

A Concentrate Jam

Requires Lemon Juice

j5

Grape, Concord

Kiwi

Starwberry

Raspberry

Apple

Blackberry, Sweet

Blueberry

Grape, Sweet

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

Frozen Juice Concentrate at room temperture: White Grape or Apple

Add cups below to pot

Concentrate	cups	1	0.5	0.25	1.5	2
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Wash Fruit and Add to pot (Core & Dice Apples)

Raw Fruit	cups	4.5	2.25	1.125	6.75	9
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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	1.5	0.75	4.5	6
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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
Lemon juice	ounces	2	1	0.5	3	4
CA water	teaspoons	2	1	0.5	3	4
Cooked 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

B Concentrate Jam

j5

Apricot

Cherry, Sweet

Guava

Mango

Nectarine

Peach

Pear

Plum, Sweet

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