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

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

<table>
<thead>
<tr>
<th>Style of Pack</th>
<th>Jar Size</th>
<th>0-1000 ft</th>
<th>1001-6000 ft</th>
<th>Above 6000 ft</th>
</tr>
</thead>
<tbody>
<tr>
<td>Hot</td>
<td>Half-pints or pints</td>
<td>5 min</td>
<td>10</td>
<td>15</td>
</tr>
</tbody>
</table>

Source: National Center for Home Food Preservation at http://www.uga.edu/nchfp/how/can_07/remake_soft_jelly.html
Barbara Brown, Food Specialist
Oklahoma Cooperative Extension Service

9/05