



# 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 240 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 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 (0.65 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.