



# How to Remake Jams & Jellies

If your jam or jelly has not set after 2 weeks and you followed the recipe instructions completely and accurately, you may remake it in order to achieve a firmer set.

## QUICK TIPS

- Read recipe to assure that correct ingredient measurements were used.
- Only remake products that have been heat processed and have maintained a good seal.
- Ensure best results by making a trial batch with 250 ml unset jam or jelly.
- It's best not to remake more than 2 L at one time.
- All remade cooked jams and jellies must be heat processed again in a waterbath preserver.

## Jams & Jellies Made With Added Pectin

### Ball® RealFruit™ Classic Pectin

1. MEASURE the jam or jelly that needs to be remade.
2. MEASURE for each 250 ml of unset jam or jelly:
  - 7 ml Ball® RealFruit™ Classic Pectin
  - 20 ml water
  - 40 ml sugar
3. COMBINE pectin and water in a large saucepan. Bring to a boil over medium-high heat, stirring constantly to prevent burning.
4. ADD unset jam or jelly and sugar, stirring to blend. Bring to a full rolling boil over high heat, stirring constantly. Boil 30 seconds. Remove from heat. Skim foam if necessary.
5. LADLE hot jam into hot jars leaving 1/4 inch (0.5 cm) headspace. Wipe rim. Center hot lid on jar. Apply band and adjust until fit is fingertip tight.
6. PROCESS in a waterbath preserver for 10 minutes, adjusting for altitude.

### Without Added Pectin

1. PLACE the unset soft spread in a large saucepan. Bring to a boil over high heat. Continue to boil to the temperature indicated in the original recipe or to the gelling point if a temperature is not given.
2. LADLE hot jam into hot jars leaving 1/4 inch (0.5 cm) headspace. Wipe rim. Center hot lid on jar. Apply band and adjust until fit is fingertip tight.
3. PROCESS in a waterbath preserver for 10 minutes, adjusting for altitude.