



### TIPS FOR JAM MAKING SUCCESS

- CERTO products are not interchangeable with each other, or other brands.
- Always check the “best before” date before you begin.
- Sugar helps jams and jellies set, so don’t use less sugar.
- **Do not double recipes.**
- Measure ingredients accurately. Chopped or crushed fruit and juice should be measured in a liquid measuring cup. Sugar should be measured in a dry measuring cup.
- **Use firm ripe fruit** or thawed unsweetened frozen fruit. Over-ripe or extra fruit will affect the set. Measure fruit with its juices.
- Crush berries with a *potato masher*.

### NO-COOK JAMS VS COOKED JAMS & JELLIES STERILIZATION PROCESS

#### NO-COOK JAMS

- No-cook jams can be refrigerated up to 3 weeks, or frozen up to 8 months.
- Sterilized containers are not required for no-cook jams. Plastic freezer containers or glass jars with lids that are no larger than 2 cups can be used.

#### COOKED JAMS & JELLIES

- Cooked jams and jellies can be stored unopened on the shelf for up to 1 year.
- Sterilized jars, lids and utensils are necessary when preparing cooked jams and jellies.
- Jars can be sterilized in a 225°F oven for 10 min., then kept warm in oven until filling time.
- Lids should be placed in boiling water until ready to be used.

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## NO-COOK JAMS

### DIRECTIONS

- 1 Mix prepared fruit and sugar in large bowl. Let stand 10 min.
- 2 Add CERTO Liquid Pectin and lemon juice (if listed in recipe); stir 3 min.
- 3 Pour into clean containers, filling up to ¼ inch from rims. Cover with lids. Let stand at room temperature 24 hours or until set. Refrigerate or freeze until ready to use.

### RECIPES

Recipes	Preparation of Fruit	Ingredients
<b>Strawberry-Rhubarb</b> YIELD: 4 cups	Hull and crush strawberries one layer a time. Finely chop rhubarb.	1¼ cups crushed strawberries ½ cup chopped rhubarb 4 cups granulated sugar 1 pouch CERTO Liquid Pectin 1 Tbsp. lemon juice
<b>Raspberry</b> YIELD: 4 ½ cups	Crush raspberries, one layer at a time. Sieve half the pulp to remove seeds, if desired.	2 cups crushed raspberries 4 cups granulated sugar 1 pouch CERTO Liquid Pectin 2 Tbsp. lemon juice
<b>Blueberry</b> YIELD: 7 cups	Crush blueberries, one layer at a time.	4½ cups crushed blueberries 5 cups granulated sugar 2 pouches CERTO Liquid Pectin 2 Tbsp. lemon juice
<b>Peach</b> YIELD: 6 cups	Peel and finely chop peaches.	2¼ cups chopped peaches 6½ cups granulated sugar 2 pouches CERTO Liquid Pectin ⅓ cup lemon juice

## COOKED JAMS

### DIRECTIONS

- 1 Mix prepared fruit, sugar and lemon juice (if listed in recipe) in large saucepan.
- 2 Bring to boil on high heat; cook 1 min.
- 3 Remove from heat. Stir in CERTO Liquid Pectin.
- 4 Stir and skim 5 min. (or stir and skim 7 min. for Orange Marmalade) to prevent fruit from floating to surface. Pour into sterilized jars to ¼ inch from rims. Cover with lids.

### RECIPES

Recipes	Preparation of Fruit	Ingredients
<b>Strawberry</b> YIELD: 7½ cups	Hull and crush strawberries, one layer a time.	3¾ cups crushed strawberries 7 cups granulated sugar ¼ cup lemon juice 1 pouch CERTO Liquid Pectin
<b>Raspberry</b> YIELD: 8 cups	Crush raspberries, one layer at a time. Sieve half the pulp to remove seeds, if desired.	¾ cups crushed raspberries 6½ cups granulated sugar ¼ cup lemon juice 1 pouch CERTO Liquid Pectin
<b>Apricot</b> YIELD: 6 cups	Pit, do not peel apricots. Finely chop.	3 cups chopped apricots 7 cups granulated sugar ¼ cup lemon juice 1 pouch CERTO Liquid Pectin
<b>Orange Marmalade</b> YIELD: 5½ cups	Remove peels, in quarters, from 3 oranges and 2 lemons. Flatten peels; scrape off, then discard half the white pith. Cut peels into thin slices; place in large saucepan. Add 1½ cups water and ½ tsp. baking soda; stir. Cover; simmer 20 min., stirring occasionally. Chop peeled fruit. Add, with juices, to saucepan; stir. Simmer, covered, 10 min.	3 cups cooked oranges (with peels) 5 cups granulated sugar 1 pouch CERTO Liquid Pectin

## COOKED JELLIES

### DIRECTIONS (EXTRACTING JUICE)

- 1 Place prepared fruit in jelly bag, using the measure of prepared fruit listed in recipe.
- 2 For clearer jelly, use 1-1/2 times the measure of prepared fruit, and do not squeeze the filled jelly bag.
- 3 If insufficient juice, add up to ½ cup water.
- 4 **After juice is extracted, follow directions in chart for Cooked Jams.**

### RECIPES

Recipes	Preparation of Juice	Ingredients
<b>Raspberry</b> YIELD: 8 cups	Crush 2½ qt. (10 cups) raspberries, one layer at a time. Do not cook fruit. Extract juice as directed above.	4 cups prepared juice 7½ cups granulated sugar 2 pouches CERTO Liquid Pectin
<b>Apple or Crabapple</b> YIELD: 8 cups	Remove blossom and stem ends from 5 lb. (2.2 kg) tart apples. Finely chop unpeeled apples; place in large saucepan. Stir in 6½ cups water. Bring to boil; cover. Simmer 10 min. Crush apples; simmer covered, additional 5 min. Extract juice as directed above.	5 cups prepared juice 2 Tbsp. lemon juice 7½ cups granulated sugar 1 pouch CERTO Liquid Pectin
<b>Cranberry Claret</b> YIELD: 4 cups	Use bottled cranberry juice and dry red wine.	1 cup cranberry juice 1 cup red wine 3½ cups granulated sugar 1 pouch CERTO Liquid Pectin

### What to Do if Your Cooked Jam / No-Cook Jam Doesn't Set

#### Use these directions if you:

(1) Used the wrong kind of CERTO product; (2) followed incorrect procedures; (3) reduced the sugar or fruit volumes

#### Remaking Cooked Jam

Place 1 batch of prepared jam in saucepan. Add missing or reduced fruit, sugar (if reduced) or lemon juice. Bring to boil on high heat. Add amount of CERTO listed in recipe; stir. Return to full rolling boil; cook 30 sec. Remove from heat. Stir and skim 5 min. to prevent fruit from floating to surface. Re-bottle in re-sterilized jars filled with new centres.

#### Remaking No-Cook Jam

Place 1 batch of prepared jam in large bowl. Add missing fruit, sugar (if reduced), lemon juice or CERTO product if it has been omitted; stir 3 min. Pour jam into clean containers; cover with lids. Let stand at room temperature, or in refrigerator, 24 hours or until set.

## In a Jam?

For questions before, during or after jam making, don't hesitate to give us a call at **1-800-268-6038** on weekdays from 9 a.m. to 9 p.m. EST.

For more delicious recipe ideas, visit [www.kraftcanada.com](http://www.kraftcanada.com)