PECTIN CALCULATOR

Your Crabapple Jelly Recipe

FOR EVERY 2 (8 OZ) HALF PINTS, YOU WILL NEED:	TRADITIONAL	REDUCED SUGAR
Crabapple juice	1 1/2 cups	1 1/2 cups
Ball® RealFruit™ Classic Pectin	2 Tbsp	2 Tbsp
Granulated sugar	1 2/3 cups	1 cup

Prepare Your Juice

The following yields 1 1/2 cups of Crabapple juice.

You will need: 1 1/4 lbs (17 medium) crabapples and 1 cup + 2 Tbsp water.

1. Wash; remove stem and blossom ends; do not peel or core. Cut into chunks.
2. Combine fruit chunks and water in a saucepan. Cover and simmer 10 minutes, stirring occasionally. Crush and simmer additional 5 minutes.
3. Strain mixture through dampened jelly bag or several layers of cheesecloth to extract juice. Let juice drip, undisturbed, for 2 to 4 hours. Note: Squeezing the jelly bag may cause jelly to be cloudy.

Make Your Jelly

1. PREPARE waterbath canner, jars and lids according to manufacturer's instructions, if preserving.* Prepare and measure ingredients for recipe.
2. COMBINE prepared juice in an 8-quart saucepan. Gradually stir in Ball® RealFruit™ Pectin. Add butter, if using. Bring mixture to a full rolling boil that cannot be stirred down, over high heat, stirring constantly.
3. ADD entire measure of sugar, stirring to dissolve. Return mixture to a full rolling boil. Boil hard 1 minute, stirring constantly. Remove from heat. Skim foam if necessary.
4. PACK based on Enjoy Now or Fresh Preserve steps below.

*If you are preserving at an altitude higher than 1,000 feet above sea level, adjust processing time as indicated by the altitude chart (https://www.freshpreserving.com/adjust-high-altitude-canning).

QUICK TIP: Adding up to 1/4 tsp butter or margarine will reduce foaming.

Preserve Your Jelly - 2 Easy Methods

Enjoy Now

1. LADLE hot jelly/jam into hot jars. Cool to room temperature, about 30 minutes.
2. REFRIGERATE jelly/jam or serve immediately.

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Fresh Preserve

1. LADLE hot jelly/jam into hot jars, one at a time, leaving 1/4-inch headspace. Wipe rims. Center lids on jars. Apply bands and adjust to fingertip tight.

2. PLACE filled jars in canner, ensuring jars are covered by 1 to 2 inches of water. Place lid on canner. Bring water to gentle, steady boil.

3. PROCESS jars for 10 minutes, adjusting for altitute. Turn off heat, remove lid and let jars stand for 5 minutes.

4. REMOVE jars and cool. Check lids for seal after 24 hours. Lid should not flex up and down when center is pressed. Clean and store jars according to manufacturer's instructions.

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To adjust the amount of jelly you wish to make, use the following table.

Ingredient Amounts for Jelly in (8 oz) Half Pint Jars

NUMBER OF JARS		TRADITIONAL	REDUCED SUGAR
1	Prepared juice Ball® RealFruit™ Classic Pectin Granulated sugar	3/4 cup 1 Tbsp 3/4 cup	3/4 cup 1 Tbsp 1/2 cup
2	Prepared juice Ball® RealFruit™ Classic Pectin Granulated sugar	1 1/2 cups 2 Tbsp 1 2/3 cups	1 1/2 cups 2 Tbsp 1 cup
3	Prepared juice Ball® RealFruit™ Classic Pectin Granulated sugar	2 1/4 cups 3 Tbsp 2 1/2 cups	2 1/4 cups 3 Tbsp 1 1/2 cups
4	Prepared juice Ball® RealFruit™ Classic Pectin Granulated sugar	3 cups 4 Tbsp 3 1/3 cups	3 cups 4 Tbsp 2 cups
5	Prepared juice Ball® RealFruit™ Classic Pectin Granulated sugar	3 3/4 cups 5 Tbsp 4 cups + 2 Tbsp	3 3/4 cups 5 Tbsp 2 1/2 cups
6	Prepared juice Ball® RealFruit™ Classic Pectin Granulated sugar	4 1/2 cups 6 Tbsp 5 cups	4 1/2 cups 6 Tbsp 3 cups
7	Prepared juice Ball® RealFruit™ Classic Pectin Granulated sugar	5 1/4 cups 7 Tbsp 5 3/4 cups	5 1/4 cups 7 Tbsp 3 1/2 cups
8	Prepared juice Ball® RealFruit™ Classic Pectin Granulated sugar	6 cups 8 Tbsp 6 2/3 cups	6 cups 8 Tbsp 4 cups

NOTE: Do not exceed eight jars per batch. Set may not occur in larger batch sizes.