A Concentrate	Jam		Require	<mark>es Lemo</mark> r	n Juice		1			
j5				Apple			2			
Grape, Concor	rd			Blackbe	erry, Swe	et	3			
Kiwi	Starwberry			Blueber	ry		4			
Raspberry				Grape,	Sweet		5			
	Recipe	Full	1/2	1/4	1.5 x	2 x	6			
Yield:	cups	4	2	1	6	8	7			
							8			
Frozen Juice Co	oncentrate at room	m tempe	rture: W	hite Grap	e or Appl	le	9			
	Add cups below	v to pot					10			
Concentrate	cups	1	0.5	0.25	1.5	2	11			
							12			
	Wash Fruit and	Add to p	oot (Core	e & Dice	Apples)		13			
Raw Fruit	cups	4.5	2.25	1.125	6.75	9	14			
	Bring to boil at high heat; Simmer & Stir for 3 minutes 15									
	Add one cup of	cooked f	fruit to p	int Maso	n jar		16			
	Put remaining cooked fruit in bowl									
	Add cups below	v to pot fi	rom bow	vl & Put a	aside		18			
Cooked Fruit	cups	3	1.5	0.75	4.5	6	19			
	Use cooked frui	t in the b	bowl for	some oth	er use		20			
	Add ingredients	below to	o Mason	jar with	pectin on	top	21			
	Shack CA wate	er jar we	ell befor	e using			22			
Pectin	teaspoons	2	1	0.5	3	4	23			
Lemon juice	ounces	2	1	0.5	3	4	24			
CA water	teaspoons	2	1	0.5	3	4	25			
Cooked Fruit	cups	1	1	1	1	1	26			
	Mix with stick b	olender i	n Mason	jar; Add	to Pot &	Mix	27			
	Bring to boil at high heat; Simmer & Stir for 2 minutes									
	(add sweetener	to taste	, stir &	simmer	for 1 min	ute)	29			
							30			
Test for jell	1. Add a Table S	Spoon of	Jam/Jel	ly into pi	int Mason	jar	31			
	2. Put in freezer	until co	ol (3 mir	nutes)			32			
	3. Check for jell	l: Try to	pour Jan	n/Jelly fr	om cup		33			
	4. If no jell, retu	irn to hea	at &/or a	dd pectir	n & CA w	ater	34			
		D	1 6 0				1.0.00.0			

Recipe cups ncentrate at roon Add cups below cups	^	1/2 2	Pear Plum, S <u>1/4</u> 1 hite Grap	1.5x 6	2x 8			
cups ncentrate at room Add cups below	Nectaria Peach Full 4 n temper	1/2 2	1/4 1	1.5x 6	8			
cups ncentrate at room Add cups below	Full 4 n temper	2	1	6	8			
cups ncentrate at room Add cups below	4 n temper	2	1	6	8			
ncentrate at room Add cups below	n temper	_	1 hite Grap					
Add cups below	^	rture: W	hite Grap	e or Appl				
Add cups below	^	rture: W	hite Grap	e or Appl				
.	to pot			11	le			
cups		0 5	0.25	1 =	2			
	-	0.5	0.25	1.5	2			
Wash, Pit & Dic	ce Fruit a	and Add	to pot					
cups	4.5	2.25	1.125	6.75	9			
Bring to boil at	high hea	t; Simme	er & Stir	for 3 min	utes			
Add one cup of	cooked f	fruit to p	int Maso	n jar				
Put remaining cooked fruit in bowl								
Add cups below	to pot fi	rom bow	vl & Put a	iside				
cups	3	1.5	0.75	4.5	6			
Add ingredients below to Mason jar with pectin on top								
	-			4.5				
-	3	1.5			6			
	2 1	1			4 8			
•	1	2 1	1	0 1	0			
	lender i	n Mason	iar: Add	to Pot &	Mix			
			0					
•	•							
		,~~~~~~						
1. Add a Table S	Spoon of	Jam/Jel	ly into pi	nt Mason	jar			
2. Put in freezer until cool (3 minutes)								
3. Check for jell: Try to pour Jam/Jelly from cup								
Ð	•	•	•	•	ater			
	cupsBring to boil atAdd one cup ofPut remaining cAdd cups belowCupsUse cooked fruiAdd ingredientsShack CA wateteaspoonsouncesteaspoonscupsMix with stick bBring to boil at(add sweetener1. Add a Table S2. Put in freezer3. Check for jell	cups4.5Bring to boil at high heaAdd one cup of cooked fPut remaining cooked frAdd cups below to pot frAdd cups below to pot frCups3Use cooked fruit in the bAdd ingredients below toShack CA water jar weightteaspoons3ounces2teaspoons4cups1Mix with stick blender inBring to boil at high hea(add sweetener to taste)1. Add a Table Spoon of2. Put in freezer until co3. Check for jell: Try to	cups4.52.25Bring to boil at high heat; SimmeAdd one cup of cooked fruit to pPut remaining cooked fruit in boAdd cups below to pot from bowcups31.5Use cooked fruit in the bowl forAdd ingredients below to MasonShack CA water jar well beforteaspoons31.5ounces21teaspoons421Mix with stick blender in MasonBring to boil at high heat; Simme(add sweetener to taste, stir &1. Add a Table Spoon of Jam/Jel2. Put in freezer until cool (3 min3. Check for jell: Try to pour Jam	Bring to boil at high heat; Simmer & StirAdd one cup of cooked fruit to pint MasoPut remaining cooked fruit in bowlAdd cups below to pot from bowl & Put acups31.50.75Use cooked fruit in the bowl for some othAdd ingredients below to Mason jar withShack CA water jar well before usingteaspoons31.50.75ounces2210.5teaspoons42111Mix with stick blender in Mason jar; AddBring to boil at high heat; Simmer & Stir(add sweetener to taste, stir & simmer for1. Add a Table Spoon of Jam/Jelly into pi2. Put in freezer until cool (3 minutes)3. Check for jell: Try to pour Jam/Jelly free	cups4.52.251.1256.75Bring to boil at high heat; Simmer & Stir for 3 minAdd one cup of cooked fruit to pint Mason jarPut remaining cooked fruit in bowlAdd cups below to pot from bowl & Put asidecups31.50.754.5Use cooked fruit in the bowl for some other useAdd ingredients below to Mason jar with pectin onShack CA water jar well before usingteaspoons31.50.754.5ounces210.53teaspoons4216cups1111Mix with stick blender in Mason jar; Add to Pot &Bring to boil at high heat; Simmer & Stir for 2 min(add sweetener to taste, stir & simmer for 1 min1. Add a Table Spoon of Jam/Jelly into pint Mason2. Put in freezer until cool (3 minutes)			