

### Remaking Soft Jellies<sup>1</sup>

United States Department of Agriculture, Extension Service<sup>2</sup>

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 1/4 cup sugar, 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 1/2 minute. Remove from heat, quickly skim foam off jelly, and fill sterile jars, leaving 1/4-inch headspace. Adjust new lids and process as recommended in Table 1. For more information on how to sterilize jars see "Jars and Lids," (HE 8255).

#### To Remake with Liquid Pectin

For each quart of jelly, measure 3/4 cup sugar, 2 tablespoons bottled lemon juice, and 2 tablespoons liquid pectin. Bring jelly only to boil over high heat, while stirring. Remove from heat and quickly add the sugar, lemon juice, and pectin. Bring to a full rolling boil, stirring constantly. Boil hard for 1 minute. Quickly skim off foam and fill sterile jars, leaving 1/4-inch headspace. Adjust new lids and process as recommended in Table 1.

#### To Remake without Added Pectin

For each quart of jelly, add 2 tablespoons bottled lemon juice. Heat to boiling and boil for 3 to 4 minutes. Use one of the tests described on page 5 to determine jelly doneness. Remove from heat, quickly skim off foam, and fill sterile jars, leaving 1/4-inch headspace. Adjust new lids and process as recommended in Table 1.

**Table 1.** Recommended process time for Remade Soft Jellies in a boiling-water canner.

		Process Time at Altitudes of		
Style of Pack	Jar Size	0 - 1,000 ft	1,001 - 6,000 ft	Above 6,000 f
Hot	Half-pints or pints	5 min	10	15

1. This document was extracted from the "Complete Guide to Home Canning", Agriculture Information Bulletin No. 539, USDA. Reviewed 1994.  
 2. For more information on home canning, contact your local Extension Service agent.