**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**

<table>
<thead>
<tr>
<th>Recipe</th>
<th>Preparation of Fruit</th>
<th>Ingredients</th>
</tr>
</thead>
<tbody>
<tr>
<td>Strawberry-Rhubarb</td>
<td>Hull and crush strawberries one layer at a time. Finely chop rhubarb.</td>
<td>1¼ cups crushed strawberries ½ cup chopped rhubarb 4 cups granulated sugar 1 pouch CERTO Liquid Pectin 1 tbsp. lemon juice</td>
</tr>
<tr>
<td>Raspberry</td>
<td>Crush raspberries, one layer at a time. Squeeze half the pulp to remove seeds, if desired.</td>
<td>2 cups crushed raspberries 4 cups granulated sugar 1 pouch CERTO Liquid Pectin 1 tbsp. lemon juice</td>
</tr>
<tr>
<td>Blueberry</td>
<td>Crush blueberries, one layer at a time.</td>
<td>4½ cups crushed blueberries 5 cups granulated sugar 2 pouches CERTO Liquid Pectin 1 tbsp. lemon juice</td>
</tr>
<tr>
<td>Peach</td>
<td>Peel and finely chop peaches.</td>
<td>2¼ cups chopped peaches 6¼ cups granulated sugar 2 pouches CERTO Liquid Pectin 1½ cups lemon juice</td>
</tr>
<tr>
<td>Orange Marmalade</td>
<td>Remove peels, in quarters, from 3 oranges and 2 lemons. Flatten peels; scrape off, then discard half the white pith. Cut peel 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 juice, to saucepan; stir. Simmer, covered, 10 min.</td>
<td>3 cups cooked oranges (with peels) 5 cups granulated sugar 1 pouch CERTO Liquid Pectin</td>
</tr>
</tbody>
</table>

**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.
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 ¾ inch from rims. Cover with lids.

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<td>Strawberry</td>
<td>Hull and crush strawberries, one layer at a time.</td>
<td>3½ cups crushed strawberries 7 cups granulated sugar ¾ cup lemon juice 1 pouch CERTO Liquid Pectin</td>
</tr>
<tr>
<td>Raspberry</td>
<td>Crush raspberries, one layer at a time. Squeeze half the pulp to remove seeds, if desired.</td>
<td>3½ cups crushed raspberries 6¼ cups granulated sugar 1¾ cups lemon juice 1 pouch CERTO Liquid Pectin</td>
</tr>
<tr>
<td>Apricot</td>
<td>Pit, do not peel apricots. Finely chop.</td>
<td>3 cups chopped apricots 7 cups granulated sugar 1¼ cups lemon juice 1 pouch CERTO Liquid Pectin</td>
</tr>
<tr>
<td>Orange Marmalade</td>
<td>Remove peels, in quarters, from 3 oranges and 2 lemons. Flatten peels; scrape off, then discard half the white pith. Cut peel 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 juice, to saucepan; stir. Simmer, covered, 10 min.</td>
<td>3 cups cooked oranges (with peels) 5 cups granulated sugar 1 pouch CERTO Liquid Pectin</td>
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**COOKED JELLIES**

**DIRECTIONS**
1. Place prepared fruit in jelly bag, using the measure of prepared fruit listed in recipe.
2. For clear jelly, use 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.

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<tr>
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<tbody>
<tr>
<td>Raspberry</td>
<td>Crush 2½ oz. (10 cups) raspberries, one layer at a time.</td>
<td>4 cups prepared juice 7¼ cups granulated sugar 2 pouches CERTO Liquid Pectin</td>
</tr>
<tr>
<td>Apple or Crabapple</td>
<td>Remove blossom and stems ends from 5 to 7 (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.</td>
<td>5 cups prepared juice 7½ cups granulated sugar 1 pouch CERTO Liquid Pectin</td>
</tr>
<tr>
<td>Cranberry Claret</td>
<td>Use bottled cranberry juice and dry red wine.</td>
<td>1 cup cranberry juice 1 cup red wine 3½ cups granulated sugar 1 pouch CERTO Liquid Pectin</td>
</tr>
</tbody>
</table>

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**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. Overripe or extra fruit will affect the set. Measure fruit with its juice.
- 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 not 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 use.

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**What to Do If Your Cooked Jam / No-Cook Jam Doesn’t Set**

Use these directions if you:

**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 canes.

**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.

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**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.