

Welcome to the first page of additional recipes for POMONA'S UNIVERSAL PECTIN. These recipes are designed to be used in conjunction with the recipe sheet that comes with the pectin. When you get to the words "Make jam with" that is the point at which you begin following the Cooked Directions (Low Sugar or Honey) Steps 1-6. C = cup, t = teaspoon, T = tablespoon.

APPLE-ROSEMARY JELLY

4C apple cider or apple juice
4T apple cider vinegar
4t dried rosemary

Bring above ingredients to a boil then turn off heat and steep for 30 min. Strain out the rosemary.

Make jelly with:

strained cider/juice
2t calcium water
4t pectin
1C sugar or 1/2C honey

CONCORD GRAPE BUTTER

3 lbs grapes (wash, remove stems & mash)
1/2C water

Bring above ingredients to a boil then simmer covered on low for 10 min. Strain out seeds and skins.

Make butter with:

4C thick, pulpy juice
1/2t cinnamon
1/4t cloves
2t calcium water
3t pectin
1C up to 2C sugar or 1/2C up to 3/4C honey

GARLIC JELLY

1C red wine vinegar
2T minced garlic

Put above ingredients together and let stand for 24 hrs. Strain out garlic. Add 1C water to the vinegar.

Make jelly with:

2C vinegar & water
2t calcium water
2t pectin
1C sugar

Add another 1/3C sugar after the pectin-sugar is vigorously stirred into the boiling mixture and the pectin is dissolved.

FRUIT CAKE JAM

1C chopped dried apricots
1/2C chopped pitted dates
1/4C chopped walnuts or pecans
1/4C raisins
1C crushed pineapple & juice
1/2C canned cherries (sweet or tart no juice)
1C water and/or juice from cherries
3T lemon juice
1t cinnamon
1/4t nutmeg
1/4t butter or margarine

Bring above ingredients to a boil then simmer covered on low for 5 min. stirring frequently.

Make jam with:

simmered ingredients
2t calcium water
1 1/2t pectin
1/4C honey

CRANBERRY SAUCE OR JELLY

12 oz package cranberries
1 1/2C water

Bring above ingredients to a boil then simmer covered on low until the cranberries burst and soften. Put mixture through a Foley Mill or strainer to remove skins.

Make sauce with:

2C pulpy juice
2T fresh squeezed lime juice (optional)
1t calcium water
1 1/2t pectin stirred into 1/2C honey
1/2C sugar

Add the 1/2C sugar after the pectin-honey is vigorously stirred into the boiling mixture and the pectin is dissolved.

PRICKLY PEAR CACTUS JELLY

Make jelly with:

4C cactus juice
1/4C lemon juice
4t calcium water
4t to 5t pectin
1 1/4C up to 2C sugar or 3/4C up to 1C honey

GINGER MARMALADE

2C water
1/4C finely chopped candied ginger or
coarsely grated ginger root
1t grated lemon peel

Bring above ingredients to a boil then simmer
covered on low for 10 min.

Make marmalade with:

simmered ingredients
1/4C lemon juice
2t calcium water
1 1/2t pectin stirred into 1/2C sugar

Add another 1/2C sugar (or more to taste) after
the pectin-sugar is vigorously stirred into the
boiling mixture and the pectin is dissolved.

HERB JELLY

2 1/4C water or apple juice
1C fresh herb (leaves & stems packed tightly)

Bring above ingredients to a boil then turn off
heat and steep for 10 min. Strain out herb.

Make jelly with:

2C herbal infusion
1/4C cider vinegar or lemon juice if herbal
infusion is water based
2T cider vinegar or lemon juice if herbal
infusion is apple juice based
2t calcium water
2t pectin
1/2C up to 1C sugar or 1/4C up to 1/2C honey

QUINCE JAM

3 lbs fully ripe quince (peel, core and chop)
3C water

Bring above ingredients to a boil then simmer
covered on low for 15 min.

Make jam with:

4C cooked quince
1/4C lemon juice
2t calcium water
2t pectin
1 1/2C sugar or 1C honey

KIWI-RASPBERRY-LIME JAM

Make jam with:

3C peeled, hand-mashed kiwi
1C mashed raspberry
2T lime juice
2t calcium water
2t pectin
1 1/2C sugar or 3/4C honey

SPECIAL PLUM JAM

Make jam with:

3C chopped & mashed Italian prune plums
1C fresh squeezed orange juice
1/4C lemon juice
1T grated orange peel (optional)
1/2t cinnamon
4t calcium water
3t pectin
1C sugar or 1/2C honey

CHILI-TOMATO JAM

Make jam with:

2C chopped crushed ripe tomatoes
2T chopped & tightly packed fresh basil leaves
2T lemon juice
1T grated lemon peel (optional)
1t chili powder
4 dashes salt
2t calcium water
2t pectin
1/2C sugar or 1/3C honey

WINE JELLY

Make jelly with:

1 1/2C chardonnay or white zinfandel
(or any blush or white wine)
1/2C orange juice
2T lemon juice
1/2t grated orange peel (optional)
1t calcium water
1t pectin
1/2C up to 1C sugar

NO-FAT SALAD DRESSING

Prepare Pectin:

Stir 1/8t Pectin into 1t honey or 2t sugar.

Combine the following ingredients then whisk
together for 1-2 min.

1/4C water
1/4t calcium water
2t vinegar
1/4t dried oregano
1/4t minced garlic (1 small clove)
2 dashes black pepper
1 dash salt
pectin-honey or pectin-sugar

Chill at least 1 hour before using.

Makes 1/3C dressing. Store in refrigerator.