared juice (includes water and lemon juice to prepare juice) 5-1/3 cups sugar	7 cups
Guava 5 lb. guava 4 lemons	Thinly slice guavas. Place in large saucepan. Add 3 cups boiling water and 1/2 cup fresh lemon juice. Crush thoroughly. Bring to just a boil.	3-1/2 cups prepared juice (includes water and lemon juice to prepare juice) 6 cups sugar	7 cups
Peach 5 lb. peaches 2 lemons	Pit and finely chop peaches. Place in large saucepan. Add 1-3/4 cups water and 1/4 cup fresh lemon juice. Bring to boil. Reduce heat; simmer, covered 10 min.	3-1/4 cups prepared juice (includes water and lemon juice to prepare juice) 5 cups sugar	8 cups
Plum 5 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; simmer 10 min.	4-1/2 cups prepared juice 7 cups sugar	8 cups
Bell or Jalapeño Pepper Jelly 5-7 medium green or red bell peppers or 1 lb. jalapeño peppers	Stem and halve all peppers; discard seeds. (Use gloves if using jalapeños). Finely chop peppers. Measure 2 cups into a large saucepan. Add 2 cups of water and 1 cup of apple cider vinegar. Bring to boil. Reduce heat; simmer, covered 15 minutes.	3 cups prepared juice (includes water and vinegar to prepare juice) 4 cups sugar	5 cups
Red Raspberry 12 cups red raspberries 2 lemons	Crush berries; place in large saucepan. Add 1 cup water; stir. Bring to boil; cover. Simmer on medium-low heat 10 min.	4 cups prepared juice 1/4 cup fresh lemon juice 5 cups sugar	6 cups

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

- 1 Prepare Jars** as directed in Cooked Jam directions.
- 2 Pectin Mixture:** Gradually add 1 pkg. MCP Premium Fruit Pectin to ¾ cup boiling water in medium bowl, stirring constantly. Let stand 10 min. or until pectin is completely dissolved, stirring occasionally.
- 3 Trial Batch:** Measure 1 cup unset jam or jelly, 2 Tbsp. sugar and 1 Tbsp. Pectin Mixture (from step 2) into small saucepan. Bring to full rolling boil (a boil that doesn't stop bubbling when stirred) on high heat, stirring constantly. Boil 30 sec., 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 remaining pectin mixture.
- 4 Remainder of Batch:** Do not remake more than 8 cups of jam or jelly at one time. If Trial Batch sets, 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 jam or jelly into prepared jars, filling to within 1/4 inch of tops. Follow boiling water method to process jars. Discard any leftover pectin mixture.