



Carrot Cake Jam

Yield: about 6 half-pints

- 1 ½ cups finely grated, peeled carrots
- 1 ½ cups chopped cored, peeled pears
- 1 ¾ cups chopped pineapple, including juice
- 3 tablespoons lemon juice
- 1 teaspoon ground cinnamon
- ½ teaspoon ground nutmeg
- ½ teaspoon ground cloves
- 6 tablespoons Ball Classic Pectin
- 6 ½ cups sugar



1. Combine carrots, pears, pineapple with juice, lemon juice, cinnamon, nutmeg, and cloves in an 8-quart saucepan. Bring to a boil over high heat, stirring frequently. Reduce heat, cover, boil gently for 20 minutes, stirring occasionally.
2. Remove from heat and whisk in pectin until dissolved. Over high heat, bring mixture to a full rolling boil that cannot be stirred down.
3. Add sugar and return to a boil, stirring constantly. Boil hard for 1 minute, stirring constantly. Remove from heat. Skim foam if needed.
4. Ladle hot jam into hot jars leaving ¼-inch headspace. Wipe rim. Center lid on jar. Apply band and adjust until fit is fingertip tight. Place jar in canner. Repeat until all jars are filled.
5. Process in a boiling water or atmospheric steam canner for 10 minutes at 0-1,000 feet elevation, 15 minutes at 1,001-3,000 feet, 20 minutes at 3,001-6,000 feet, 25 minutes at 6,001-8,000 feet, and 30 minutes at 8,001-10,000 feet. Turn off heat and let stand for 5 minutes before removing from canner. Check for seal after 24 hours.

Source: Ball Complete Book of Home Preserving, 2020

Fresh Herb Jelly

Yield: about 5 half-pints

- 2 cups loosely packed, coarsely chopped herbs
- 1 ½ cups unsweetened apple juice or dry white wine
- 1 cup water
- 1 cup white wine vinegar, 5% acidity
- 6 tablespoons Ball Classic Pectin
- 5 ¼ cups sugar



1. Combine herbs, apple juice, water and vinegar in a large stainless steel saucepan. Bring to a boil over medium heat. Remove from heat, cover and let steep for 15 minutes. Stir well, pressing herbs to extract flavor.
2. Transfer herb mixture to a strainer lined with several layers of dampened cheesecloth set over a deep bowl. Let drip, undisturbed, for 30 minutes. Measure 3 ¼ cups juice.
3. Transfer herb juice to a clean deep stainless steel saucepan. Whisk in pectin until dissolved. Bring to boil over high heat, stirring frequently. Add sugar all at once and return to a full rolling boil, stirring constantly. Boil hard, stirring constantly, for 1 minute. Remove from heat and quickly skim off foam.
4. Ladle hot jelly into hot jars, leaving ¼-inch headspace. Wipe rim. Center lid on jar. Apply band and adjust until fit is fingertip tight. Place jar in canner. Repeat until all jars are filled.
5. Process in a boiling water or atmospheric steam canner for 10 minutes at 0-1,000 feet elevation, 15 minutes at 1,001-3,000 feet, 20 minutes at 3,001-6,000 feet, 25 minutes at 6,001-8,000 feet, and 30 minutes at 8,001-10,000 feet. Turn off heat and let stand for 5 minutes before removing from canner. Check for seal after 24 hours.

Source: freshpreserving.com, 2020

Corncob Jelly

Yield: about 4 half-pints

- 12 medium-sized fresh corncobs (cobs only)
- 3 cups corncob juice
- 1 package powdered pectin
- 3 cups sugar



1. *To prepare juice:* Wash the corncobs and cut into 4-inch lengths. Place in a large stockpot, add enough water to cover and bring to a boil. Reduce heat and boil slowly for 35 to 40 minutes. Strain the juice through a double layer of damp cheesecloth or a damp jelly bag. Do not squeeze the bag or cloth.
2. *To prepare jelly:* Sterilize canning jars by boiling for 10 minutes at altitudes of less than 1,000 feet. At higher elevations, boil jars 1 additional minute for each additional 1,000 feet elevation.
3. Measure 3 cups of corncob juice into a large saucepan. (Add water if needed to make 3 cups liquid.)
4. Stir in the pectin and bring to a boil.
5. Add the sugar all at once and bring the mixture to a full rolling boil while stirring. Boil for 5 minutes.
6. Remove from heat; skim off foam quickly.
7. Pour hot jelly immediately into hot, sterile jars, leaving ¼-inch headspace. Wipe rims of jars with a dampened clean paper towel; adjust two-piece metal canning lids.
8. Process in a boiling water or atmospheric steam canner for 5 minutes at 0-1,000 feet elevation, 10 minutes at 1,001-6,000 feet, and 15 minutes above 6,000 feet.

Source: National Center for Home Food Preservation, 2017

Zesty Watermelon Jelly

Yield: about 5 half-pints

- 6 cups chopped watermelon, rind removed
- ½ cup white balsamic, white wine, or apple cider vinegar
- 4 tablespoons lemon juice
- 5 cups granulated sugar
- 1 stem lemongrass, chopped
- 2 pouches (each 3 ounces) liquid pectin



1. In a large stainless steel pot, crush watermelon with a potato masher. Cover and heat gently over medium-low heat for 5 minutes. Remove from heat, crush thoroughly.
2. Transfer to a strainer lined with several layers of dampened cheesecloth set over a deep bowl. Let drip, undisturbed, for 2 hours. Measure 2 cups watermelon juice. If you do not have the required amount, crush more watermelon or add up to ¼ cup unsweetened white grape juice.
3. Transfer watermelon juice to a clean large, deep stainless steel saucepan. Stir in vinegar, lemon juice, sugar and lemongrass. Over high heat, stirring constantly, bring to a full rolling boil that cannot be stirred down. Stir in pectin. Boil hard, stirring constantly, for 1 minutes. Remove from heat and quickly skim off foam.
4. Ladle hot jelly into hot jars, leaving ¼-inch headspace. Wipe rims with a dampened clean paper towel; adjust two-piece metal canning lids.
5. Process in a boiling water or atmospheric steam canner for 10 minutes at 0-1,000 feet elevation, 15 minutes at 1,001-3,000 feet, 20 minutes at 3,001-6,000 feet, 25 minutes at 6,001-8,000 feet, and 30 minutes at 8,001-10,000 feet.

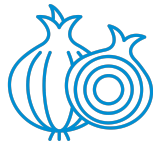
Source: Ball Complete Guide to Home Canning, 2020



Red Onion Marmalade

Yield: about 5 half pints

- 1 ½ cups thinly sliced red onions (about 1 to 1 ½ pounds)
- ½ cup finely chopped dried cranberries (about ½ pounds)
- ¼ cup light brown sugar
- ¼ cup cider vinegar, 5% acidity
- 6 tablespoons powdered pectin
- 2 teaspoons orange zest (about ½ a small orange)
- 3 cups bottled unsweetened apple juice
- 4 cups granulated sugar



1. Sauté onions, dried cranberries, brown sugar, and cider vinegar until onions are transparent.
2. Combine onion mixture, pectin, orange peel, and apple juice in large saucepan. Bring mixture to a boil over medium-high heat, stirring constantly.
3. Add granulated sugar, stirring until sugar dissolves. Return mixture to a rolling boil that cannot be stirred down. Boil hard for 1 minute, stirring constantly. Remove from heat. Skim off foam if necessary.
4. Fill hot jam into hot jars, leaving ¼-inch headspace. Remove air bubbles. Wipe rims with a dampened clean paper towel; adjust two-piece metal canning lids.
5. Process in a boiling water or steam canner for 15 minutes at 0-1,000 feet elevation, 20 minutes at 1,001-3,000 feet, 25 minutes at 3,001-6,000 feet, 30 minutes at 6,001-8,000 feet, and 35 minutes at 8,001-10,000 feet.

Source: Ball Complete Book of Home Preserving, 2020

Habanero Gold Jelly

Yield: about 3 half-pints

- ⅓ cup finely sliced dried apricots
- ¾ cup white vinegar
- ¼ cup finely chopped red onion
- ¼ cup finely chopped seeded red bell pepper
- ¼ cup finely chopped seeded habanero pepper
- 3 cups granulated sugar
- 1 pouch liquid pectin



1. In a large deep stainless-steel saucepan, combine apricots and vinegar. Cover and let stand at room temperature for at least 4 hours or overnight.
2. Add red onion, red pepper and habanero peppers to apricots. Stir in sugar. Over high heat, stirring constantly, bring to a full rolling boil that cannot be stirred down. Stir in pectin. Boil hard, stirring constantly, for 1 minute. Remove from heat and quickly skim off foam.
3. Quickly pour hot jelly into hot jars, leaving ¼-inch head space. Remove air bubbles. Wipe rims with a dampened clean paper towel; adjust two-piece metal canning lids.
4. Process in a boiling water or atmospheric steam canner for 10 minutes at 0-1,000 feet elevation, 15 minutes at 1,001-3,000 feet, 20 minutes at 3,001-6,000 feet, 25 minutes at 6,001-8,000 feet, and 30 minutes at 8,001-10,000 feet.

Source: Ball Complete Book of Home Preserving, 2020

Spiced Tomato Jam

Yield: about 5 half-pints

- 3 cups prepared tomatoes (about 2 ¼ pounds, firm, ripe)
- 1 ½ teaspoons grated lemon rind
- ½ teaspoon ground allspice
- ½ teaspoon ground cinnamon
- ¼ teaspoon ground cloves
- 4 ½ cups sugar
- 1 box powdered pectin
- ¼ cup lemon juice



1. Wash, scald, peel, chop tomatoes. Cover and simmer 10 minutes, stirring constantly. Measure 3 cups tomatoes into a saucepot. Add lemon rind, allspice, cinnamon and cloves.
2. If under 1000' elevation: Boil jars for 10 minutes to sterilize.
3. Place tomato mixture into a saucepot. Add lemon juice.
4. Stir powdered pectin into tomato mixture. Bring to a boil over high heat, stirring constantly.
5. Stir in sugar all at once. Bring to a full rolling boil that cannot be stirred down. Then boil hard for 1 minute, stirring constantly. Remove from heat. Skim off foam.
6. Pour hot jam into hot jars, leaving ¼-inch headspace. Remove air bubbles. Wipe rims with a dampened clean paper towel; adjust two-piece metal canning lids.
7. Process jars in a boiling water or atmospheric steam canner for 5 minutes at 0-1,000 feet elevation, 10 minutes at 1,001-6,000 feet, and 15 minutes above 6,000 feet.

Source: National Center for Home Food Preservation, 2018

Spiced Orange Jelly

Yield: about 4 half-pints

- 2 cups orange juice (about 5 medium oranges)
- ⅓ cup lemon juice (about 2 medium lemons)
- ¾ cup water
- 1 package powdered pectin
- 2 tablespoons orange peel, finely chopped
- 1 teaspoon whole allspice
- ½ teaspoon whole cloves
- 4 sticks cinnamon, 2 inches long
- 3 ½ cups sugar



1. If under 1000 feet elevation, sterilize canning jars by boiling for 10 minutes.
2. Mix orange juice, lemon juice, and water in a large saucepan. Stir in pectin.
3. Place orange peel, allspice, cloves, and cinnamon sticks loosely in a clean white cloth; tie with a string and add to fruit mixture.
4. Place on high heat and, stirring constantly, bring quickly to a full rolling boil that cannot be stirred down.
5. Add sugar, continue stirring, and heat again to a full rolling boil. Boil hard for 1 minute.
6. Remove from heat. Remove spice bag and skim off foam quickly.
7. Pour hot jelly immediately into hot, sterile jars, leaving ¼ inch headspace. Wipe rims of jars with a dampened clean paper towel; adjust two-piece metal canning lids.
8. Process in either a boiling water or atmospheric steam canner for 5 minutes between 0-1,000 feet elevation, 10 minutes between 1,001-6,000 feet, and 15 minutes above 6,000 feet.

Source: National Center for Home Food Preservation, 2018