



Delicious and easy CERTO Jams & Jellies that your family and friends will love over and over again!

TIPS FOR JAM MAKING SUCCESS

- CERTO products are not interchangeable with each other or other brands. Use the CERTO product mentioned in the recipe.
- Always check the best before date before you begin.
- Sugar helps jams and jellies to set, so don't cut down on the amount of sugar.
- **Do not double recipes**, as your jam or jelly may not set.
- Measure ingredients accurately. Prepared fruit or juice should be measured in a glass-measuring cup after chopping or crushing. Sugar should be measured in a dry measuring cup.
- **Use firm ripe fruit** or unsweetened frozen fruit that has been thawed in the refrigerator. Over-ripe or extra fruit will affect the set. Measure with juice.
- Crush berries with a **potato masher** not a food processor.



NO-COOK JAMS VS COOKED JAMS & JELLIES STERILIZATION PROCESS

In this insert you will find recipes that are labeled "No Cook Jams" and "Cooked Jams & Jellies". Here is the difference between them:

NO-COOK JAMS

- No-cook jams may be stored in the refrigerator for up to 3 weeks or can be kept in the freezer for 6 to 8 months.
- Sterilized containers are not required for no-cook jams, they simply need to be washed in hot soapy water and rinsed before use. Plastic freezer containers, or glass jars with tight-fitting lids that are no larger than 2 cups can be used.



COOKED JAMS & JELLIES

- Cooked jams & jellies may be stored on the shelf unopened for up to 1 year.
- It's important to use sterilized jars, lids and utensils when preparing cooked jams and jellies.
- Jars can be sterilized in the oven at 225°F for 10 min. and should be kept warm until filling time.
- Lids should be placed in boiled water until ready to use.



NO-COOK JAMS

DIRECTIONS

- 1 In large mixing bowl stir together prepared fruit and sugar (see chart below). Add lemon juice *if listed in recipe*.
- 2 Let stand 10 min.
- 3 Combine 3/4 cup water with CERTO Pectin Crystals in small saucepan. Bring to a boil and boil 1 min., stirring constantly. Stir into fruit & sugar. Continue stirring for 3 min.
- 4 Put into clean containers filling up to 1/4 inch from rim. Cover with lids. Leave at room temperature 24 hrs. or till set.

RECIPES

Recipes	Preparation of Fruit	Ingredients
Strawberry YIELD: 5 cups	Hull and thoroughly crush strawberries one layer at a time.	2 cups crushed strawberries 4 cups granulated sugar 1 box CERTO Pectin Crystals
Raspberry YIELD: 6 1/2 cups	Crush berries, one layer at a time. Sieve half of the pulp to remove some of the seeds, if desired.	3 cups crushed berries 5 1/4 cups granulated sugar 1 box CERTO Pectin Crystals
Raspberry-Pear YIELD: 6 cups	Crush raspberries, one layer at a time. Peel core and finely chop ripe Bartlett pears.	1 1/2 cups crushed raspberries 2 cups chopped pears 4 1/2 cups granulated sugar 1 box CERTO Pectin Crystals
Blueberry YIELD: 6 cups	Wash and crush blueberries one layer at a time. Can also be pulsed in the food processor.	3 cups crushed blueberries 5 1/4 cups granulated sugar 1 Tbsp lemon juice 1 box CERTO Pectin Crystals
Peach YIELD: 4 1/2 cups	Peel, pit and finely chop ripe peaches.	2 1/4 cups chopped peaches 5 cups granulated sugar 2 Tbsp lemon juice 1 box CERTO Pectin Crystals
Strawberry-Banana YIELD: 6 cups	Hull and thoroughly crush strawberries, one layer at a time. Mash bananas.	2 cups crushed strawberries 1 cup mashed banana 3 cups granulated sugar 1 box CERTO Pectin Crystals

COOKED JAMS

DIRECTIONS

- 1 In large saucepan stir together prepared fruit (see chart below), lemon juice, *if listed in recipe*, and CERTO Pectin Crystals.
- 2 Bring to a boil over high heat.
- 3 Add all the sugar.



- 4 Return to a hard boil for 1 min.
- 5 Remove from heat. Stir and skim for 5 min. to prevent floating fruit (for marmalade, stir 7 min.). Pour into warm sterilized jars (see under Cooked Jams Sterilizing Process) to 1/4 inch from rim. Cover with lids and screw rings on tightly.

RECIPES

Recipes	Preparation of Fruit	Ingredients	Recipes	Preparation of Fruit	Ingredients
Strawberry YIELD: 8 cups	Hull and crush strawberries one layer at a time.	4 1/2 cups crushed strawberries 1 box CERTO Pectin Crystals 7 cups granulated sugar	Blackberry YIELD: 8 cups	Thoroughly crush berries, one layer at a time. Sieve half of the pulp to remove seeds if desired.	5 cups crushed berries 1 box CERTO Pectin Crystals 7 cups granulated sugar
Raspberry or Loganberry YIELD: 8 cups	Crush berries one layer at a time. Sieve half of the pulp to remove some seeds, if desired.	5 cups prepared berries 1 box CERTO Pectin Crystals 7 cups granulated sugar	Sour or Sweet Cherry YIELD: 6 cups	Stem, pit and finely chop or pulse in food processor ripe cherries. For Sweet Cherry , increase sugar to 5 cups and add 1/4 cup lemon juice.	4 cups prepared cherries 1 box CERTO Pectin Crystals 4 1/2 cups granulated sugar
Rhubarb YIELD: 7 1/2 cups	Thinly slice or chop 2 1/2 lbs unpeeled rhubarb. Add 1 cup water, bring to a boil and simmer, covered until soft, about 1 min.	4 1/2 cups prepared rhubarb 1 box CERTO Pectin Crystals 6 1/2 cups granulated sugar	Plum YIELD: 9 1/2 cups	Pit, do not peel, 4 lb ripe plums. Finely chop or pulse in food processor. Add 1/2 cup water; bring to a boil and simmer, covered, 5 min.	6 cups prepared plums 1 box CERTO Pectin Crystals 8 cups granulated sugar
Strawberry-Rhubarb YIELD: 7 cups	Hull and crush berries, one layer at a time. Thinly slice or chop 1 lb unpeeled rhubarb.	2 cups crushed strawberries 2 cups sliced or chopped rhubarb 1 box CERTO Pectin Crystals 5 1/2 cups granulated sugar	Grape (Concord only) YIELD: 9 3/4 cups	Slip skins from 4 lb grapes and reserve. Add 1 cup water to pulp and simmer, covered, 5 min. Sieve to remove pits. Chop skins and add to pulp.	6 cups prepared grapes 1 box CERTO Pectin Crystals 7 1/2 cups granulated sugar
Blueberry YIELD: 7 cups	Crush berries, one layer at a time, or pulse in food processor.	4 cups crushed berries 2 Tbsp lemon juice 1 box CERTO Pectin Crystals 5 cups granulated sugar	Orange Marmalade YIELD: 7 1/2 cups	Remove skins in quarters from 4 oranges and 2 lemons. Lay quarters flat; scrape and discard half of white pith. With knife or scissors thinly slice quarters. Place in saucepan with 2 1/2 cups water and 1/8 tsp baking soda. Simmer covered 20 min., stirring occasionally. Chop peeled fruit and add with any juice to undrained rind. Simmer, covered 10 min. longer.	4 cups of cooked fruit & rind 1 box CERTO Pectin Crystals 6 1/2 cups granulated sugar
Apricot YIELD: 8 cups	Pit, do not peel ripe apricots. Finely chop or pulse in food processor.	5 cups chopped apricots 1 box CERTO Pectin Crystals 7 cups granulated sugar			
Peach or Nectarines or Bartlett Pears YIELD: 6 cups	Peel, pit & finely chop or crush peaches or nectarines. Peel, core & finely chop or crush pears.	4 cups chopped pears or peaches or nectarines 1 box CERTO Pectin Crystals 5 cups granulated sugar			

COOKED JELLIES

DIRECTIONS (EXTRACTING JUICE)

- 1 Place prepared fruit in a jelly bag.
- 2 To make your own jelly bag use cheesecloth, 3 layers thick; wet cloth and spread in a colander or strainer, placed in bowl.
- 3 Use 1 1/2 times fruit called for in recipe for clearer jelly, do not squeeze jelly bag or cheesecloth.
- 4 If insufficient juice, up to 1/2 cup water may be added.
- 5 **After juice is extracted follow directions on chart for Cooked Jams on the left.**

RECIPES

Recipes	Preparation of Juice	Ingredients
Strawberry YIELD: 6 cups	Hull and thoroughly crush 2 1/2 quarts berries one layer at a time. Extract juice as directed above. Do not cook fruit to extract juice.	3 1/2 cups prepared juice 1 box CERTO Pectin Crystals 5 cups granulated sugar
Raspberry YIELD: 7 cups	Crush 2 1/2 quarts berries, one layer at a time. Extract juice as directed above. Do not cook fruit to extract juice.	4 cups prepared juice 1 box CERTO Pectin Crystals 5 1/2 cups granulated sugar
Grape (Concord) YIELD: 8 cups	Stem and thoroughly crush 3 quarts grapes. Add 1 1/2 cups water. Bring to a boil and simmer, covered, 10 min. Extract juice as directed above.	5 cups prepared juice 1 box CERTO Pectin Crystals 7 cups granulated sugar
Apple or Crabapple YIELD: 10 cups	Remove blossom and stem ends from 4 quarts ripe, tart, juicy apples; cut in small pieces (do not peel or core). Add 6 cups water. Bring to a boil and simmer, covered, 10 min. Crush pulp and simmer, covered, 5 min. more. Extract juice as directed above.	7 cups prepared juice 2 Tbsp lemon juice 1 box CERTO Pectin Crystals 9 cups granulated sugar

What To Do If Your Cooked Jam Doesn't Set

Use these directions if you:
(1) used the wrong kind of CERTO product (2) followed incorrect procedures (3) reduced the sugar or fruit volumes
Remaking Cooked Jam
Stir one box CERTO Crystals into 3/4 cup water in small saucepan. Bring to full rolling boil on medium heat; continue boiling 1 min., stirring constantly. Remove from heat; set aside. Place one batch of prepared jam in separate saucepan. Add missing fruit or sugar, if reduced. Bring to full rolling boil on high heat, stirring constantly. Add dissolved pectin. Return to boil; cook just 30 sec. Remove from heat. Stir and skim for 5 min. to prevent floating fruit. Re-bottle in re-sterilized jars with new centres.

What To Do If Your No-Cook (Freezer) Jam Doesn't Set

Use these directions if you:
(1) used the wrong kind of CERTO product (2) followed incorrect procedures (3) reduced the sugar or fruit volumes
Remaking No-Cook (Freezer) Jam
Place one batch of prepared jam in large bowl. Add missing fruit or sugar, if reduced, or if CERTO product has been omitted. Stir 3 min. Pour jam into clean containers. Cover and let stand at room temperature or in refrigerator for up to 24 hours or until set. Freeze as directed.

In a Jam?

For questions before, during or after jam making, don't hesitate to give us a call at **1-800-268-6038** from 9 a.m. to 9 p.m., EST, weekdays. Our jam experts are available to take your calls! For more delicious recipe ideas, visit www.kraftcanada.com