

From the Makers of  
**SURE-JELL®**

# CERTO®

## PREMIUM LIQUID FRUIT PECTIN

### before you start – important tips for success

**Use firm ripe fruit** for best flavor and set. Over-ripe fruit makes a soft set. Under-ripe fruit makes a firm set.

**Buy new, flat jar lids** for a good seal.

**Always use clean jars.** Thoroughly wash jars or containers before starting.

**Use only the Sure-Jell® pectin product specified in the recipes** to insure a proper set. Pectin products are not interchangeable.

**Measure ingredients exactly.** Spoon sugar into dry (metal or plastic) measuring cups. Scrape excess sugar from top of cup with a straight-edged knife. Use liquid (glass or plastic) measuring cups with a pour spout to measure **prepared fruit**. (Use amount of sugar specified in each recipe. **ALTERING RECIPES or INGREDIENTS** could cause a set failure.)

**Some jams and jellies may take up to 2 weeks to set.** See individual recipes.

To make homemade jam & jelly with less sugar, look for **Sure-Jell® for Less or No Sugar Needed Recipes** in the pink box.



### quick & easy freezer jam & jelly directions

(Takes about half the time of cooked method, softer set, fresh fruit taste.)

1. **Wash and rinse plastic containers** with tight fitting lids. Use 1 to 2 cup size containers.
2. **Prepare fruit** as directed in following charts. For berries, crush 1 cup at a time, using a potato masher for best results. If using food processor, pulse to very finely chop. **DO NOT PUREE.** Jam should have bits of fruit.
3. **Measure exact amount of prepared fruit** (or juice) into a large bowl.
4. **Measure exact amount of sugar** into separate bowl. (REDUCING SUGAR OR USING SUGAR SUBSTITUTES WILL RESULT IN SET FAILURES.) Try *Sure-Jell for Less or No Sugar Needed Recipes Fruit Pectin* for no- or low-sugar jams and jellies.
5. **Stir sugar into prepared fruit or juice.** Mix well. Let stand 10 minutes; stir occasionally.
6. **Stir pectin into lemon juice and water (if required)** in small bowl.
7. **Stir pectin mixture into prepared fruit or juice.** Stir constantly until sugar is *completely dissolved and no longer grainy*, about 3 minutes. (A few sugar crystals may remain.)
8. **Pour into prepared containers**, leaving 1/2-inch space at top for expansion during freezing; cover.
9. **Let stand at room temperature 24 hours until set.** Refrigerate up to 3 weeks. Otherwise, store in freezer for up to 1 year. Thaw in refrigerator.

### QUICK & EASY FREEZER JAM RECIPES

FRUIT TO BUY (FULLY RIPE)	HOW TO PREPARE FRUIT	INGREDIENTS	MAKES (about)
<b>apricot</b> 2 lb. apricots	Leave skin on apricots. Pit and very finely chop apricots.	3 cups very finely chopped apricots 1/4 cup water 6 cups sugar 2 pouches CERTO	7 cups
<b>blueberry</b> 2 pt. blueberries 1 lemon	Discard stems and crush blueberries.	2 cups crushed blueberries 2 Tbsp. fresh lemon juice 4 cups sugar 1 pouch CERTO	5 cups
<b>cherry (sour)</b> 1 1/2 lb. sour cherries 2 lemons	Discard stems, pit and very finely chop cherries.	1 3/4 cups very finely chopped cherries 1/4 cup fresh lemon juice 4 cups sugar 1 pouch CERTO	4 cups
<b>peach</b> 2 1/4 lb. peaches 3 lemons	Peel, pit and finely chop peaches.	2 3/4 cups finely chopped peaches 1/3 cup fresh lemon juice 6 1/2 cups sugar 2 pouches CERTO	7 cups
<b>mango</b> 4 medium mangoes 2 lemons	Peel, pit and mash mangoes.	3 cups mashed mangoes 1/4 cup fresh lemon juice 6 cups sugar 2 pouches CERTO	8 cups
<b>red raspberry or blackberry</b> 2 pt. berries 1 lemon	Crush berries. Sieve 1/2 of the pulp to remove some seeds, if desired.	2 cups crushed berries 2 Tbsp. fresh lemon juice 4 cups sugar 1 pouch CERTO	5 cups
<b>raspberry-peach</b> 1 1/2 pt. raspberries 1 lb. peaches 2 lemons	Crush raspberries. Peel, pit and finely chop peaches.	1 1/2 cups crushed raspberries 1 cup finely chopped peaches 3 Tbsp. fresh lemon juice 4 1/2 cups sugar 1 pouch CERTO	6 cups
<b>strawberry</b> 2 pt. strawberries 1 lemon	Discard stems and crush strawberries.	2 cups crushed strawberries 2 Tbsp. fresh lemon juice 4 cups sugar 1 pouch CERTO	4 cups
<b>strawberry - blueberry</b> 1 pt. strawberries 1 pt. blueberries 1 lemon	Discard stems and crush strawberries. Discard stems and crush blueberries.	1 cup crushed strawberries 1 cup crushed blueberries 2 Tbsp. fresh lemon juice 4 cups sugar 1 pouch CERTO	5 cups

### QUICK & EASY FREEZER JELLY RECIPES

JELLY	INGREDIENTS	MAKES (about)
<b>grape</b> (may take 1 week to set)	2 cups bottled grape juice 2 Tbsp. water 4 cups sugar 1 pouch CERTO	5 cups
<b>grapefruit</b>	2 cups fresh or reconstituted frozen grapefruit juice 2 Tbsp. water 4 1/2 cups sugar 1 pouch CERTO	5 cups
<b>hot pepper</b> (may take 1 week to set)	Protect hands with rubber gloves while preparing peppers. 2/3 cup whole picked jalepeño peppers, drained, seeded and finely chopped {Buy 1 jar (10 1/4 oz.) peppers.} 1 1/3 cups bottled apple juice 2 Tbsp. cider vinegar Add 1 drop green food coloring with peppers and juice. 4 cups sugar 1 pouch CERTO	4 cups

### cooked jam & jelly directions

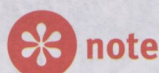
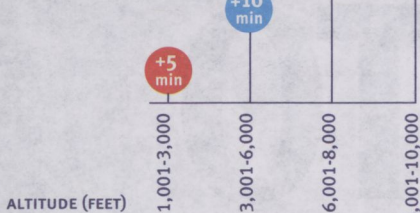
(Traditional cooked method, firmer set, cooked fruit taste.)

1. **Bring boiling-water canner**, half-full with water, to simmer.
2. **Wash jars and screw bands** in hot, soapy water; rinse with warm water. Pour boiling water over flat lids in saucepan off the heat. Let stand in hot water until ready to use. Drain well before filling.
3. **Prepare fruit** as directed in following charts. For berries, crush 1 cup at a time, using a potato masher for best results. If using food processor, pulse to chop. **DO NOT PUREE.** Jam should have bits of fruit.
4. **Measure exact amount of prepared fruit** (or juice for jelly) into 6- or 8-quart saucepot. Stir in lemon juice and water (if required) as indicated in chart.
5. **Measure exact amount of sugar** into separate bowl. (REDUCING SUGAR OR USING SUGAR SUBSTITUTES WILL RESULT IN SET FAILURES.) Try *Sure-Jell for Less or No Sugar Needed Recipes Fruit Pectin* for no- or low-sugar jams and jellies.
6. **Stir sugar into fruit** or juice in saucepot. Add 1/2 teaspoon butter or margarine to reduce foaming, if desired.
7. **Bring mixture to full rolling boil** (a boil that doesn't stop bubbling when stirred) on high heat, *stirring constantly*.
8. **Stir in pectin** quickly. Return to *full rolling boil and boil exactly 1 minute, stirring constantly*. Remove from heat. Skim off any foam with metal spoon.
9. **Ladle quickly into prepared jars**, filling to within 1/8 inch of tops. Wipe jar rims and threads. Cover with two-piece lids. Screw bands tightly (see Note on reverse side)\*. Place jars on elevated rack in canner. Lower rack into canner. Water must cover jars by 1 to 2 inches; add boiling water if needed. Cover; bring water to gentle boil. Process jams 10 minutes; jelly 5 minutes. Adjust processing time according to Altering Chart (on reverse side). Remove jars and place upright on a towel to cool completely. After jars cool, check seals by pressing middle of lid with finger. (If lid springs back, lid is not sealed and refrigeration is necessary.)
10. **Let stand at room temperature 24 hours** (or time indicated on recipe). Store unopened jams and jellies in cool, dry, dark place up to 1 year. Refrigerate opened jams and jellies up to 3 weeks.

## ALTITUDE CHART

At altitudes above 1,000 feet, increase processing time as indicated

INCREASED PROCESSING TIME (MINUTES)



**note**

To use inversion instead of boiling water bath method, turn jars upside-down after bands have been screwed tightly. After 5 minutes, turn upright. Avoid improper lid seal by filling jars **immediately** with hot fruit mixture.

If preparing jams or jellies for a contest or competition, be sure to check rules for jam and jelly processing. Some contests do not accept the inversion method.

## COOKED JAM RECIPES

FRUIT TO BUY (FULLY RIPE)	HOW TO PREPARE FRUIT	INGREDIENTS	MAKES (about)
<b>apricot</b> 2 ½ lb. apricots 2 lemons (may take 2 weeks to set)	Leave skin on apricots. Pit and finely chop apricots.	3 ½ cups finely chopped apricots 1/3 cup fresh lemon juice 5 ¾ cups sugar 1 pouch CERTO	7 cups
<b>blackberry, boysenberry, dewberry or youngberry</b> 2 qt. berries	Crush berries. Sieve 1/2 of the pulp to remove some seeds, if desired.	4 cups crushed berries 7 cups sugar 1 pouch CERTO	8 cups
<b>blueberry</b> 4 pt. berries 1 lemon	Discard stems and crush blueberries.	4 ½ cups crushed blueberries 2 Tbsp. fresh lemon juice 7 cups sugar 2 pouches CERTO	9 cups
<b>cherry (sour)</b> 3 lb. sour cherries	Discard stems, pit and finely chop cherries.	4 cups finely chopped cherries 6 ¾ cups sugar 2 pouches CERTO	8 cups
<b>hot pepper</b> 6 medium jalapeño peppers 1 medium green bell pepper 1 medium red bell pepper	Protect hands with rubber gloves while preparing peppers. Remove stems and seeds from peppers. (Leave seeds in jalapeño peppers for a hotter flavor.) Finely chop enough jalapeño peppers for ¾ cup. Finely chop bell peppers.	2 ¾ cups finely chopped peppers 1 ½ cups cider vinegar 1 Tbsp. crushed red pepper (added with pectin, in place of jalapeño seeds) 6 ½ cups sugar 1 pouch CERTO	7 cups
<b>orange marmalade</b> 3 oranges 2 lemons (may take 2 weeks to set)	Remove only colored part of peel from oranges and lemons with vegetable peeler; chop and set aside. Peel and discard white part of peel from fruit. Chop fruit, reserving juice; set aside. Place peels, 1 ½ cups water and 1/8 teaspoon baking soda in saucepan. Bring to boil. Reduce heat; cover and simmer 20 minutes, stirring occasionally. Add fruit and juice; simmer 10 minutes.	3 cups cooked fruit 5 cups sugar 1 pouch CERTO	6 cups
<b>peach or pear</b> 3 lb. fruit 2 lemons	Peel, pit or core and finely chop fruit.	4 cups finely chopped fruit 1/4 cup fresh lemon juice 7 ½ cups sugar 1 pouch CERTO	8 cups
<b>plum</b> 3 lb. plums	Leave skin on plums. Pit and finely chop plums. Place plums and 1/2 cup water in saucepan. Bring to boil. Reduce heat; cover and simmer 5 minutes.	4 ½ cups finely cooked plums 7 ½ cups sugar 1 pouch CERTO	8 cups
<b>red raspberry or loganberry</b> 4 pt. berries	Crush berries. Sieve 1/2 of the pulp to remove some seeds, if desired.	4 cups crushed berries 6 ½ cups sugar 1 pouch CERTO	7 cups
<b>strawberry</b> 4 pt. strawberries	Discard stems and crush strawberries.	4 cups crushed strawberries 7 cups sugar 1 pouch CERTO	8 cups
<b>strawberry - rhubarb</b> 2 pt. strawberries 1 lb. rhubarb	Discard stems and crush strawberries, set aside. Finely chop rhubarb; place in 2 qt. saucepan with 1/2 cup water. Bring to boil. Reduce heat; cover. Simmer 2 minutes or until rhubarb is soft.	2 ¾ cups crushed strawberries 1 ¾ cups prepared rhubarb 6 ½ cups sugar 1 pouch CERTO	8 cups
<b>triple berry</b> 2 pt. strawberries 1 pt. raspberries 1 pt. blackberries	Discard stems and crush strawberries. Crush raspberries. Crush blackberries.	2 cups crushed strawberries 1 cup crushed raspberries 1 cup crushed blackberries 7 cups sugar 1 pouch CERTO	8 cups

## cooked jelly directions

1. Prepare lids and jars as directed under Cooked Jam & Jelly directions.
2. Prepare fruit as directed in the following chart.
3. Place 3 layers of damp cheesecloth or jelly bag in large bowl. Pour prepared fruit into cheesecloth. Tie cheesecloth closed; hang and let drip into bowl until dripping stops. Press gently.
4. Measure *exact* amount of prepared juice into 6- or 8-quart saucepot. (If necessary, add up to 1/2 cup water to get exact amount of prepared juice needed.) Stir in lemon juice and water (if required) as indicated in chart. Proceed with Step 5 (Measuring Sugar) of Cooked Jam & Jelly Directions on other side.

## COOKED JELLY RECIPES

FRUIT TO BUY (FULLY RIPE)	HOW TO PREPARE FRUIT TO MAKE JUICE	INGREDIENTS	MAKES (about)
<b>apple or crabapple</b> 3 ½ lb. apples	Discard stems and blossom ends. Cut apples into small pieces (do not peel or core). Place in a large saucepan; add 3 cups water. Bring to boil. Reduce heat; cover and simmer 5 minutes. Crush cooked apples; cover and simmer 5 minutes.	5 cups prepared juice 7 ½ cups sugar 1 pouch CERTO	9 cups
<b>black raspberry</b> 5 pt. black raspberries 2 lemons	Crush black raspberries.	3 cups prepared juice 1/4 cup fresh lemon juice 5 cups sugar 1 pouch CERTO	6 cups
<b>cherry (sour)</b> 3 ½ lb. sour cherries	Discard stems, pit and finely chop cherries. Place in a saucepan; add 1/2 cup water. Bring to boil. Reduce heat; cover and simmer 10 minutes.	3 ½ cups prepared juice 7 cups sugar 2 pouches CERTO	7 cups
<b>currant</b> 7 pt. currants (about 5 lb.)	Discard stems and crush currants. Place in a saucepan; add 1 cup water. Bring to boil. Reduce heat; cover and simmer 10 minutes.	5 cups prepared juice 7 cups sugar 1 pouch CERTO	8 cups
<b>grape (Concord)</b> 3 lb. Concord grapes	Discard stems and crush grapes. Place in a saucepan; add 1/2 cup water. Bring to boil. Reduce heat; cover and simmer 10 minutes.	4 cups prepared juice 7 cups sugar 1 pouch CERTO	7 cups
<b>mint</b> 1 ½ cups firmly packed mint leaves 1 lemon	Wash mint leaves; finely chop. Place in a large saucepan; add 2 ¼ cups water. Bring to boil. Remove from heat; cover and let stand 10 minutes. Stir in a few drops of green food coloring.	1 ¾ cups prepared mint infusion 2 Tbsp. fresh lemon juice 3 ½ cups sugar 1 pouch CERTO	4 cups
<b>plum</b> 4 lb. plums	Leave skin on plums. Pit and finely chop plums. Place in a large saucepan; add 1 cup water. Bring to boil. Reduce heat; cover and simmer 10 minutes.	4 cups prepared juice 6 ½ cups sugar 1 pouch CERTO	7 cups
<b>red raspberry, boysenberry, dewberry or loganberry</b> 5 pt. berries	Crush berries.	4 cups prepared juice 7 ½ cups sugar 2 pouches CERTO	8 cups
<b>strawberry</b> 6 pt. strawberries 2 lemons	Discard stems and crush strawberries.	3 ¾ cups prepared juice 1/4 cup fresh lemon juice 7 ½ cups sugar 2 pouches CERTO	8 cups

## What to do if your cooked jam or jelly doesn't set

1. Prepare jars as directed in Cooked Jam directions.
2. **Trial batch**  
Measure 1 cup unset jam or jelly into small saucepan. Bring mixture to full rolling boil (a boil that doesn't stop bubbling when stirred) on high heat, stirring constantly. Add 3 Tbsp. sugar, 1 1/2 tsp. fresh lemon juice and 1 1/2 tsp. CERTO® Liquid Fruit Pectin; stir to blend well. Return to full rolling boil on high heat, stirring constantly. Remove from heat. Skim off any foam. Pour into prepared jar. Cover; let stand 24 hours to check set. Refrigerate opened pouch of CERTO Liquid Fruit Pectin.
3. **Remainder of batch**  
Do not remake more than 8 cups of jam or jelly at one time. If Trial Batch sets, follow recipe above, using listed measures of sugar, lemon juice and CERTO Liquid Fruit Pectin for EACH 1 cup of jam or jelly. Measure jam or jelly into a large saucepot. Bring to full rolling boil; boil 1 minute, stirring constantly. Remove from heat. Skim off any foam. Ladle into prepared jars. Follow water bath method to process jars. Discard any leftover CERTO Liquid Fruit Pectin.