

1 Orange Jam Page 54

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

Oranges	lbs	4	2	1	6	8
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Peel, discard seeds & excess white pith

Finely chop orange flesh

Water	F oz	4	2	1	6	8
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Add to orange flesh & water to pot

Bring to a boil over high heat

Cover & Simmer for 10 minutes

Stir occasionally

Mash or Use blender to chop fruit

Fruit	cups	4.5	2.25	1.125	6.75	9
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Measure fruit in measuring cup

Add one cup of measured fruit to Mason jar

Add remainder to pot

Add rest of ingredients to Mason jar with pectin on top

Orange Con*	F ozs	12	6	3	18	24
Lemon juice	teaspoons	3	1.5	1/2	4.5	6
CA water	teaspoons	3	1.5	0.75	4.5	6
Pectin	teaspoons	5	2.5	1.25	7.5	10

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

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

(add sweetener, stir & simmer for 1 minute)

*** Orange Juice Cocentrate**

Test for jell:

1. Add 1/2 oz Jam/Jelly into 2 oz cup

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

2. Cherry Jam Page 74

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

Make or buy unsweetened Juice

Cherry Juice	cups	1	0.5	0.25	1.5	2
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Mash or Use blender to chop fruit

Fruit	cups	4	2	1	6	8
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Measure fruit in measuring cup

Add one cup of measured fruit to Mason jar

Add remainder to pot

Add rest of ingredients to Mason jar with pectin on top

Cherry Juice	cups	1	1	1	1	1
Lemon juice	ounces (L)	2	1	1/2	3	4
CA water	teaspoons	4	2	1	6	8
Pectin	teaspoons	3	1.5	0.75	4.5	6

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

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

(add sweetener, stir & simmer for 1 minute)

Test for jell:

1. Add 1/2 oz Jam/Jelly into 2 oz cup
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

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

Make or buy unsweetened Juice

Juice	cups	4	2	1	6	8
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Measure juice in measuring cup
 Add one cup of measured fruit to Mason jar
 Add remainder to pot

Add rest of ingredients to Mason jar with pectin on top

Juice	cups	1	1	1	1	1
Lemon juice	ounces (L)	2	1	1/2	3	4
CA water	teaspoons	4	2	1	6	8
Pectin	teaspoons	4	2	1	6	8

Mix with stick blender in Mason jar; Add to Pot & Mix
 Bring to boil at high heat; Simmer & Stir for 2 minutes
(add sweetener, stir & simmer for 1 minute)

- Test for jell:**
1. Add 1/2 oz Jam/Jelly into 2 oz cup
 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

4. Peach Preserves Page 112

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

Peach	lbs	2.5	1.25	0.625	3.75	5
Water	ounces	2	1	0.5	3	4

Add to pot & mix; Bring to full boil at high heat
Simmer for 4 minutes

Mash or Use blender to chop fruit

Peach	cups	4	2	1	6	8
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Measure fruit in measuring cup

Add one cup of measured fruit to Mason jar

Add remainder to pot

Add rest of ingredients to Mason jar with pectin on top

Fruit	cups	1	1	1	1	1
Lemon juice	ounces (L)	2	1	1/2	3	4
CA water	teaspoons	4	2	1	6	8
Cinnamon	teaspoons	1/2	1/4	1/8	3/4	1
Nutmeg	teaspoons	1/4	1/8	1/16	3/8	1/2
Allspice	teaspoons	1/8	1/16	1/32	3/16	1/4
Cardamom	teaspoons	1/8	1/16	1/32	3/16	1/4
Pectin	teaspoons	2.5	1.25	0.625	3.75	5

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

Bring to boil at high heat; Simmer & Stir for 2 minutes
(add sweetener, stir & simmer for 1 minute)

Test for jell:

1. Add 1/2 oz Jam/Jelly into 2 oz cup
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

5. Apple-Raisin-Walnut Conserve Page 151

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

Core & Dice Apples

Granny Smith	lbs	1.5	0.75	0.375	2.25	3
Water	ounces	18	9	4.5	27	36
Raisin	ounces (L)	4	2	1	6	8
Walnut, chop	ounces (L)	4	2	1	6	8
Cinnamon	teaspoons	1/2	1/4	1/8	3/4	1
Nutmeg	teaspoons	1/4	1/8	1/16	3/8	1/2
Cloves, ground	teaspoons	1/8	1/16	1/32	3/16	1/4
Ginger	teaspoons	1/8	1/16	1/32	3/16	1/4

Add above items to pot & mix; Bring to full boil at high heat

Bring to a full boil at high heat; Simmer for 7 minutes

Fruit	cups	4	2	1	6	8
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Measure fruit in measuring cup

Add one cup of measured fruit to Mason jar

Add remainder to pot

Add rest of ingredients to Mason jar with pectin on top

Fruit	cups	1	1	1	1	1
Lemon juice	ounces (L)	2	1	1/2	3	4
CA water	teaspoons	4	2	1	6	8
Pectin	teaspoons	3	1.5	0.75	4.5	6

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

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

(add sweetener, stir & simmer for 1 minute)

- Test for jell:**
1. Add 1/2 oz Jam/Jelly into 2 oz cup
 2. Put in freezer until cool (3 minutes)
 3. Check for jell: Try to pour Jam/Jelly from cup
 4. If no jell, add pectin & CA water

6. Orange Marmalade Book Page 155

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

Grapefruit	lbs Organic	0.5	0.25	0.125	0.75	1
Orange	lbs Organic	4	2	1	6	8

Wash, cut in quarters & Cut meat from peel

Discard seeds & 1/2 of the peels

Dice meat & Add to pot

With the other half of the peels:

Use knife to scrap off white membrane

Slice peels 1/8" thin by one one inch long & Add to pot

Bring to full boil at high heat & Simmer 20 minutes

Fruit	cups	4	2	1	6	8
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Measure fruit in measuring cup

Add one cup of measured fruit to Mason jar

Add remainder to pot

Add rest of ingredients to Mason jar with pectin on top

Pot Fruit	cups	1	1	1	1	1
Lemon juice	Tablespoons	3	1.5	0.75	4.5	6
CA water	teaspoons	3	1.5	0.75	4.5	6
Pectin	teaspoons	2	1	0.5	3	4

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

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

(add sweetener, stir & simmer for 1 minute)

Test for jell:

1. Add 1/2 oz Jam/Jelly into 2 oz cup

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

7. Sunrise Marmalade Page 162

	Recipe	Full	1/2x	1/4x	1.5x	2x
Yield:	cups	4	2	1	6	8
Orages	lbs	2.5	1.25	0.625	3.75	5
Wash, Cut off ends, Cut in 1/4ths & Discard seeds						
Cut meat from peel, Dice meat & Discard 1/2 peels						
Do 1/2 Peels	Cut peels one inch long into 1/8 inch strips					
Meat/peels	above					
Carrot, grate	ounces (L)	12	6	3	18	24
Pineapple, chop	ounces (L)	12	6	3	18	24
Raisin	ounces (L)	2	1	0.5	3	4
Water	ounces (L)	12	6	3	18	24
Add to pot & mix; Bring to full boil at high heat						
Simmer for 20 minutes						
Fruit	cups	4	2	1	6	8
Measure fruit in measuring cup						
Add one cup of measured fruit to Mason jar						
Add remainder to pot						
Add rest of ingredients to Mason jar with pectin on top						
Fruit	cups	1	1	1	1	1
Lemon juice	ounces (L)	4	2	1/2	6	8
CA water	teaspoons	2	1	0.5	3	4
Cinnamon	teaspoons	1	1/2	1/4	1 1/2	2
Ginger & Clove	teaspoons	1/2	1/4	1/8	1/16	1
Nutmeg	teaspoons	1/4	1/8	1/16	3/8	1/2
Orange/Spices	cups	4	2	1	6	8
Pectin	teaspoons	3	1.5	0.75	4.5	6
Mix with stick blender in Mason jar; Add to Pot & Mix						
Bring to boil at high heat; Simmer & Stir for 2 minutes						
(add sweetener, stir & simmer for 1 minute)						
Test for jell:	If no jell, return to heat or add pectin & CA water					

8. Pineapple Freezer Jam

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

Mash or Use blender to chop fruit

Fruit	cups	4	2	1	6	8
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Measure fruit in measuring cup

Add one cup of measured fruit to Mason jar

Add rest of ingredients to Mason jar with pectin on top

Fruit	cups	1	1	1	1	1
CA water	teaspoons	4	2	1	6	8
Sugar	cups	2	1	0.5	3	4
Pectin	teaspoons	4	2	1	6	8

Mix with stick blender in Mason jar

Add to cup & Mix

(add sweetener, stir & simmer for 1 minute)

Test for jell:

1. Add 1/2 oz Jam/Jelly into 2 oz cup
2. Put in freezer until cool (3 minutes)
3. Check for jell: Try to pour Jam/Jelly from cup
4. If no jell, add pectin & CA water

1 **9. Citrus Candy from extra peels from marmalade**

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

Extra peels	lbs	1	1/2	1/4	1 1/2	2
Water	cups	2	1	1/2	3	4

Scap off white membrane from peels
 Cut peel two inch long into 1/4 inch strips
 Put peels & water in pot
 Bring to boil at high heat
 Simmer until peels are translucent(about 20 minutes)
 Pour peels into stainer
 Wash under running water for a minute

Peels						
Sugar	cups	1	1/2	1/4	1 1/2	2

Let peels drain in stainer
 Roll peels in powdered sugar to coat them
 Spread in strainer to dry for a day

 Store in air tight container for a month
 OR store in refig or freezer for longer

10. Lemon Pudding

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

Sugar	cups	2	1	1/2	3	4
Cornstarch	ounces (L)	1/2	1/4	1/8	3/4	1

Add sugar & cornstarch to pot & mix

Water	cups	3	1 1/2	3/4	4 1/2	6
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Add water to pot & mix

Cook at medium heat until thick

Lemon Juice	ounces (L)	6	3	1 1/2	9	12
Lemon Rind	teaspoon	6	3	1 1/2	9	12

Add Lemon Juice & graded Rind to pot & mix

Egg yolks	cups	4	2	1	6	8
Water	ounces (L)	1	1/2	1/4	1 1/2	2

Add egg yolks (room temp) & water to bowl & mix

Add to pot & mix

Cook until thickens

Remove from heat

Margarin	teaspoon	6	3	1 1/2	9	12
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Add Margarin & mix

Egg white	cups	4	2	1	6	8
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Beat egg whites (room temp)

with dash of Crean of Tartar in bowl

Add to pot & mix

Vanilla	teaspoon	4	2	1	6	8
Sugar	Tablespoon	4	2	1	6	8

Add Vanilla & Sugar & mix

Use for Lemon Marange pie, light desert with fruit slices as topping

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