



# Mrs. Wages® Home Jell® Fruit Pectin

## 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® Home Jell® Sugar Free Fruit Pectin.
- 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.

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Mrs. Wages canning instructions are based on the USDA safety guidelines.  
More information can be found at <https://nchfp.uga.edu/resources/category/usda-guide>



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

JELLY						
To Make	To Prepare Fruit For Jelly	Amount of Fruit	Prepared Fruit Juice (Cups)	Mrs. Wages® Home-Jell® Fruit Pectin	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 Package (1.75 OZ) or ½ cup	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 Package (1.75 OZ) or ½ cup	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 Package (1.75 OZ) or ½ cup	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 Package (1.75 OZ) or ½ cup	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 Package (1.75 OZ) or ½ cup	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 Package (1.75 OZ) or ½ cup	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 Package (1.75 OZ) or ½ cup	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 Package (1.75 OZ) or ½ cup	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 Package (1.75 OZ) or ½ cup	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 Package (1.75 OZ) or ½ cup	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 Package (1.75 OZ) or ½ cup	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 Package (1.75 OZ) or ½ cup	4½	4-5



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JAM						
To Make	To Prepare Fruit For Jam	Amount of Fruit	Prepared Fruit (Cups)	Mrs. Wages® Home-Jell® Fruit Pectin	Sugar (Cups)	YIELD (Cups)
Apricot	Wash, peel and pit, firm ripe apricots. Cut into small pieces and crush. Add 1/4 cup bottled lemon juice.	4 lbs	5	1 Package (1.75 OZ) or ½ cup	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 Package (1.75 OZ) or ½ cup	7	8-9
Blueberry	Sort, stem and wash, firm ripe berries. Crush thoroughly. Add 2 Tbsp bottled lemon juice.	8 cups	4	1 Package (1.75 OZ) or ½ cup	5	6-7
Sour Cherry	Sort, stem, wash and pit cherries. Crush or chop finely.	3 lbs	4	1 Package (1.75 OZ) or ½ cup	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.	3½ lbs	5	1 Package (1.75 OZ) or ½ cup	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 Package (1.75 OZ) or ½ cup	7	8-9
Peach	Wash, peel and pit, firm ripe peaches. Cut into small pieces and crush. Add 1/3 cup bottled lemon juice.	3½ lbs	3¾	1 Package (1.75 OZ) or ½ cup	5	6-7
Pear	Wash, peel and core ripe pears. Crush or chop finely. Add 2 Tbsp bottled lemon juice.	4 lbs	4	1 Package (1.75 OZ) or ½ cup	5	6-7
Plum	Sort, wash and pit, ripe tart plums. Do not peel. Cut into pieces and crush thoroughly. Add 1/2 cup water, cover and simmer 5 minutes, stirring occasionally.	4 lbs	6	1 Package (1.75 OZ) or ½ cup	8	9-10
Strawberry	Sort, stem and wash firm ripe strawberries. Crush thoroughly.	12 cups	5	1 Package (1.75 OZ) or ½ cup	7	8-9



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FREEZER JAM						
To Make	To Prepare Fruit For Freezer Jam	Amount of Fruit	Prepared Fruit (Cups)	Mrs. Wages® Home-Jell® Fruit Pectin	Sugar (Cups)	YIELD (Cups)
Blackberry Raspberry	Sort, stem and wash, firm ripe berries. Crush thoroughly.	4 cups	2	1 Package (1.75 OZ) or ½ cup	4	5-6
Blueberry	Sort, stem and wash, firm ripe berries. Crush thoroughly. Add 1 Tbsp bottled lemon juice.	4 cups	2	1 Package (1.75 OZ) or ½ cup	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 Package (1.75 OZ) or ½ cup	4	5-6
Strawberry	Sort, stem and wash, firm ripe strawberries. Crush thoroughly.	4 cups	2	1 Package (1.75 OZ) or ½ cup	4	5-6