



CORRECTION ON NO-COOK JAM
 Please note the water amount for the no-cook jam is incorrect.
 It should read: **Combine ¾ cup water and CERTO Pectin Crystals in small saucepan.**

NO-COOK JAMS

DIRECTIONS

- Mix prepared fruit, sugar and lemon juice (if listed in recipe) in large bowl. Let stand 10 min.
- Combine ^{3/4} cup water and CERTO Pectin Crystals in small saucepan. Bring to boil on high heat; cook 1 min., stirring constantly. Add to fruit mixture; ~~cook~~ and stir 3 min.
- 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
Strawberry YIELD: 5 cups	Hull and crush strawberries, one layer at a time.	2 cups crushed strawberries 4 cups granulated sugar 1 box CERTO Pectin Crystals
Raspberry YIELD: 6 ½ cups	Crush raspberries, one layer at a time. Sieve half the pulp to remove seeds, if desired.	3 cups crushed raspberries 5 ¼ cups granulated sugar 1 box CERTO Pectin Crystals
Blueberry YIELD: 6 cups	Crush blueberries, one layer at a time.	3 cups crushed blueberries 5 ¼ cups granulated sugar 1 Tbsp. lemon juice 1 box CERTO Pectin Crystals
Peach YIELD: 4 ½ cups	Peel, pit and finely chop peaches.	2 ¼ cups chopped peaches 5 cups granulated sugar 1 box CERTO Pectin Crystals

COOKED JAMS

DIRECTIONS

- Mix prepared fruit, lemon juice (if listed in recipe) and CERTO Pectin Crystals in large saucepan.
- Bring to boil on high heat.
- Stir in sugar.
- Return to full rolling boil; cook 1 min.
- 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
Strawberry YIELD: 8 cups	Hull and crush strawberries, one layer at a time.	4 ½ cups crushed strawberries 1 box CERTO Pectin Crystals 7 cups granulated sugar
Raspberry YIELD: 8 cups	Crush raspberries, one layer at a time. Sieve half the pulp to remove seeds, if desired.	5 cups crushed raspberries 1 box CERTO Pectin Crystals 7 cups granulated sugar
Sour or Sweet Cherry YIELD: 6 cups	Stem, pit and finely chop cherries.	4 cups chopped cherries 1 box CERTO Pectin Crystals 4 ½ cups granulated sugar (or 5 cups for Sweet Cherry Jam) ¼ cup lemon juice (use for Sweet Cherry Jam)
Plum YIELD: 9 ½ cups	Pit, do not peel 4 lb. (1.8 kg) plums. Finely chop plums; place in saucepan. Stir in ½ cup water. Bring to boil; cover. Simmer 5 min.	6 cups prepared plums 1 box CERTO Pectin Crystals 8 cups granulated sugar

COOKED JELLIES

DIRECTIONS (EXTRACTING JUICE)

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

RECIPES

Recipes	Preparation of Juice	Ingredients
Strawberry YIELD: 6 cups	Hull and crush 2 ½ qt. (10 cups) strawberries, one layer at a time. Do not cook fruit. Extract juice as directed above.	3 ½ cups prepared juice 1 box CERTO Pectin Crystals 5 cups granulated sugar
Raspberry YIELD: 7 cups	Crush 2 ½ qt. (10 cups) raspberries, one layer at a time. Do not cook fruit. Extract juice as directed above.	4 cups prepared juice 1 box CERTO Pectin Crystals 5 ½ cups granulated sugar
Grape (Concord) YIELD: 8 cups	Stem and crush 4 lb. (1.8 kg) grapes; place in large saucepan. Add 1 ½ cups water. Bring to boil; cover. Simmer 10 min. Extract juice as directed above.	5 cups prepared juice 1 box CERTO Pectin Crystals 7 cups granulated sugar
Apple or Crabapple YIELD: 10 cups	Remove blossom and stem ends from 7 lb. (3.2 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.	7 cups prepared juice 1 Tbsp. lemon juice 1 box CERTO Pectin Crystals 9 cups granulated sugar

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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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 ¾ cup 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, sugar (if reduced) or lemon juice. 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), 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