

Cherry jelly made using the Sure-Jell recipe. Made from cherry juice. ¼ inch head space. Jars processed in hot water bath for 10 minutes.

Emmalie Bess

ALTITUDE CHART
At altitudes above 1,000 feet, increase processing time as indicated

ALTITUDE (FEET)	INCREASED PROCESSING TIME (MINUTES)
1,001-3,000	5 min
3,001-4,000	10 min
4,001-6,000	15 min
6,001-8,000	20 min
8,001-10,000	25 min

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Sure-Jell Premium Fruit Pectin

COOKED JELLY RECIPES

FRUIT TO BUY (FULLY RIPE)	HOW TO PREPARE FRUIT TO MAKE JUICE	INGREDIENTS	MAKES (cups)
cherry (sour) 3 ½ lb. sour cherries	Discard stems, pit and finely chop cherries. Place in a saucepan, add ½ cup water. Bring to boil. Reduce heat; cover and simmer 30 minutes, stirring occasionally.	3 ½ cups prepared juice 4 cups sugar	5 cups

cooked jam and jelly directions
(Traditional cooked method, firmer set, cooked fruit taste.)

1. Bring boiling-water canner, half-full with water, to simmer.
2. Wash jars and screw bands in hot, soapy water; rinse with warm water. Pour boiling water over flat lids in saucepan off the heat. Let stand in hot water until ready to use. Drain well before filling.
3. Prepare fruit as directed in following charts. For berries, crush 1 cup at a time, using a potato masher for best results. If using food processor, pulse to chop. DO NOT PUREE. Jam should have bits of fruit.
4. Measure **exact** amount of prepared fruit (or juice for jelly) into 6- or 8-quart saucepot. Stir in lemon juice and water (if required) as indicated in chart.
5. Measure **exact** amount of sugar into separate bowl. (REDUCING SUGAR OR USING SUGAR SUBSTITUTES WILL RESULT IN SET FAILURES.) Try *Sure-Jell for Less* or *No Sugar Needed Recipes* Fruit Pectin for no- or low-sugar jams and jellies.
6. Stir 1 box pectin into fruit or juice in saucepot. Add ½ teaspoon butter or margarine to reduce foaming, if desired.
7. Bring mixture to **full rolling boil** (a boil that doesn't stop bubbling when stirred) on high heat, stirring constantly.
8. Stir in sugar quickly. Return to **full rolling boil** and boil exactly 1 minute, stirring constantly. Remove from heat. Skim off any foam.
9. Ladle quickly into prepared jars, filling to within ¼ inch of tops. Wipe jar rims and threads. Cover with two-piece lids. Screw bands tightly (see note on reverse side). Place jars on elevated rack in canner. Lower rack into canner. Water must cover jars by 1 to 2 inches; add boiling water if needed. Cover; bring water to gentle boil. Process jams 10 minutes; jelly 10 minutes. Adjust processing time according to **Altitude Chart** on reverse side. Remove jars and place upright on a towel to cool completely. After jars cool, check seals by pressing middle of lid with finger. (If lid springs back, lid is not sealed and refrigeration is necessary.)
10. Let stand at room temperature 24 hours (or time indicated on recipe). Store unopened jams and jellies in cool, dry, dark place up to 1 year. Refrigerate opened jams and jellies up to 3 weeks.

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