



Food Safety & Preservation:

Remaking Soft Jellies

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Remaking Soft Jellies

From: A Complete Guide to Home Canning, USDA

Measure jelly to be recooked. Work with no more than 4 to 6 cups at a time.

To remake with powdered pectin - For each quart of jelly, mix $\frac{1}{4}$ cup sugar, $\frac{1}{2}$ cup water, 2 Tablespoons bottled lemon juice, and 4 teaspoons powdered pectin. Bring to a boil while stirring. Add jelly and bring to a rolling boil over high heat, stirring constantly. Boil hard $\frac{1}{2}$ minute. Remove from heat, quickly skim foam off jelly, and fill sterile jars, leaving $\frac{1}{4}$ inch headspace. Adjust new lids and process.

To remake with liquid pectin - For each quart of jelly, measure $\frac{3}{4}$ cups sugar, 2 Tablespoons bottled lemon juice, and 2 Tablespoons liquid pectin. Bring jelly to a boil over high heat while stirring. Remove from heat and quickly add the sugar, lemon juice, and pectin. Bring to a full boil, stirring constantly. Boil hard 1 minute. Quickly skim off foam and fill sterile jars, leaving $\frac{1}{4}$ inch headspace. Adjust new lids and process.

To sterilize jars - Place jars right side up on rack in boiling water bath canner. Fill the canner and jars with hot (not boiling) water to 1 inch above the tops of the jars. Boil 10 minutes.

To process remade jellies - Process half pints of hot jelly for 5 minutes in a boiling water bath. Process for 10 minutes at altitudes from 1,001-6,000 feet; 15 minutes from 6,001-8,000 feet.

Remaking Runny Jelly and Jam

From: So Easy to Preserve

Cooperative Extension Service, University of Georgia

To remake cooked jelly without added pectin - If the fruit juice was not acid enough, add $1\frac{1}{2}$ teaspoons lemon juice per cup of jelly before boiling. Heat the jelly to boiling and boil until the jelling point is reached. Remove jelly from heat, skim, pour immediately into hot, sterilized containers. Seal and process for 5 minutes.

To remake cooked jelly or jam with powdered pectin - Recook a trial batch using 1 cup of jelly or jam first. Measure jelly or jam to be recooked. Don't recook more than 8 cups at one time. For each cup of jelly or jam, measure 2 Tablespoons sugar, 1 Tablespoon water, and $1\frac{1}{2}$ teaspoons of powdered pectin. (Stir the package contents well before measuring.) Mix the pectin and water and bring to a boil, stirring constantly. Add jelly or jam and sugar. Stir thoroughly. Bring to a full rolling boil over high heat, stirring constantly. Boil mixture hard for $\frac{1}{2}$ minute. Remove from heat, skim, and pour into hot, sterilized containers. Seal as recommended. Remember, all jams must be processed in a boiling water bath for at least 5 minutes or time specified in the recipe.

To remake cooked jelly or jam with liquid pectin - Recook a trial batch using 1 cup of jelly or jam first. Measure jelly or jam to be recooked. Don't recook more than 8 cups at one time. For each cup of jelly or jam, measure 3 Tablespoons sugar, 1½ teaspoons lemon juice, and 1½ teaspoons of liquid fruit pectin. Place jelly or jam in a saucepan and bring to a boil, stirring constantly. At once, add sugar, lemon juice and liquid pectin. Bring to a full rolling boil, stirring constantly, and boil hard for 1 minute. Remove from heat, skim, and pour into hot, sterilized containers. Seal and process 5 minutes in a boiling water bath.

To remake uncooked jelly or jam with liquid pectin - Remake a trial batch using 1 cup of jelly or jam first. Measure jelly or jam to be remade. Do not remake more than 8 cups at one time. In a bowl, mix jelly or jam and for each 1 cup of jelly or jam, add 3 Tablespoons sugar and 1½ teaspoons lemon juice. Stir well until sugar is dissolved (about 3 minutes). Add 1½ teaspoons liquid pectin per cup of jelly or jam and stir until well blended (about 3 minutes). Pour into clean containers. Cover with tight lids. Let stand in refrigerator until set. Then store in refrigerator or freezer.

To remake uncooked jelly or jam with powdered pectin - Remake a trial batch using 1 cup of jelly or jam first. Measure jelly or jam to be remade. Do not remake more than 8 cups at one time. In a bowl, mix jelly or jam and 2 Tablespoons sugar for each cup of jelly or jam. Stir well until dissolved (about 3 minutes). Measure 1 Tablespoon water and 1½ teaspoons powdered pectin for each cup of jelly or jam. Place in small saucepan and place over low heat, stirring until the powdered pectin is dissolved. Add to the sugar and fruit mixture and stir until thoroughly blended (about 2-3 minutes). Pour into clean containers. Cover with tight lids. Let stand in refrigerator until set. Then store in refrigerator or freezer.

Source: OSU Master Food Preserver Program