

Ball and Kerr Canning- Triple Berry Jam Recipe

Ingredients:

4 cups crushed berries
4 ½ Tbsp Classic Pectin
3 cups sugar
6 Half Pint (8 oz) Jelly Jars with lids and bands

Directions:

1. Prepare boiling water canner. Heat jars in simmering water until ready for use. Do not boil. Wash lids in warm soapy water and set bands aside.
2. Combine berries in an 8-quart saucepan. Gradually stir in pectin. Bring mixture to a full rolling boil that cannot be stirred down, over high heat, stirring constantly.
3. Add entire measure of sugar, stirring to dissolve. Return mixture to a full rolling boil. Boil hard 1 minute, stirring constantly. Remove from heat. Skim foam, if necessary.
4. Ladle hot jam into hot jars, one at a time, leaving 1/4 inch headspace. Wipe rims. Center lids on jars. Apply bands and adjust to fingertip tight.
5. Place filled jars in canner ensuring jars are covered by 1 to 2 inches of water. Place lid on canner. Bring water to gentle, steady boil.
6. Process jars for 10 minutes, adjusting for altitude. Turn off heat, remove lid and let jars stand for 5 minutes. Remove jars and cool. Check lids for seal after 24 hours. Lids should not flex up and down when center is pressed.

Mrs. Wages- Grape Jelly Recipe

Ingredients:

1 6-oz. can frozen concentrated grape juice
2 cups water
1 package Mrs. Wages Fruit Pectin Home Jell
3-¾ cups sugar

Directions: Use recipe for Grape Jelly. Substitute the above ingredients. Follow the procedure under Making Jelly.