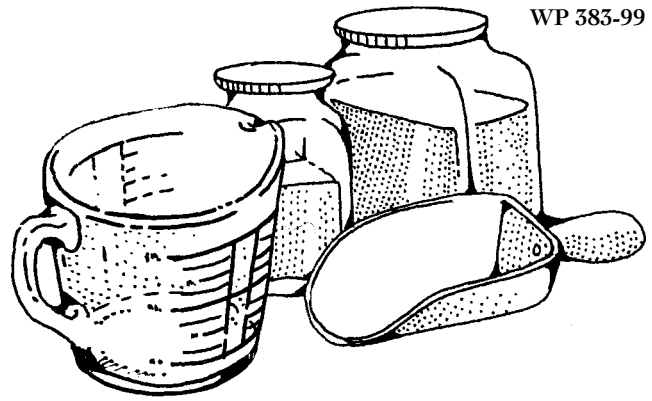


Remaking Soft Jellies



These recommendations are for West Virginia (maximum altitude, 4,000 feet). For canning directions in other locations, consult your county Extension office.

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 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 as half-pints or pints for 10 minutes in a boiling-water canner.

To remake with liquid pectin:

For each quart of jelly, measure $\frac{3}{4}$ 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 $\frac{1}{4}$ -inch headspace. Adjust new lids and process as half pints or pints for 10 minutes in a boiling-water canner.

Temperature test:

Use a jelly or candy thermometer and boil until mixture reaches 212 degrees F.

Sheet or spoon test:

Dip a cool metal spoon into the boiling jelly mixture. Raise the spoon about 12 inches above the pan (out of steam). Turn the spoon so the liquid runs off the side. The jelly is done when the syrup forms 2 drops that flow together and sheet or hang off the edge of the spoon.

Adapted from the United States Department of Agriculture's *Complete Guide to Canning*, 1988. Reviewed by Amy O'Dell, Graduate Assistant, and Guendoline Brown, Ph.D., Nutrition and Health Specialist, June 1999.

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