

## HOW TO REMAKE SOFT JAM OR JELLY

### REMAKE COOKED JAM OR JELLY

#### IF POWDERED PECTIN WAS USED:

Measure soft jelly into 1 quart container, set aside.

Mix together in pan: 1/4 cup sugar 1/2 cup water  
2 TBSP. bottled lemon juice 4 tsp. powdered pectin

Bring to a boil while stirring. Add 1 quart of soft jelly; bring to a rolling boil over high heat, stirring constantly. Boil hard 1/2 minute. Remove from heat, quickly skim foam off jelly, and fill sterilized jars, leaving 1/4 inch headspace. Adjust new lids and process in boiling water bath.

#### IF LIQUID PECTIN WAS USED:

Mix these three things together in a small dish and set aside:

3/4 cup sugar, 2 TBSP. bottled lemon juice, 2 TBSP. liquid pectin.

Bring 1 quart soft jelly to a boil over high heat, while stirring. Remove from heat and quickly add the 3 ingredients in the bowl. Bring to a full rolling boil, stirring constantly. Boil hard for 1 minute. Quickly skim off foam and fill sterile jars, leaving 1/4 inch headspace. Adjust new lids and process in boiling water bath.

#### IF NO PECTIN WAS ADDED:

For each quart of jelly, add 2 TBSP. bottled lemon juice. Heat to boiling and boil for 3-4 minutes. Use one of the following tests to determine jelly stage:

**TEMPERATURE TEST:** Use a jelly or candy thermometer and boil until mixture reaches 220 degrees.

**SHEET OR SPOON TEST:** Dip a cool metal spoon into the boiling jelly mixture. Raise the spoon about 12 inches above the pan, out of the steam. Turn the spoon so the liquid runs off the side. The jelly is done when the syrup forms two drops that flow together and sheet (or hang off) the edge of the spoon. Remove from heat and quickly skim off foam. Fill sterile jars with jelly, leaving 1/4 inch headspace. Adjust lids and process in boiling water bath.

### REMAKE SOFT FREEZER JAM OR JELLY --- NO COOK:

Remaking instructions vary depending on the brand of pectin used in making the no-cook jam or jelly. Consumer service representatives at General Foods offer the following advice:

**CERTO No-cook Jam or Jelly Remake Instructions:** Measure the unsuccessful jam or jelly, and place in a bowl. For each cup of soft jam or jelly, add the following: 3 TBSP. sugar and 1 1/2 tsp. fresh lemon juice. Stir vigorously for 3 minutes. Then add: 1 1/2 tsp. Certo for each cup of jam/jelly. Stir vigorously for another 3 minutes. Pour into clean containers and proceed according to package directions for no-cook products.

**SURE JELL No Cook Jam or Jelly Remake Instructions:** Make a Pectin Mixture as follows:

1 box Sure-Jell Fruit Pectin

3/4 Cup cold water

Mix together in a small saucepan and bring to a boil over medium heat, stirring constantly. Boil hard 2 minutes, and then set aside while you proceed with the following steps:

Measure the unsuccessful jam or jelly. For each cup of jam/jelly, add 2 TBSP. sugar. Stir vigorously for 3 minutes. Then add 1 TBSP. of pectin mixture for each cup of jam/jelly and stir vigorously for another 3 minutes. Pour into clean containers and proceed according to instructions for no-cook products.

**SURE JELL LIGHT No cook Jam or Jelly Remake Instructions:**

Make a Pectin Mixture as follows:

1 box Sure-Jell Light Fruit Pectin

1 1/2 Cup cold water.

Mix together in a small saucepan and bring to a boil over medium heat, stirring constantly. Boil hard 2 minutes, and then set aside while you proceed with the following steps:

Measure the unsuccessful jam or jelly. For each cup of jam/jelly, add 2 TBSP. sugar. Stir vigorously for 3 minutes. Then add 1 TBSP. of pectin mixture for each cup of jam/jelly and stir vigorously for another 3 minutes. Pour into clean containers and proceed according to instructions for no-cook products.

**PROBLEM: FERMENTS DURING THE ROOM TEMPERATURE STANDING TIME**

During extremely hot weather, no-cook jams or jellies often begin to ferment. This happens because of the presence of yeasts on the fruit and the available sugar in the product. While fermentation doesn't make the product unsafe, it does alter the flavor. To reduce the chance of fermentation, let the no-cook jam or jelly stand at room temperature for 3 or 4 hours, then refrigerate it for the remainder of the standing time. Freeze after a total of about 24 hours.

REF: Missouri Food and Nutrition Newsletter 8/89

Prepared by Iowa State University FAMILIES EXTENSION ANSWER LINE 1-800-262-3804