



### 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 8 months.
- 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.

04050027989500

## NO-COOK JAMS

### DIRECTIONS

- 1 Mix prepared fruit and lemon juice (if listed in recipe) in large bowl. Combine CERTO Pectin Crystals and ¼ cup sugar; stir into prepared fruit.
- 2 Let stand 30 min., stirring occasionally.
- 3 Add remaining sugar; stir 3 min.
- 4 Pour into clean containers, filling up to ¼ inch from rims. Cover with lids. Let stand at room temperature 24 hours or until set.

### RECIPES

Recipes	Preparation of Fruit	Ingredients
<b>Strawberry</b> YIELD: 6 cups	Hull and crush strawberries, one layer at a time.	4 cups crushed strawberries 3¼ cups granulated sugar 1 box CERTO Pectin Crystals
<b>Raspberry</b> YIELD: 6½ cups	Crush raspberries, one layer at a time. Sieve half the pulp to remove seeds, if desired.	4 cups crushed raspberries 3¼ cups granulated sugar 1 box CERTO Pectin Crystals
<b>Blueberry</b> YIELD: 6 cups	Crush blueberries, one layer at a time.	4 cups crushed blueberries 1 Tbsp. lemon juice 3¼ cups granulated sugar 1 box CERTO Pectin Crystals
<b>Peach</b> YIELD: 4¾ cups	Peel and finely chop peaches.	3½ cups chopped peaches 3¼ cups granulated sugar 1 box CERTO Pectin Crystals

## COOKED JAMS

### DIRECTIONS

- 1 Mix prepared fruit and lemon juice (if listed in recipe) in large saucepan. Combine CERTO Pectin Crystals and ¼ cup sugar; stir into prepared fruit.
- 2 Bring to boil on high heat.
- 3 Stir in remaining sugar.
- 4 Return to full rolling boil; cook 1 min.
- 5 Remove from heat. Stir and skim 5 min. 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: 8 cups	Hull and crush strawberries, one layer at a time.	6 cups crushed strawberries 4½ cups granulated sugar 1 box CERTO Pectin Crystals
<b>Raspberry</b> YIELD: 8 cups	Crush raspberries, one layer at a time. Sieve half the pulp to remove seeds, if desired.	6 cups crushed raspberries 4½ cups granulated sugar 1 box CERTO Pectin Crystals
<b>Blueberry</b> YIELD: 7 cups	Crush blueberries, one layer at a time.	5 cups crushed blueberries 1 cup water 2½ cups granulated sugar 1 box CERTO Pectin Crystals
<b>Peach</b> YIELD: 6½ cups	Peel, pit and finely chop peaches.	5 cups chopped peaches 2 Tbsp. lemon juice 3½ cups granulated sugar 1 box CERTO Pectin Crystals

## 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: 6 cups	Crush raspberries, one layer at a time. Do not cook fruit. Extract juice as directed above.	4 cups prepared juice 4½ cups granulated sugar 1 box CERTO Pectin Crystals
<b>Red Currant</b> YIELD: 8 cups	Stem and thoroughly crush 3½ qt. (14 cups) currants; place in large saucepan. Stir in 1½ cups water. Bring to boil; cover. Simmer 10 min. Extract juice as directed above.	6½ cups prepared juice 4½ cups granulated sugar 1 box CERTO Pectin Crystals
<b>Grape (Concord)</b> YIELD: 8 cups	Stem and crush 5 lb. (2.2 kg) grapes; place in large saucepan. Stir in 2 cups water. Bring to boil; cover. Simmer 10 min. Extract juice as directed above.	6½ cups prepared juice 4½ cups granulated sugar 1 box CERTO Pectin Crystals
<b>Apple or Crabapple</b> YIELD: 8 cups	Remove blossom and stem ends from 6 lb. (2.7 kg) tart apples. Finely chop unpeeled apples; place in large saucepan. Stir in 6 cups water. Bring to boil; cover. Simmer 10 min. Crush apples; simmer, covered, additional 5 min. Extract juice as directed above.	6 cups prepared juice 4½ cups granulated sugar 1 box CERTO Pectin Crystals

### 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

Stir 1 box CERTO Crystals into 1½ cups water in small saucepan. Bring to full rolling boil on medium heat; cook 1 min., stirring constantly. Remove from heat; set aside. Place 1 batch of prepared jam in large saucepan. Add missing fruit or sugar (if reduced). Bring to full rolling boil on high heat, stirring constantly. Add dissolved pectin. Return to 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 fitted with new centres.

#### Remaking No-Cook Jam

Place 1 batch of prepared jam in large bowl. Add missing fruit or sugar (if reduced), 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)