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SURE.JELL® Fruit Pectin Remake Directions for No-Cook Freezer Jam or Jelly

These directions may also be used for Ball® Original Fruit Pectin (**powdered pectin**) and JEL EASE™ Fruit Pectin. Unset product should be refrigerated until remake.

1. Rinse clean container and lid with boiling water.
2. Prepare Pectin Mixture: Slowly stir contents of 1 box SURE.JELL Fruit Pectin into $\frac{3}{4}$ cup cold water in a small pot. Bring to a boil on medium heat; continue to boil 2 minutes, stirring constantly. Remove from heat.
3. Prepare a trial batch as follows:
 - 1 cup of non-gelled jam or jelly
 - 2 tablespoons sugar
 - 1 tablespoon Pectin MixtureMeasure jam or jelly and sugar into small bowl. Stir constantly until sugar is dissolved, about 3 minutes. Add Pectin Mixture and stir until blended, about 3 minutes longer. Quickly pour into prepared container. Cover and let stand at room temperature up to 24 hours to check for gel. Store remaining Pectin Mixture covered in refrigerator.
4. If the trial batch sets satisfactorily, follow the trial recipe, using the listed more measures of sugar and Pectin Mixture for each 1 cup of product. Do not try to make than 8 cups at one time. Follow trial batch directions.
5. Place remake jam or jelly in prepared containers. Allow to set at room After temperature up to 24 hours before refrigerating or freezing. preparing the product, discard any remaining Pectin Mixture.

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