Cherry Cobbler Jam made with Pomona Pectin

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Getting Started with a Steam Canner

Fill the bottom of the steam canner according to the manufacturer’s instructions.

NOTE:

This is usually to the bottom of the rack or 2-1/2 quarts of water.

Place jars with open side down on rack and begin warming up the jars.
Preparation of Lids

- Place lids in water in a small saucepan.
- Cover and heat to a simmer.
- Lower heat and keep lids in hot water until ready to use.

**NOTE:**
Always follow the manufacturer instructions. Some of the newer lids only require you wash the lids in warm soapy water.
Pomona’s Pectin

The Pomona’s Pectin box contains:

- Calcium packet
- Pectin packet
- Instructions
Preparing the Calcium Water

To prepare calcium water:

• Put 1/2 teaspoon calcium powder and 1/2 cup water in a jar with a lid.
• Shake well.
• Label jar and date.

Set aside for later use.

**NOTE:**
Extra calcium water should be stored in refrigerator for future use.
Prepare your Ingredients

• 4 cups of mashed cherries (or you can use peaches, nectarines, blackberries, blueberries, or a mixture)
• 4 teaspoons calcium water
• 1/4 cup lemon juice bottled
• 1 teaspoon ground cinnamon
• 1/2 teaspoon ground nutmeg
• 1-1/2 teaspoons vanilla extract or almond, which is great with cherries!
• 2 cups sugar
• 3 teaspoons Pomona’s Pectin
Pectin Sugar Mix

Combine:
• 2 cups sugar
• 3 teaspoons Pomona’s Pectin

Mix well and set aside.
Calcium Water and Lemon Juice

Combine:
- 4 teaspoons calcium water
- 1/4 cup lemon juice bottled

Mix well and set aside.
Preparing the Fruit

4 cups of mashed/chopped cherries.

Since cherries do not mash well, we chopped ours in the food processor.
Get Ready for Processing

Have all your tools and products ready to go, as the next couple of steps occur rather quickly.
Making the Jam

• Measure fruit into sauce pan.

• Add calcium water, lemon juice, cinnamon, nutmeg, and extract, and mix well.
Bring fruit mixture to a full boil.

Add pectin-sugar mixture, stirring vigorously for 1 to 2 minutes to dissolve the pectin while the jam comes back up to a boil.
Once the jam returns to a full boil, remove it from the heat.
Removing the Foam

Skim off foam, which sometimes forms at the top.

This makes for a nicer final presentation.
Heating the Jars

Remove hot jars from the steam canning.

Be careful not to burn yourself with the steam.
Filling the Jars

Begin filling your jars with the product.

• Take out all the air bubbles.
• Then measure 1/4 headspace.
Clean Jar Tops

With a clean wet cloth or paper towel, wipe the top of each jar. Making sure the top is clean from any product.

**NOTE:**
Any remaining product may cause the lids not to seal properly.
Sealing Jars

Remove lid from hot water, and place on cleaned jars.

Place ring on jars and tighten to finger tight.
Processing

Place filled sealed jars in steam canner on the canner rack above hot/preheated water. Place the lid on the canner and heat on high.

Once temperature gets into the correct zone and a full 6-8” column of continuous steam flows out of the vent holes, then you are ready to begin processing for 10 minutes.
First Cooling

When the processing time is finished, turn off the heat and let stand for 5 minutes with the lid on before removing jars. The lid MUST remain ON the canner during this time. This cool down period is necessary to ensure the jars are properly processed.

Carefully remove the lid by tilting it away from you to avoid steam burns. WARNING! The steam and water will be hot and can cause a serious burn injury.
Removing Jars from Canner

To remove jars, lift jars straight up and over. Place jars on the counter, covered with a towel, cutting board, etc.

Jars should be left untouched for 12-24 hours. Do not even remove any water which may be on top the jars.

**NOTE:**
Never place hot jars directly on the counter top. This could cause the jars to crack, due to thermal shock.
After Processing Directions

After processing and waiting 12-24 hours for the product to cool, remove all jar rings.

Test the lid seal.

Wash jars to remove any addition product which may have escaped during the processing.
Final Steps

Label your jars. Include the product name and date.

**NOTE:**
- Store your jars without the ring.
- Do not store jars, one on top of another.

Now you are ready to enjoy your product.
Pomona’s Pectin Notes

For best results:

• Eat product within one year of processing.
• Once jars are open, eat within 3 weeks.
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