



Institute of Food and Agricultural Sciences

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### REMAKING SOFT JELLIES OR JAMS

It is not always possible to remake soft jellies so that the product will be satisfactory. However, soft jellies can sometimes be improved by re-cooking according to the directions given below. **It is best to re-cook only 4 to 6 cups of jelly at a time.** All references below to 'jelly' refer to jelly or jam.

To remake with added pectin: (If the jelly was first made without added pectin) Heat the jelly to boiling and boil for a few minutes until the jelling point is reached. If the juice was not acid enough, add ½ Tablespoon lemon juice per cup of jelly before boiling. Remove jelly from heat, skim, pour immediately into hot, sterilized jars. Leave 1/4 inch headspace. Adjust new, 2-piece lids and process 5 minutes in boiling water. Allow to cool.

To remake with powdered pectin: Measure the jelly to be re-cooked. For each quart of jelly, mix ¼ cup sugar, ½ cup water, 2 Tablespoons bottled lemon juice and 4 teaspoons powdered pectin. Bring to boil, stirring constantly to prevent scorching. Stir in the jelly. Bring to a full rolling boil over high heat, stirring constantly. Boil mixture hard for ½ minute. Remove jelly from the heat, skim, pour immediately into sterilized, hot jars. Leave 1/4 inch headspace. Adjust new, 2-piece lids and process 5 minutes in boiling water. Allow to cool.

To remake with liquid pectin\*: Measure the jelly to be re-cooked. For each quart of jelly, measure ¾ cup sugar, 2 Tablespoons lemon juice, and 2 Tablespoons liquid pectin. Bring jelly to boiling over high heat and boil hard 1 minute. Quickly stir in the sugar, lemon juice, and pectin. Skim off foam and ladle into hot, sterilized jars. Leave 1/4 inch headspace. Adjust new, 2-piece lids and process 5 minutes in boiling water. Allow to cool.

\*To do a trial batch: Before re-cooking all the jelly, use 1 cup of soft jelly, 3 Tbsp. sugar, 1 tsp lemon juice, and 1-1/2 tsp liquid pectin. In a small saucepan, bring jelly to a hard boil. Remove from heat and stir in the sugar, lemon juice and pectin. Pour into clean, hot jar. Put on lid and allow to cool overnight. If the jelly or jam gels properly, proceed with instructions given above for larger batches.

To sterilize jars: Boil jars, upright, in enough water to completely cover by 1 inch, for 10 minutes.

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