A Concentra	te Jelly						-	
Grape, Conc	ord	Requires Lemon Juice						
Kiwi	Starwberry		100	Apple			3	
Raspberry					erry, Swe	et	4	
<i>j</i>				Blueber	•		(
				Grape,			,	
				r			8	
	Recipe	Full	1/2	1/4	1.5x	2x]	
Yield:	cups	4	2	1	6	8	1	
							<u> </u>	
Frozen Juice (Concentrate at room	m temper	rture: Wl	hite Grap	e or App	le	1	
							1	
	Make or buy jui	ice					1	
Juice	cups	3	1.5	0.75	4.5	6	1	
	Measure fruit in measuring cup							
	Add one cup of measured fruit to pint Mason jar							
	Add remainder			•	J		1 1	
		1					1	
	Add ingredients	below to	o Mason	iar with	pectin on	top	2	
	Shack CA water	_			1	1	2	
Pectin	teaspoons	4	2	1	6	8	2	
Lemon juice		2	1	0.5	3	4	2	
CA water	teaspoons	2	1	0.5	3	4	2	
Concentrate	cups	1	0.5	0.25	1.5	2	2	
	Mix with stick b	olender i	n Mason	iar; Add	to Pot &	Mix	2	
	J							
	Bring to boil at high heat; Simmer & Stir for 2 minutes							
		nign nea	t: Simme	er & Stir	tor 2 min	utes	2	
	•	•					2	
	(add sweetener	•					2	
Test for iell	(add sweetener	to taste	, stir & s	simmer	for 1 min	nute)	2	
Test for jell	(add sweetener 1. Add a Table S	to taste Spoon of	, stir & s	simmer i	for 1 min	nute)	2 3 3	
Test for jell	(add sweetener1. Add a Table 32. Put in freezer	s to taste Spoon of until co	stir & s Jam/Jel ol (3 mir	simmer into pinutes)	for 1 min	nute)	2 3 3 3	
Test for jell	(add sweetener 1. Add a Table S	Spoon of until cool: Try to	stir & s Jam/Jell ol (3 min pour Jan	simmer into pinutes) n/Jelly fr	for 1 min int Mason om cup	ute) i jar	2 3 3	

B. Concentrat	e Jelly						
Apricot Cherry Guava		Mango Nectaria Peach	ne	Pear Plum, S	weet		
	Recipe	Full	1/2	1/4	1.5x	2x	
Yield:	cups	5	2.5	1.25	7.5	10	
Frozen Juice C	oncentrate at roo	m temper	rture: W	hite Gran	ne or Anni	ام	
TOZEH JUICE C	oncentrate at 100	in temper	ture. VV	inc Oraș	c of App		
	Make or buy ju	ice					
	Add one cup of		pint Ma	son jar			
	Add cups below	•	L	3			
Juice	cups	3	1.5	0.75	4.5	6	
	Measure fruit in measuring cup						
	Add one cup of measured fruit to pint Mason jar						
	Add remainder	to pot &	set asid	e			
	A 1.1	1 1 .	3.6	• • • • • • • • • • • • • • • • • • • •	,•		
	Add ingredients	_		•	pectin on	top	
Pectin	Shack CA wat	T .	2 2	e using	6	8	
	teaspoons	4	1	0.5	3	_	
Lemon juice CA water	ounces	1	2	0.5 1	6	4 8	
Concentrate	teaspoons	1	0.5	0.25	1.5	2	
Zoncenti ate	Mix with stick	hlender in					
	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)						
	(33.37.37.37.30.33.47.3		, := :==			/	
Test for jell	1. Add a Table	Spoon of	Jam/Je	lly into pi	nt Mason	jar	
9	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						
	<i>J</i> /			1			

C Concentrate	e Jelly						1 2 3	
Apple Cider							<i>3</i>	
							5	
							6	
	Recipe	Full	1/2	1/4	1.5x	2x	7	
Yield:	cups	5	2.5	1.25	7.5	10	8	
							9	
							10	
Apple Cider	cups	8	4	2	12	16] 11	
	Boil down by ha	alf in mic	erwave c	or on the	stove		12	
				. ~			1 3	
Frozen Juice C	concentrate at room	m temper	ture: W	hite Grap	e or App	le	14	
	<u></u>	· ·				-	15 1	
Apple Cider	cups	4	2	1	6	8	16	
	Measure fruit in				•		17 18	
	Add one cup of measured fruit to pint Mason jar							
	Add remainder	to pot &	set aside				19	
	Add ingredients	holow to	Magan	ior with	naatin an	ton	20 21	
	Shack CA water			3	pecun on	top	22	
Pectin	teaspoons	1 jai we	2	1 1	6	8	$\frac{22}{23}$	
CA water	teaspoons	4	2	1	6	8	24	
Concentrate	cups	1	0.5	0.25	1.5	2	25	
	Mix with stick b	olender ir					26	
				J • • • • • • • • • • • • • • • • • • •			27	
	Bring to boil at	high heat	t; Simme	er & Stir	for 2 min	utes	28	
	(add sweetener	•					29	
		ŕ					30	
Test for jell	1. Add a Table Spoon of Jam/Jelly into pint Mason jar							
	2. Put in freezer	until co	ol (3 mir	nutes)			32	
	3. Check for jell	l: Try to j	pour Jan	n/Jelly fr	om cup		33	
	4. If no jell, retu	ırn to hea	ıt &/or a	dd pectir	n & CA w	ater	34	
	11 110 1011, 1010		or u	aa poom	OII W		J	

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