

A JAM	Blackberry, Sour	Gooseberry	Plum, Sour	1
	Cherry, Sour	Kiwi	Raspberry	2
	Currant	Pineapple	Strawberry	3

j3	Recipe	Full	1/2	1/4	1.5x	2x	4
Yield:	cups	4	2	1	6	8	5

Wash & Pit Fruit and Add to pot

Raw Fruit	cups	6	3	1.5	9	12	8
------------------	-------------	----------	----------	------------	----------	-----------	---

Bring to boil at high heat; Simmer & Stir for 3 minutes

Add one cup of cooked fruit to pint Mason jar

Put remaining cooked fruit in bowl

Add cups below to pot from bowl & Put aside

Cooked Fruit	cups	3	1	0	5	7	14
---------------------	-------------	----------	----------	----------	----------	----------	----

Use cooked fruit in the bowl for some other use

Add ingredients below to Mason jar with pectin on top

Shack CA water jar well before using

Pectin	teaspoons	2	1	0.5	3	4	23
CA water	teaspoons	2	1	0.5	3	4	24
Fruit	cups	1	1	1	1	1	25

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

Bring pot 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

B JAM	Apple	Blueberry	Mulberry			
	Blackberry	Elderberry	Quince			
j3	Recipe	Full	1/2	1/4	1.5x	2x
Yield:	cups	4	2	1	6	8
Fresh Apple	lbs	2	1	0.5	3	4
Water	ounces (L)	4	2	1	6	8
Wash/Core/Dice apples & Add to pot with water						
Bring to boil at high heat & Simmer 3 minute						
Fresh Quince	lbs	3	1.5	0.75	4.5	6
Water	cups	3	1.5	0.75	4.5	6
Wah/Peel/Corte/Grind Quence & Add to pot with water						
Bring to boil at high heat & Simmer 15 minute						
Wash & Pit Fruit and Add to pot						
Other Fruit	cups	3	1	0	5	7
Bring to boil at high heat; Simmer & Stir for 3 minutes						
Add one cup of cooked fruit to pint Mason jar						
Put remaining cooked fruit in bowl						
Add cups below to pot from bowl & Put aside						
Cooked Fruit	cups	4	2	1	6	8
Use cooked fruit in the bowl for some other use						
Add ingredients below to Mason jar with pectin on top						
Shack CA water jar well before using						
Pectin	teaspoons	3	1.5	0.75	4.5	6
Lemon juice	ounces	2	1	0.5	3	4
CA water	teaspoons	2	1	0.5	3	4
Fruit	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					

C JAM

Apricot **Grape, Sweet** **Mango** **Peach** **Plum, Sweet**
Cherry, Sweet **Guava** **Nectarine** **Pear**

j3	Recipe	Full	1/2	1/4	1.5x	2x
Yield:	cups	4	2	1	6	8

Fresh Fruit	lbs	2	1	0.5	3	4
Water	ounces (L)	6	3	1.5	9	12

Pit, Dice fruit & Add to pot with water
 Bring to boil at high heat & Simmer 3 minute

Add one cup of cooked fruit to pint Mason jar
 Put remaining cooked fruit in bowl
 Add cups below to pot from bowl & Put aside

Cooked Fruit	cups	3	1	0	5	7
---------------------	-------------	----------	----------	----------	----------	----------

Use cooked fruit in the bowl for some other use

Add ingredients below to Mason jar with pectin on top
Shack CA water jar well before using

Pectin	teaspoons	3	1.5	0.75	4.5	6
Lemon juice	ounces	2	1	0.5	3	4
CA water	teaspoons	4	2	1	6	8
Fruit	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

D JAM**Orange Marmalade**

j3

1

j3

Recipe**Full****1/2****1/4****1.5x****2x**

2

Yield:**cups****6****3****1.5****9****12**

3

4

Grapefruit**lbs Organic****0.5****0.25****0.125****0.75****1**

5

Orange**lbs Organic****3****1.5****0.75****4.5****6**

6

Water**cups****3****1.5****0.75****4.5****6**

7

Wash, Cut in quarters & Cut meat from peel

8

Discard seeds & 1/2 of the peels

9

Finely chop meat & Add to pot with water

10

With the other half of the peels:

11

Use knife to scrap off white membrane

12

Slice peels 1/8" thin by one inch long

13

Add to pot & Bring to full boil at high heat

14

Simmer 20 minutes

15

Add one cup of cooked fruit to pint Mason jar

16

Put remaining cooked fruit in bowl

17

Add cups below to pot from bowl & Put aside

18

Cooked Fruit**cups****5****2****0.5****8****11**

19

Use cooked fruit in the bowl for some other use

20

Add ingredients below to Mason jar with pectin on top

21

Shack CA water jar well before using

22

Pectin**teaspoons****4.5****2.25****1.125****6.75****9**

23

Lemon juice**TableSpoons****3****1.5****0.75****4.5****6**

24

CA water**teaspoons****3****1.5****0.75****4.5****6**

25

Fruit**cups****1****1****1****1****1**

26

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

27

28

Bring to boil at high heat; Simmer & Stir for 2 minutes

29

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

30

Test for jell

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

31

2. Put in freezer until cool (3 minutes)

32

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

33

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

34

