

"Teaching research-based practices of safe home food preservation to the residents of Solano and Yolo Counties."

## Ball<sup>®</sup> RealFruit Freezer Jam Pectin Jam Recipes

For 2 (1-cup size containers):

- 1<sup>3</sup> cups crushed fruit (with stems, pits, peels, etc. removed as appropriate-look at Pectin package)
- <sup>3</sup> cup sweetener (granulated sugar or Splenda<sup>®</sup>)
- 2 Tablespoons Ball<sup>®</sup> RealFruit Freezer Pectin
- 1 Tablespoon lemon Juice (only if using peaches)

## Directions:

- 1. Stir sugar and pectin together in a bowl.
- 2. Add crushed fruit. Stir the mixture together for 3 minutes
- 3. Ladle jam into clean freezer jars and let sit for 30 minutes.
- 4. Enjoy now or freeze for later use.
- 5. Keep the product in the refrigerator between uses.
- 6. When ready to use the freezer jam, allow it to that before serving.

For 4 (1-cup size containers):

- 3 <sup>1</sup>/<sub>2</sub> cups crushed fruit with stems, pits, peels, etc. removed as appropriate—look at Pectin package)
- 1 <sup>1</sup>/<sub>3</sub> cup sweetener (granulated sugar or Splenda<sup>®</sup>)
- 4 Tablespoons Ball<sup>®</sup> RealFruit Freezer Pectin
- 2 Tablespoon lemon Juice (only if using peaches)

Directions: Follow directions above

For 6 (1-cup size containers):

- 5 cups crushed fruit with stems, pits, peels, etc. removed as appropriate—look at Pectin package)
- 2 cups sweetener (granulated sugar or Splenda<sup>®</sup>)
- 6 Tablespoons Ball<sup>®</sup> RealFruit Freezer Pectin
- 3 Tablespoon lemon Juice (only if using peaches)

Directions: follow directions above. STORE: In refrigerator for up to three weeks.

FREEZER JAM: Can be stored in the freezer for one year. The product should be stored no longer than 3 weeks in the refrigerator.

It is the policy of the University of California (UC) and the UC Division of Agriculture & Natural Resources not to engage in discrimination against or harassment of any person in any of its programs or activities (Complete nondiscrimination policy statement can be found at http://ucanr.edu/sites/anrstaff/files/215244.pdf) Inquiries regarding ANR's nondiscrimination policies may be directed to Affirmative Action Compliance Officer/Title IX Officer, University of California, Agriculture and Natural Resources, 2801 Second Street, Davis, CA 95618, (530) 750-1397.

UCCE Master Food Preserver Program of Solano and Yolo Counties | Jeanice Rigdon Sobetzki, UCCE Master Food Preserver Program Coordinator | 707-312-4198 | Diane L. Metz, Nutrition, Family and Consumer Science Advisor, Emeritus, | Solano Office |501 Texas Street, First Floor, Fairfield, CA 94533 | Yolo County Office 70 Cottonwood St. Woodland, CA 95695 |Website: <u>http://solanomfp.ucanr.edu</u> | Email: <u>solanoyolomfp@ucanr.edu</u> Page 1 of 1