

A Concentrate Jelly

j6

Grape, Concord

Kiwi

Raspberry

Starwberry

Requires Lemon Juice

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

Make or buy juice

Juice	cups	3	1.5	0.75	4.5	6
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Measure fruit in measuring cup

Add one cup of measured fruit to pint Mason jar

Add remainder to pot & set aside

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	2	1	0.5	3	4
Concentrate	cups	1	0.5	0.25	1.5	2

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 Jelly

j6

Apricot
Cherry
Guava

Mango
Nectarine
Peach

Pear
Plum, Sweet

	Recipe	Full	1/2	1/4	1.5x	2x
Yield:	cups	5	2.5	1.25	7.5	10

Frozen Juice Concentrate at room temperture: White Grape or Apple

Make or buy juice

Add one cup of juice to pint Mason jar

Add cups below to pot

Juice	cups	3	1.5	0.75	4.5	6
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C Concentrate Jelly

j6

Apple Cider

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	Recipe	Full	1/2	1/4	1.5x	2x
Yield:	cups	5	2.5	1.25	7.5	10

Apple Cider	cups	8	4	2	12	16
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Boil down by half in microwave or on the stove

Frozen Juice Concentrate at room temperture: White Grape or Apple

Apple Cider	cups	4	2	1	6	8
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Measure fruit in measuring cup

Add one cup of measured fruit to pint Mason jar

Add remainder to pot & set aside

Add ingredients below to Mason jar with pectin on top

Shack CA water jar well before using

Pectin	teaspoons	4	2	1	6	8
CA water	teaspoons	4	2	1	6	8
Concentrate	cups	1	0.5	0.25	1.5	2

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