

**Tested recipes** have specific instructions for cooking - follow them. Your goal is to develop an adequate gel structure. Best results occur when you use a wide diameter saucepan with a flat, heavy bottom and high sides. The additional surface space helps with evaporation resulting in improved gelling.

Additional points to remember when cooking jellies:

1. Prepare only a single batch at a time. Doubling the recipe can cause your spread to be soft and not gel.
2. Use only jar size specified in your tested recipe. It is not safe to use larger jars as it will affect processing temperature and time.
3. Only recommended processing methods for jellies are in a boiling water canner or a steam canner.
4. Paraffin wax is not an acceptable method as it can allow mold growth on your product.
5. Measure the full amount of sugar listed in the recipe. If you wish to use less sugar, use a recipe specifically developed to get the taste you want.

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### Making Jellies with Added Pectin

Fresh fruits and juices as well as commercially canned or frozen fruit juice can be used with commercially prepared powdered or liquid pectins. The order of combining ingredients depends on the type of pectin used.

Complete directions for a variety of fruits are provided with packaged pectin. These directions should be followed to help insure a gelled product.

Jelly made with added pectin requires less cooking and generally gives a larger yield. In addition, using added pectin eliminates the need to test hot jellies for proper gelling.



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### Sterilization of Empty Jars for Home Canning

If the processing time is less than 10 minutes it is recommended you sterilize the jars first.

To pre-sterilize jars, place the cleaned jars right-side-up on a rack in a canner and fill the jars and canner with water to 1-inch above the tops of the jars. Bring the water to a boil and then boil for 10 minutes. Reduce temperature of stove top to maintain jars at 180°F.

When you are ready to fill the jars, remove the jars one at a time, carefully emptying the water from them back into the canner. This will keep the hot water in the canner for processing filled jars.



More information on making jams, jellies and preserves from Nebraska Extension on the web at <https://food.unl.edu/jams-jellies-and-preserves>

## Home Canned Grape Jelly

### with Powdered Pectin and Commercial Grape Juice

All steps in preparing, cooking and canning foods must be followed to ensure a safe, shelf stable product.

Processing times differ for each product or combination of products. Any changes in ingredients or proportion of ingredients, may change the processing time, method or outcome of the product.

Acidity of a product also helps determine the correct processing method. Acidity along with thickness changes the time needed in processing no matter the process being used.

*When recipes are altered, or you add just a little more of this or that, the acidity is changed! And the time given may not be adequate to stop the growth of bacteria, molds and yeasts.*

**Using a tested recipe and keeping the portions the same are critical when home canning!**



**Before starting, wash your hands for 20 seconds with soap and warm water. Also, clean counters, sinks, equipment and utensils.**

**Grape Jelly**  
with powdered pectin

5 cups grape juice (about 3½ pounds Concord grapes and 1 cup water if extracting your own juice)

1 package powdered pectin

7 cups sugar

Yield: About 8 or 9 half-pint jars

**Procedure:** Sterilize canning jars, if processed less than 10 minutes, and prepare two-piece canning lids according to manufacturer's directions.

1. Measure juice into large pot. Add pectin and stir well. Place on high heat and, stirring constantly, bring quickly to a full rolling boil that cannot be stirred down.
2. Add sugar, continue stirring, and heat again to a full rolling boil. Boil hard for 1 minute.
3. Remove from heat; skim off foam quickly.



**Extracting Your Own Juice**  
Sort, wash, and remove stems from fully ripe grapes. Crush 1 layer at a time with a potato masher in a stainless steel pan. Cover and bring to a simmer for 10 minutes. Extract juice. To prevent formation of tartrate crystals in the jelly, let juice stand in refrigerator overnight, then strain through two thicknesses of damp cheesecloth to remove crystals that have formed.



**Foam in Jellies**  
The foam that rises from cooking jellies is simply air bubbles. Foam in a jar of jelly increases the headspace because of the added air and may be problematic in long term storage. Remove foam after cooking your jelly by taking a metal spoon and skimming it across the top of the product collecting the foam at the edge of the pan. Discard.

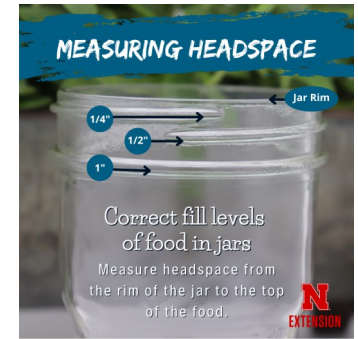


Recipe from <https://nchfp.uga.edu>

4. Pour hot jelly immediately into hot, sterilized jars, leaving ¼ inch headspace. Release any air bubbles with plastic bubble freer. Check for correct headspace.



5. Wipe rims of jars with a dampened clean paper towel.
6. Center lid on the mouth of the jar and adjust screw band to finger tight.
7. Using a jar lifter, place the filled jar on the rack in the canner, careful not to tip.



8. Process jars for the amount of time indicated in the table below when water is at full boil.
9. Once the timer goes off, if the water has remained at a steady boil the entire time:
  - ◆ turn off the burner
  - ◆ remove canner lid
  - ◆ leave jars in the canner undisturbed for **5 minutes**
10. Lift jars straight out of the canner without tilting. Place on a towel or a rack, leaving at least a 1 inch space between jars during cooling. Do NOT tighten bands if loose. Do NOT push down on or wipe off excess water on the center of the flat lid.
11. After jars have set 12-24 hours.
12. Remove screw bands from sealed jars. Put any unsealed jars in the refrigerator and use them first.
13. Wipe down sealed jars with sudsy water to remove any residue.
14. Label jars, with product name and date.

<b>Recommended process time for Grape Jelly in a Boiling Water Canner.</b>				
		Process Time at Elevations of		
Style of Pack	Jar Size	0 - 1,000 ft	1,001 - 6,000 ft	Above 6,000 ft
Hot	Half pints or Pints	5 min	10 min	15 min