

Quick & Easy Freezer Jam & Jelly Directions

Freezer jams and jellies have softer sets than cooked jams or jellies, but they can be prepared in about half the time.

1 Use dry measuring cup to measure exact amount of prepared fruit, or use liquid measuring cup to measure exact amount of prepared juice, into large bowl.
Stir in lemon juice if listed in recipe.

2 Measure **EXACT** amount of sugar; add to fruit. Let stand 10 min.; stirring occasionally. **(DO NOT REDUCE THE SUGAR OR USE SUGAR SUBSTITUTE SINCE THIS WILL RESULT IN SET FAILURES.)**

3 Stir 1 pkg. SURE-JELL Premium Fruit Pectin and 3/4 cup water in small saucepan. (Pectin may start out lumpy.) Bring to boil on high heat, stirring constantly. Boil 1 min., stirring constantly. Remove from heat.

4 Add pectin mixture to fruit or juice mixture; stir 3 min. or until sugar is completely dissolved and no longer grainy. (A few sugar crystals may remain.)

5 Fill all containers immediately, leaving 1/2 inch space at tops for expansion during freezing; cover with lids.

6 Let stand at room temperature 24 hours or until set. Refrigerate up to 3 weeks. Or, freeze up to 1 year. If frozen, thaw in refrigerator before using.

SUPPLIES NEEDED:

Dry measuring cup,
liquid measuring cup,
2 large bowls,
large saucepan,
ladle, jars, lids
and seals.



Quick and Easy Freezer Jam Recipes

Fruit to Buy (fully ripe)	How to Prepare Fruit	Ingredients	Makes (about)
Apricot 1-3/4 lb. apricots 1 lemon	Finely chop unpeeled apricots.	2-1/2 cups finely chopped apricots 2 Tbsp. fresh lemon juice 5-1/2 cups sugar	7 cups
Blackberry 6 cups blackberries	Crush blackberries. If desired, press half the crushed fruit through sieve to remove seeds.	3 cups crushed blackberries 5-1/4 cups sugar	7 cups
Blueberry 5 cups blueberries	Remove and discard blueberry stems. Finely chop or mash blueberries.	3 cups chopped blueberries 5-1/4 cups sugar	7 cups
Cherry (sour) 1-1/2 lb. sour cherries	Discard cherry stems. Pit and finely chop cherries.	2 cups finely chopped cherries 4 cups sugar	5 cups
Peach 2 lb. peaches 1 lemon	Peel, pit and finely chop peaches.	3 cups finely chopped peaches 2 Tbsp. fresh lemon juice 4-1/2 cups sugar	6 cups
Peach-Vanilla Bean 2 lb. peaches 1 lemon	Peel, pit and finely chop peaches.	Follow Peach instructions. 1 Tbsp. vanilla bean paste	6 cups
Mango 4 mangos 2 lemons	Mash peeled mangos.	3 cups mashed mangos 1/4 cup fresh lemon juice 5 cups sugar	6 cups
Red Raspberry 6 cups red raspberries	Crush raspberries. If desired, press half the crushed fruit through sieve to remove seeds.	3 cups crushed raspberries 5-1/4 cups sugar	7 cups
Raspberry-Peach 3 cups raspberries 1-1/4 lb. peaches	Crush raspberries. If desired, press half the crushed fruit through sieve to remove seeds. Peel, pit and finely chop peaches.	2 cups crushed raspberries 1-1/2 cups finely chopped peaches 7 cups sugar	7 cups
Strawberry 4 cups strawberries	Remove and discard strawberry stems. Crush strawberries.	2 cups crushed strawberries 4 cups sugar	5 cups
Strawberry-Blueberry 3 cups strawberries 2 cups blueberries	Remove and discard strawberry stems. Crush all berries.	1-1/2 cups crushed strawberries 1 cup crushed blueberries 4-1/2 cups sugar	6 cups