

A JELLY

Use Unsweeted Juice

j4

For Jello: Double pectin & CA water

Apple, Crab
Apple, Tart

Requires Lemon Juice

Apple, Sweet
Quince, Ripe

	Recipe	Full	1/2	1/4	1.5x	2x
Yield:	cups	4	2	1	6	8

Make or buy juice

Add one cup of juice to pint Mason jar

Add cups below to pot

Juice	cups	3	1	0	5	7
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Add ingredients below to Mason jar with pectin on top

Shack CA water jar well before using

Pectin	teaspoons	4	2	1	6	8
Lemon juice	ounces	2	1	0.5	3	4
CA water	teaspoons	4	2	1	6	8
Juice	cups	1	1	1	1	1

Mix with stick blender in Mason jar; Add to Pot & Mix

Bring to boil at high heat; Simmer & Stir for 4 minutes

(add sweetener to taste, stir & simmer for 1 minute)

Test for jell

1. Add a Table Spoon of Jam/Jelly into pint Mason jar
2. Put in freezer until cool (3 minutes)
3. Check for jell: Try to pour Jam/Jelly from cup
4. If no jell, return to heat &/or add pectin & CA water

B JELLY

Use Unsweetened Juice

j4

For Jello: Double pectin & CA water

Cherry, Sour

Requires Lemon Juice

Currant

Elderberry

Raspberry

Blackberry, Sour

Strawberry

Blackberry, Sweet**Pomegranate 4 teaspoons Lemon Juice**

	Recipe	Full	1/2	1/4	1.5x	2x
Yield:	cups	4	2	1	6	8

Make or buy juice

Add one cup of juice to pint Mason jar

Add cups below to pot

Juice	cups	3	1	0	5	7
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Add ingredients below to Mason jar with pectin on top

Shack CA water jar well before using

Pectin	teaspoons	4	2	1	6	8
Lemon juice	ounces	2	1	0.5	3	4
L.J. for Pom	teaspoons	4	2	1	6	8
CA water	teaspoons	4	2	1	6	8
Juice	cups	1	1	1	1	1

Mix with stick blender in Mason jar; Add to Pot & Mix

Bring to boil at high heat; Simmer & Stir for 4 minutes

(add sweetener to taste, stir & simmer for 1 minute)**Test for jell**

1. Add a Table Spoon of Jam/Jelly into pint Mason jar

2. Put in freezer until cool (3 minutes)

3. Check for jell: Try to pour Jam/Jelly from cup

4. If no jell, return to heat &/or add pectin & CA water

C JELLY

Use Unsweetened Juice

j4

For Jello: Double pectin & CA water

Grape, Concord
Plum, Sour

Requires Lemon Juice

Grape, Sweet
Peach
Plum, Sweet

	Recipe	Full	1/2	1/4	1.5x	2x
Yield:	cups	4	2	1	6	8

Make or buy juice

Add one cup of juice to pint Mason jar

Add cups below to pot

Juice	cups	3	1	0	5	7
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Add ingredients below to Mason jar with pectin on top

Shack CA water jar well before using

Pectin	teaspoons	4	2	1	6	8
Lemon juice	ounces	2	1	0.5	3	4
CA water	teaspoons	4	2	1	6	8
Juice	cups	1	1	1	1	1

Mix with stick blender in Mason jar; Add to Pot & Mix

Bring to boil at high heat; Simmer & Stir for 4 minutes

(add sweetener to taste, stir & simmer for 1 minute)

Test for jell

1. Add a Table Spoon of Jam/Jelly into pint Mason jar
2. Put in freezer until cool (3 minutes)
3. Check for jell: Try to pour Jam/Jelly from cup
4. If no jell, return to heat &/or add pectin & CA water

D JELLY
Pepper, Hot
 j4

For Jello: Double pectin & CA water

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	Recipe	Full	1/2	1/4	1.5x	2x
Yield:	cups	4	2	1	6	8

Bell Peppers	cups	4	2	1	6	8
Jalapeno	cups	1	0.5	0.5	1.5	2
Vinegar	cups	5	2.5	1.5	7.5	10

Finely chop peppers & add to pot
 Add Vinegar to pot
 Bring to full boil at high heat
 Cover & simmer for 5 minutes

Add one cup of cooked peppers to pint Mason jar
 Add ingredients below to Mason jar with pectin on top
Shack CA water jar well before using

Pectin	teaspoons	6	3	1.5	9	12
CA water	teaspoons	8	4	2	12	16
Peppers	cups	1	1	1	1	1

Mix with stick blender in Mason jar; Add to Pot & Mix

Bring to boil at high heat; Simmer & Stir for 2 minutes
(add sweetener to taste, stir & simmer for 1 minute)

- Test for jell**
1. Add a Table Spoon of Jam/Jelly into pint Mason jar
 2. Put in freezer until cool (3 minutes)
 3. Check for jell: Try to pour Jam/Jelly from cup
 4. If no jell, return to heat &/or add pectin & CA water

E JELLY

Use Unsweetened Juice

Orange

For Jello: Double pectin & CA water

j4

	Recipe	Full	1/2	1/4	1.5x	2x
Yield:	cups	4	2	1	6	8

Orange	lbs Organic	4	2	1	6	8
Half oranges						
Juice oranges						

Add one cup of juice to pint Mason jar

Add cups below to pot

Orange Juice	cups	3	1	0	5	7
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Add ingredients below to Mason jar with pectin on top

Shack CA water jar well before using

Pectin	teaspoons	4	2	1	6	8
Lemon juice	Tablespoons	3	1.5	0.75	4.5	6
CA water	teaspoons	4	2	1	6	8
Juice	cups	1	1	1	1	1

Mix with stick blender in Mason jar; Add to Pot & Mix

Bring to boil at high heat; Simmer & Stir for 4 minutes

(add sweetener to taste, stir & simmer for 1 minute)

Test for jell

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