

## Remaking Soft Jelly

Jams or jellies that are too soft may be the result of a number of factors such as:

- overcooking the fruit when extracting the juice
- using the incorrect proportions of sugar and juice
- undercooking
- using overripe fruit
- doubling the recipe



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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.

### 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.

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

		Process Time at Altitudes of		
Style of Pack	Jar Size	0-1000 ft	1001-6000 ft	Above 6000 ft
Hot	Half-pints or pints	5 min	10	15