



Mrs. Wages® Fruit Pectin Home Jell®

Before You Begin:

- PREPARE and PROCESS home canning jars and lids according to manufacturer's instructions for sterilized jars.
- Keep jars hot until filled.
- Select fresh, firm, ripe fruit at the peak of flavor. Discard under ripe or defective pieces.
- Wash fruit and berries in a colander under cold running water.
- Use only commercially bottled lemon juice.
- Use full amount of sugar called for in the recipe chart. Reducing the sugar may prevent gelling.
- To ensure best results, do not alter the recipes in any way.
- Use sugar substitutes only in those recipes indicated for Mrs. Wages® Sugar Free Fruit Pectin Home Jell®.
- Doubling recipes is not suggested as the product may not set.
- Keep in mind that your jams or jellies could take up to two weeks to set.
- Process jams and jellies in a boiling water bath canner.
- After processing, do not attempt to re-tighten the bands on the jars as this may crack the seal.
- **Liquid and powdered pectin are not interchangeable. These recipes are for Mrs. Wages® Pectins only. Substituting other brands of pectin can cause failure of product to set-up.**

You will need:

- Measuring cups and spoons
- Jelly bag or cheesecloth
- Large metal spoon or skimmer
- 6-quart to 8-quart or larger saucepan
- Colander
- Timer
- Jar funnel, jar lifter, tongs
- Canning jars with 2-piece lids (lids and rings)
- Water bath canner or other large metal container with rack and cover

Jelly from Bottled Juices:

Fresh fruits and berries not in season? Use commercially prepared unsweetened bottled juice, for the "Prepared Juice" amounts in our jelly recipe chart. No messy juice preparation, no measuring - just pour into saucepan, and continue with Step 5 of instructions under Cooked Jelly and Jam Instructions.

Cooked Jelly and Jam Instructions with Mrs. Wages® Fruit Pectin Home Jell®:

1. Prepare home canning jars and lids according to manufacturer's instructions for sterilized jars. Keep jars hot until filled. Always use new lids.
2. Measure sugar into dry container and set aside.
3. Prepare fruit as directed in recipe chart.
4. If making jelly, extract juice by placing prepared fruit in damp jelly bag or use several thicknesses of cheesecloth to form bag. Twist bag together at the top. Squeeze or press gently to increase flow. To improve clarity, filter juice through damp cheesecloth. For clearest juice, double the specified amount of fruit and let juice drip through bag without squeezing. Measure juice with standard liquid measuring cup. If juice yield is slightly short, add water to pulp in bag and squeeze again.
5. Place measured juice or prepared fruit into 6-quart or 8-quart saucepan. Stir in Mrs. Wages® Fruit Pectin Home Jell® and bottled lemon juice, if listed.
6. When mixture comes to a full boil, quickly stir in pre measured sugar amount. Stirring constantly, return to a full boil (a boil that cannot be stirred down) and boil for 1 minute. Do not overcook pectin as it may break down and prevent gelling. Mrs. Wages® Fruit Pectin Home Jell® requires sugar. Sugar is necessary for flavor, and it preserves and aids in gelling. It is not recommended varying from recipe.
7. Remove from heat and skim off foam. Quickly ladle into hot jars. Leave 1/4-inch head space at the top. Use a clean damp cloth to wipe any spilled jam or jelly from rims and threads of jars. Cover with hot lids and tighten rings firmly.
8. Set hot jars on rack in canner or large saucepan of boiling water. Water must cover jars by 1 or 2 inches. Cover canner and return to boiling. Boil for 5 minutes (begin timer when water has returned to a boil). At altitudes of 1000 feet or higher, increase processing time 1 minute for each 1000 feet of altitude. **THIS STEP IS IMPORTANT.**
9. Remove canner from heat, remove lid and let jars sit 5 minutes in canner. Remove jars from canner, and set on a clean towel or rack to cool.
10. When cool, check seals. Lids should be down in the center or stay down when pressed. Label, date and store in a cool, dark, dry place. Unsealed jars should be refrigerated and used within 3 weeks.

Freezer Jam Instructions:

1. Use plastic freezer containers or jars with tight fitting lids. Wash, rinse and immerse containers and lids briefly in very hot water or very hot dishwasher rinse.
2. Prepare fruit as directed in recipe chart and measure into large mixing bowl. Add bottled lemon juice if listed. Stir sugar into prepared fruit and mix thoroughly. Let stand 20 minutes, stirring occasionally.
3. In a small saucepan add 1 cup of water and slowly stir in Mrs. Wages® Fruit Pectin Home Jell® to prevent lumping. Bring to a full boil for 1 minute, stirring constantly to prevent scorching or sticking. Remove from heat and quickly stir pectin solution into fruit-sugar mixture. Continue stirring for 3 minutes.
4. Ladle jam into containers, leaving 1/2-inch head space at top. Cover containers and refrigerate. After jam has set (about 3 hours) transfer to freezer.
5. Store in freezer up to 1 year. Once a container is opened, keep in refrigerator and use within a few days.

IMPORTANT: MRS. WAGES® FRUIT PECTIN HOME JELL® DIRECTIONS FOR USE AND RECIPES ARE NOT INTERCHANGEABLE WITH MRS. WAGES® SUGAR FREE FRUIT PECTIN HOME JELL®.

Mrs. Wages® Fruit Pectin Home Jell®						
JELLY						
To Make	To Prepare Fruit For Jelly	Amount of Fruit	Prepared Fruit Juice (Cups)	Mrs. Wages® Fruit Pectin Home-Jell® Package	Sugar (Cups)	YIELD (Cups)
Apple or Crabapple	Select ripe tart apples. Sort, wash and remove stem and blossom ends. Do not peel or core. Chop finely. Add 5 cups water, cover and simmer 10 minutes, stirring occasionally. Add 2 Tbsp bottled lemon juice to prepared juice.	5 lbs	4	1	5½	6-7
Blackberry or Boysenberry	Sort, stem and wash, firm ripe berries. Crush thoroughly. Add 1 cup water, if needed, cover and bring to a boil. Reduce heat and simmer 5 to 10 minutes, stirring occasionally.	10-12 cups	3½	1	4½	5-6
Blueberry	Sort, stem and wash, firm ripe berries. Crush thoroughly. Cover and bring to a boil, reduce heat and simmer 5 minutes. Add 2 Tbsp bottled lemon juice to prepared juice.	12 cups	3½	1	4½	5-6
Sour Cherry	Sort, stem and wash, firm ripe cherries, but do not pit. Crush. Add ½ cup water, cover and simmer 10 minutes, stirring occasionally.	3½ lbs	3½	1	4½	5-6
Grape (Concord)	Sort, wash and remove stems from firm ripe grapes. Crush one layer at a time. Add 1 cup water, cover and simmer 10 minutes, stirring occasionally.	3½ lbs	5	1	7	8-9
Grape (Muscadine)	Sort, wash and remove stems from ripe grapes. Crush one layer at a time. Add ¾ cup water, cover and simmer 10 minutes, stirring occasionally. Refrigerate extracted juice overnight. Filter through cheesecloth to remove any crystals which formed in the juice.	5 lbs	5	1	7	8-9
Mint	Wash mint leaves and stems. Crush or chop finely. Add 3 ¼ cups water and bring to a boil. Remove from heat, cover and let stand 10 minutes. Add green coloring, if desired.	1½ packed cups	3	1	4	4-5
Peach	Wash and pit, firm ripe peaches. Do not peel. Crush or chop finely. Add 1 cup water, cover and simmer 10 minutes, stirring occasionally.	3½ lbs	3	1	4½	5-6
Pear	Wash, peel and core ripe pears. Crush or chop finely. Add 3 cups water, cover and simmer 10 minutes, stirring occasionally. Add 2 Tbsp bottled lemon juice to prepared juice.	3½ lbs	4	1	5½	6-7
Plum	Sort and wash ripe tart plums. Do not pit or peel. Cut into pieces and crush thoroughly. Add 1 cup water, cover and simmer 10 minutes, stirring occasionally. Sweet plums may need ¼ cup bottled lemon juice.	4½ lbs	5	1	7	8-9
Raspberry (Red or Black)	Sort, stem and wash firm ripe berries. Crush thoroughly. Add ½ cup water and bring to a boil.	14 cups	4	1	5½	7-8
Strawberry	Sort, stem and wash firm ripe berries. Crush thoroughly. Add 1 cup water, if needed, cover and bring to a boil. Reduce heat and simmer 5 to 10 minutes.	12 cups	3½	1	4½	4-5

JAM						
To Make	To Prepare Fruit For Jam	Amount of Fruit	Prepared Fruit (Cups)	Mrs. Wages® Fruit Pectin Home-Jell® Package	Sugar (Cups)	YIELD (Cups)
Apricot	Wash, peel and pit, firm ripe apricots. Cut into small pieces and crush. Add ¼ cup bottled lemon juice.	4 lbs	5	1	7	6-7
Blackberry Raspberry Boysenberry Dewberry	Sort, stem and wash, firm ripe berries. Crush thoroughly. Sieve all or part of pulp to remove seeds, if desired.	8 cups	5	1	7	8-9
Blueberry	Sort, stem and wash, firm ripe berries. Crush thoroughly. Add 2 Tbsp bottled lemon juice.	8 cups	4	1	5	6-7
Sour Cherry	Sort, stem, wash and pit cherries. Crush or chop finely.	3 lbs	4	1	5	6-7
Fig	Sort, wash and remove stem ends from figs. Peel, if desired. Grind or crush thoroughly. Add ½ cup bottled lemon juice and ½ cup water.	3¼ lbs	5	1	7½	9-10
Grape (Concord)	Sort, wash and remove stems from firm ripe grapes. Slip skins from grapes. Add 1 cup of water to pulp. Cover and simmer 5 minutes, stirring occasionally. Sieve pulp to remove seeds. All or part of finely chopped or ground skins may be added to pulp, if desired.	4 lbs	4	1	7	8-9
Peach	Wash, peel and pit, firm ripe peaches. Cut into small pieces and crush. Add ⅓ cup bottled lemon juice.	3½ lbs	3¾	1	5	6-7
Pear	Wash, peel and core ripe pears. Crush or chop finely. Add 2 Tbsp bottled lemon juice.	4 lbs	4	1	5	6-7
Plum	Sort, wash and pit, ripe tart plums. Do not peel. Cut into pieces and crush thoroughly. Add ½ cup water, cover and simmer 5 minutes, stirring occasionally.	4 lbs	6	1	8	9-10
Strawberry	Sort, stem and wash firm ripe strawberries. Crush thoroughly.	12 cups	5	1	7	8-9

FREEZER JAM						
To Make	To Prepare Fruit For Freezer Jam	Amount of Fruit	Prepared Fruit (Cups)	Mrs. Wages® Fruit Pectin Home-Jell® Package	Sugar (Cups)	YIELD (Cups)
Blackberry Raspberry	Sort, stem and wash, firm ripe berries. Crush thoroughly.	4 cups	2	1	4	5-6
Blueberry	Sort, stem and wash, firm ripe berries. Crush thoroughly. Add 1 Tbsp bottled lemon juice.	4 cups	2	1	4	5-6
Peach	Wash, peel and pit, firm ripe peaches. Cut into small pieces and crush. Add 1 Tbsp bottled lemon juice. To prevent darkening, add 1 Tbsp Mrs. Wages® Fresh Fruit Preserver, if desired.	2 lbs	2	1	4	5-6
Strawberry	Sort, stem and wash, firm ripe strawberries. Crush thoroughly.	4 cups	2	1	4	5-6