

Ten Fruit-full ideas for your Preserving Kettle



OLD FAMILY FAVORITES . . .

STRAWBERRY JAM

Yield: about 10 medium glasses (5 lbs. jam)

- 3 3/4 cups prepared fruit (about 2 qts. ripe berries)
- 1/4 cup strained lemon juice (2 lemons)
- 7 cups (3 lbs.) sugar
- 1/2 bottle Certo fruit pectin

First, prepare the fruit. Crush completely, one layer at a time, about 2 quarts fully ripe strawberries. Measure 3 3/4 cups into a very large saucepan. Add lemon juice.

Then make the jam. Add sugar to fruit in saucepan, mix well. Place over high heat, bring to a full rolling boil and boil hard 1 minute, stirring constantly. Remove from heat and at once stir in Certo. Skim off foam with metal spoon. Then stir and skim by turns for 5 minutes to cool slightly, to prevent floating fruit. Ladle quickly into glasses. Cover jam at once with 1/8 inch hot paraffin.

VARIATION

Spiced Strawberry Jam. Use recipe for strawberry jam. Add 1/2 teaspoon each allspice, cinnamon, and ground cloves, or any desired combination of spices, to crushed strawberries.

GRAPE JELLY

Yield: about 10 medium glasses (5 lbs. jelly)

- 4 cups juice (about 3 quarts ripe grapes)
- 7 cups (3 lbs.) sugar
- 1/2 bottle Certo fruit pectin

First, prepare the juice. Stem about 3 quarts fully ripe grapes and crush thoroughly. Add 1/2 cup water; bring to a boil and simmer, covered, 10 minutes. Place in jelly cloth or bag and squeeze out juice. Measure 4 cups into a very large saucepan. (Concord grapes give best color and flavor. If wild grapes, Malagas, or other tight-skinned grapes are used, use 3 1/2 cups grape juice and add 1/4 cup lemon juice.)

Then make the jelly. Add sugar to juice in saucepan and mix well. Place over high heat and bring to a boil, stirring constantly. At once stir in Certo. Then bring to a full rolling boil and boil hard 1 minute, stirring constantly. Remove from heat, skim off foam with metal spoon, and pour quickly into glasses. Cover jelly at once with 1/8 inch hot paraffin.

SPICED CRAB APPLE JELLY

Yield: about 12 medium glasses (6 lbs. jelly)

- 5 cups juice (about 3 1/2 quarts ripe crab apples)
- 1/4 to 1 teaspoon each ground cloves, cinnamon and allspice, or any desired combination of spices
- 7 1/2 cups (3 1/2 lbs.) sugar
- 1/2 bottle Certo fruit pectin

First, prepare the juice. Remove blossom and stem ends from about 3 1/2 quarts fully ripe crab apples; cut in small pieces. Do not peel or core. Add 6 1/2 cups water and the spices; bring to a boil and simmer, covered, 10 minutes. Crush with masher and simmer, covered, 5 minutes longer. Place in jelly cloth or bag and squeeze out juice. Measure 5 cups juice into a very large saucepan.

Then make the jelly. Add sugar to juice in saucepan and mix well. Place over high heat and bring to a boil, stirring constantly. At once stir in Certo. Then bring to a full rolling boil and boil hard 1 minute, stirring constantly. Remove from heat, skim off foam with metal spoon, and pour quickly into glasses. Cover jelly at once with 1/8 inch hot paraffin.

STRAWBERRY MARMALADE

Yield: about 10 medium glasses (5 lbs. marmalade)

- 4 cups prepared fruit (1 orange, 1 lemon, and about 1 qt. ripe strawberries)
- 7 cups (3 lbs.) sugar
- 1/2 bottle Certo fruit pectin

First, prepare the fruit. Cut 1 medium-sized orange and 1 medium-sized lemon in quarters. Remove seeds. Grind, chop fine, or slice crosswise wafer thin. Add 1/2 cup water and 1/2 teaspoon soda. Bring to a boil and simmer, covered, 30 minutes, stirring occasionally. Crush thoroughly about 1 quart fully ripe strawberries. Combine fruits and juices and measure 4 cups into a very large saucepan.

Then make the marmalade. Add sugar to fruit in saucepan and mix well. Place over high heat, bring to a full rolling boil, and boil hard 1 minute, stirring constantly. Remove from heat and at once stir in Certo. Skim off foam with metal spoon. Then stir and skim by turns for 5 minutes to cool slightly, to prevent floating fruit. Ladle quickly into glasses. Cover marmalade at once with 1/8 inch hot paraffin.

RASPBERRY AND RHUBARB JELLY

Yield: about 12 medium glasses (6 lbs. jelly)

- 4 cups juice (about 1 quart ripe red raspberries and 2 1/2 lbs. rhubarb)
- 7 cups (3 lbs.) sugar
- 1 bottle Certo fruit pectin

First, prepare the juice. Crush about 1 quart fully ripe red raspberries. Cut in 1-inch pieces (do not peel) about 2 1/2 pounds rhubarb; blend. Place fruits in jelly cloth or bag and squeeze out juice. Measure 4 cups into a very large saucepan.

Then make the jelly. Add sugar to juice in saucepan and mix well. Place over high heat and bring to a boil, stirring constantly. At once stir in Certo. Then bring to a full rolling boil and boil hard 1 minute, stirring constantly. Remove from heat, skim off foam with metal spoon, and pour quickly into glasses. Cover jelly at once with 1/8 inch hot paraffin.

SPICED PLUM JAM

Yield: about 14 medium glasses (7 lbs. jam)

- 6 cups prepared fruit (about 3 qts. ripe plums)
- 1 teaspoon cinnamon
- 8 cups (3 1/2 lbs.) sugar
- 1 box Certo Crystals

First, prepare the fruit. Pit (do not peel) about 3 qts. fully ripe plums. Cut in small pieces and chop. Add 1/2 cup water; bring to a boil and simmer, covered, 5 minutes. Measure 6 cups into a very large saucepan. Add 1 teaspoon cinnamon.

Then make the jam. Measure sugar and set aside. Add Certo Crystals to fruit in saucepan and mix well. Place over high heat and stir until mixture comes to a hard boil. At once stir in sugar. Bring to a full rolling boil and boil hard 1 minute, stirring constantly. Remove from heat and skim off foam with metal spoon. Then stir and skim by turns for 5 minutes to cool slightly, to prevent floating fruit. Ladle quickly into glasses. Cover jam at once with 1/8 inch hot paraffin.

AND SOME NEW ONES TOO!

PEACH AND PEAR JAM

Yield: about 9 medium glasses (4 1/2 lbs. jam)

- 3 1/2 cups prepared fruit (about 1 quart each ripe peaches and pears)
- 1/4 cup lemon juice (2 lemons)
- 6 1/2 cups (2 1/2 lbs.) sugar
- 1/2 bottle Certo fruit pectin

First, prepare the fruit. Peel and pit or core about 1 quart each fully ripe peaches and pears. Chop very fine or grind. Combine fruits and measure 3 1/2 cups into a very large saucepan. Squeeze the juice from 2 medium-sized lemons. Measure 1/4 cup into saucepan with fruit.

Then make the jam. Add sugar to fruit in saucepan and mix well. Place over high heat, bring to a full rolling boil and boil hard 1 minute, stirring constantly. Remove from heat and at once stir in Certo. Skim off foam with metal spoon. Then stir and skim by turns for 5 minutes to cool slightly, to prevent floating fruit. Ladle quickly into glasses. Cover jam at once with 1/8 inch hot paraffin.

APRICOT AND CHERRY JAM

Yield: about 9 medium glasses (4 1/2 lbs. jam)

- 4 1/2 cups prepared fruit (about 1 1/2 qts. each ripe apricots and ripe sour cherries)
- 5 1/2 cups (2 lbs. 6 oz.) sugar
- 1 box Certo Crystals
- 1/4 teaspoon almond extract

First, prepare the fruit. Pit (do not peel) about 1 1/2 quarts fully ripe apricots. Cut in small pieces and grind or chop very fine. Stem and pit about 1 1/2 quarts fully ripe sour cherries and chop fine. Combine fruits and measure 4 1/2 cups into a large saucepan.

Then make the jam. Measure sugar and set aside. Add Certo Crystals to fruit in saucepan and mix well. Place over high heat and stir until mixture comes to a hard boil. At once stir in sugar. Bring to a full rolling boil and boil hard 1 minute, stirring constantly. Remove from heat and add almond extract. Skim off foam with metal spoon. Then stir and skim by turns for 5 minutes to cool slightly, to prevent floating fruit. Ladle quickly into glasses. Cover jam at once with 1/8 inch hot paraffin.

PEACH AND PLUM JELLY

Yield: about 11 medium glasses (5 1/2 lbs. jelly)

- 3 1/2 cups juice (about 1 1/2 qts. ripe peaches and 1 qt. ripe plums)
- 1/4 cup lemon juice (2 lemons)
- 7 cups (3 lbs.) sugar
- 1 bottle Certo fruit pectin

First, prepare the juice. Pit (do not peel) about 1 1/2 qts. fully ripe soft peaches. Crush thoroughly. Crush (do not peel or pit) about 1 qt. fully ripe plums. Combine fruits. Add 1/4 cup water; bring to a boil and simmer, covered, 10 minutes. Place in jelly cloth or bag and squeeze out juice. Measure 3 1/2 cups into a very large saucepan. Squeeze and strain the juice from 2 medium-sized lemons. Measure 1/4 cup into saucepan with peach and plum juice.

Then make the jelly. Add sugar to juices in saucepan and mix well. Place over high heat and bring to a boil, stirring constantly. At once stir in Certo fruit pectin. Then bring to a full rolling boil and boil hard 1 minute, stirring constantly. Remove from heat, skim off foam with metal spoon, and pour quickly into glasses. Cover jelly at once with 1/8 inch hot paraffin.

PEPPER RELISH

Yield: about 6 medium glasses (3 lbs. relish)

- 2 cups prepared peppers (about 9 or 10 peppers)
- 3 1/4 cups vinegar
- 3 1/2 cups (1 1/2 lbs.) sugar
- 1 box Certo Crystals

First, prepare the peppers. Cut open about 9 or 10 medium-sized peppers and discard seeds. (For best color, use half green and half sweet red peppers.) Put through food chopper twice, using finest blade. Drain; press out half of the juice. Measure 2 cups peppers into a large saucepan. Add 3/4 cup vinegar. Then make the relish. Measure sugar and set aside. Add Certo Crystals to peppers in saucepan and mix well. Place over high heat and stir until mixture comes to a hard boil. At once stir in sugar. Bring to a full rolling boil and boil hard 1 minute, stirring constantly. Remove from heat and skim off foam with metal spoon. Then stir and skim by turns for 5 minutes to cool slightly, to prevent floating fruit. Ladle quickly into glasses. Cover at once with 1/8 inch hot paraffin.

Certo's 1-minute boil makes them all so quick and easy!

There's such a wonderful, limitless variety of jams and jellies you can make with Certo. Of course you'll want to make those which are perennial favorites with your family. And because the Certo method is so quick and sure, we know you'll enjoy creating some of these more unusual varieties to store away in your preserves cupboard. They'll make delicious "special occasion" treats for your family and friends.

There are dozens of Certo recipes in every package of Certo Crystals and in the under-the-label recipe book around every bottle of liquid Certo.



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