



Oops!

Remaking Jams and Jellies

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Fruit gels require the exact right amount of fruit, pectin, acid and sugar for a firm gel to form. Imprecise measuring, too-ripe fruit or failure to use the right type (or amount) of pectin can all contribute to too-soft or syrupy jam or jelly. Follow these steps to remake cooked jam or jelly for a firmer product.

These instructions are for remaking **4 cups of jam and jelly at a given time**, four 8-ounce (half-pint) or two 16-ounce (pint) jars. Do not attempt to remake more product at any one time. If the jam or jelly fails to firm even after the remake process, it is always acceptable (and delicious) to repurpose your product as a dessert topping or breakfast syrup. Refrigerate and use within 14 days.

Kitchen tip: Jam or jellies made without added pectin, or made with low- or no-sugar pectin, generally have a softer set than products made with standard pectin.

Note: Do not use liquid pectin to remake a jellied fruit product originally made with powdered pectin, and vice versa. Use the form of pectin (liquid or powdered) in the original recipe when remaking product.

■ To Remake Cooked Jam or Jelly with Powdered Pectin

- Measure out 4 cups jam or jelly.
- Mix in a large pot:
 - ¼ cup sugar
 - ½ cup water
 - 2 tablespoons bottled lemon juice
 - 4 teaspoons powdered pectin
- Bring to a boil while stirring.
- Add 4 cups jam or jelly. Bring to a rolling boil, stirring constantly. Boil hard for 30 seconds.
- Remove from heat, fill into sterile jars, leaving ¼-inch headspace. Apply new lid and process (see Table 1).

■ To Remake Cooked Jam or Jelly with Liquid Pectin

- Measure out 4 cups jam or jelly into a large pot.
- Mix and set aside:
 - ¾ cup sugar
 - 2 tablespoons bottled lemon juice
 - 2 tablespoons liquid pectin
- Bring jam or jelly to a boil while stirring. Remove from heat.
- Quickly add pectin mixture and return to heat. Bring to a rolling boil, stirring constantly. Boil hard for 1 minute.
- Remove from heat and fill into sterile jars, leaving ¼-inch headspace. Apply new lid and process (see Table 1).

Table 1. Processing time for remade soft jellied fruit products.

	Processing Time in Boiling Water or Steam Canner (By Elevation)		
	0-1,000 feet	1,001-6,000 feet	Above 6,000 feet
Half-Pint jars or Pint jars	5 minutes	10 minutes	15 minutes



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■ To Remake Cooked Jam or Jelly Without Added Pectin

- Measure out 4 cups of jam or jelly into a large pot.
- Add 2 tablespoons bottled lemon juice.
- Heat to boiling. Boil for 3 to 4 minutes.
- Test for gel strength.
https://nchfp.uga.edu/how/can_07/jelly_point.html
- Remove from heat, skim foam and fill sterile jars, leaving ¼-inch headspace. Apply new lids and process (see Table 1).

For information on using a steam canner, see the materials at <https://www.ncrfsma.org/north-central-food-safety-extension-network-ncfsen> or the National Center for Home Food Preservation at https://nchfp.uga.edu/how/can_home.html#gsc.tab=0

Tips for enjoying uncooked jam or jelly:
Uncooked jam and jelly can be a delicious treat that is easy to make. Store in the refrigerator for up to two weeks, or freeze for longer storage. Uncooked jam or jelly may have a different consistency than cooked jam or jelly.

■ To Remake Uncooked Jam or Jelly with Powdered Pectin

- Measure 4 cups jam or jelly. Add ½ cup sugar. Stir well until dissolved (about 3 minutes).
- Measure ¼ cup water and 2 tablespoons powdered pectin. Place in small saucepan and place over low heat, stirring until the powdered pectin is dissolved.
- Add hot pectin to the sugar and fruit mixture and stir until thoroughly blended (about 2 to 3 minutes).
- Pour into clean containers. Cover with tight lids. Let stand in refrigerator until set. Then store in refrigerator or freezer.

■ To Remake Uncooked Jam or Jelly with Liquid Pectin

- Measure 4 cups jam or jelly. Add ¾ cup sugar and 2 tablespoons bottled lemon juice. Stir well until sugar is dissolved (about 3 minutes).
- Add 2 tablespoons liquid pectin to fruit and sugar mixture; stir to dissolve (about 3 minutes).
- Pour into clean containers. Cover with tight lids. Let stand in refrigerator until set. Then store in refrigerator or freezer.

References:

- Basics of Jelly Making. Clemson University. <https://hgic.clemson.edu/factsheet/basics-of-jelly-making/>
- Complete Guide to Home Canning. 2015. USDA Agriculture Information Bulletin no. 539.
- Remaking Soft Jellies. National Center for Home Food Preservation. https://nchfp.uga.edu/how/can_07/remake_soft_jelly.html
- So Easy to Preserve, 6th edition. 2014. Bulletin 989, Cooperative Extension Service, University of Georgia, Athens. Revised by Dr. Elizabeth L. Andress and Dr. Judy A. Harrison.

For more information about all types of food preservation:

North Central Food Safety Extension Network (NCFSEN)

<https://www.ncrfsma.org/north-central-food-safety-extension-network-ncfsen>



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