PECTIN CALCULATOR

Your Grape Jam Recipe

FOR EVERY 2 (8 OZ) HALF PINTS, YOU WILL NEED:	INSTANT JAM
Concord Grapes - Prepared per below	1 2/3 cups
Ball® RealFruit™ Instant Pectin	2 Tbsp
Granulated sugar or Splenda® No Calorie Sweetener, Granulated	2/3 cup

Prepare Your Grapes

1. Remove stems. Pinch grapes with fingers to separate skins and pulp. Finely chop skins; set aside.
2. Add 1 cup water to pulp and simmer 5 minutes, covered.
3. Sieve to remove seeds.
4. Add finely chopped skins to pulp, if desired.

Make Your Jam

1. STIR sugar and Ball® RealFruit™ Instant Pectin in a bowl.
2. ADD fruit. Stir 3 minutes.
3. LADLE jam into clean jars and let stand 30 minutes. Enjoy immediately, refrigerate up to 3 weeks or freeze up to 1 year. When filling jars, leave 1/2 inch headspace to allow for food expansion during freezing.

QUICK TIP: Plastic freezer jars or glass jars with straight sides work best for freezing.

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

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

NUMBER OF JARS		INSTANT JAM
1	Prepared fruit Ball® RealFruit™ Instant Pectin Granulated sugar or Splenda® No Calorie Sweetener, Granulated	3/4 cup 1 Tbsp 1/3 cup
2	Prepared fruit Ball® RealFruit™ Instant Pectin Granulated sugar or Splenda® No Calorie Sweetener, Granulated	1 2/3 cups 2 Tbsp 2/3 cup
3	Prepared fruit Ball® RealFruit™ Instant Pectin Granulated sugar or Splenda® No Calorie Sweetener, Granulated	2 1/2 cups 3 Tbsp 1 cup

NUMBER OF JARS		INSTANT JAM
4	Prepared fruit	3 1/3 cups
	Ball® RealFruit™ Instant Pectin	4 Tbsp
	Granulated sugar or Splenda® No Calorie Sweetener, Granulated	1 1/3 cup
5	Prepared fruit	4 cups
	Ball® RealFruit™ Instant Pectin	5 Tbsp
	Granulated sugar or Splenda® No Calorie Sweetener, Granulated	1 2/3 cup
6	Prepared fruit	5 cups
	Ball® RealFruit™ Instant Pectin	6 Tbsp
	Granulated sugar or Splenda® No Calorie Sweetener, Granulated	2 cups