

# STRAWBERRY LIMONCELLO JAM

The "adult" version

2 1/2 lbs strawberries

1/4 cup lemon juice

2 cups sugar

2 tsp Pomona's

2 tsp calcium water (in pectin)

1/3 cup limoncello

The "virgin" version

2 1/2 lbs strawberries

1/4 cup lemon juice

2 cups sugar

2 tsp Liquid Pectin

2 tsp calcium water (in pectin)

1/3 cup water

5 half pint jars

Chop up/smash strawberries

Strawberries, lemon juice, and calcium water in saucepan - bring to a full rolling boil.

Mix together pectin and sugar. Whisk into fruit until dissolved.

Stir in limoncello/water (it will spatter). Continue to stir until it returns to a boil.

Remove from heat and let sit for 5 min - stir occasionally and skim off foam.

Ladle into jars - 1/4 inch headspace.

Process in boiling water bath for 10 min.

# PLUM REISLING JAM

The "adult" version

3 lbs plums peeled and chopped fine  
7 1/2 cups sugar  
1/2 cup Sweet Riesling  
1/2 tsp butter  
1 pouch Liquid Pectin (3 oz)

The "virgin" version

3 lbs plums peeled and chopped fine  
7 1/2 cups sugar  
1/2 cup water  
1/2 tsp butter  
1 pouch Liquid Pectin (3 oz)

4 half pint jars

Peel and finely chop plums. Mix plums and Riesling/water in saucepan. Boil.  
Reduce heat to low, cover and simmer 5 min.  
Measure exactly 4.5 cups into saucepan.  
Stir in sugar. Add butter (reduce foaming).  
Bring to full rolling boil.  
Stir in pectin.  
Return to full rolling boil for 1 min - stir constantly.  
Remove from heat. Skim off foam.  
Ladle into jars - 1/4 inch headspace.

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RECIPE SERVICE

# BLACKBERRY BOURBON JAM (REDUCED SUGAR)

The "adult" version

3 1/2 cups blackberries  
3 Tbsp Ball Classic Pectin  
1/2 tsp butter  
1 Tbsp marionberry whiskey  
2 cups sugar

The "virgin" version

3 1/2 cups blackberries  
3 Tbsp Ball Classic Pectin  
1/2 tsp butter  
1 Tbsp water  
2 cups sugar

5 half pints

Mash up berries in saucepan.

Gradually stir in pectin.

Bring to boil.

Add all sugar, alcohol/water, and butter, stir to dissolve. Bring to full rolling boil.

Boil 1 min.

Remove from heat. Skim foam.

Ladle into jars - 1/4" headspace

Process 10 min.

# PINA COLADA JAM

## The "adult" version

3 cups crushed pineapple  
1/2 cup orange juice  
1/4 cup lime juice  
1/2 cup coconut rum  
2 cups sugar  
3 Tbsp pectin (Ball flex-batch classic)

## The "virgin" version

3 cups crushed pineapple  
1/2 cup orange juice  
1/4 cup lime juice  
1/2 cup water  
2 cups sugar  
3 Tbsp pectin (Ball flex-batch classic)

4 half pints

Cut pineapple and pulse in food processor.

Mix pineapple, orange juice, lime juice, and coconut rum in stockpot. Gradually stir in pectin.

Over high heat, bring to a boil.

Add sugar all at once. Stir to dissolve.

Boil hard for one min.

Ladle into jars - 1/4 inch headspace

Process 10 min

# BRANDIED VANILLA PEAR JAM

The "adult" version

1 1/2 cups sugar  
3 tsp Pomona's Universal Pectin  
4 cups coarsely pureed pears  
1/4 cup fresh squeezed lemon juice  
1/4 cup brandy  
1/2 vanilla bean  
4 tsp calcium water  
1/2 tsp butter

The "virgin" version

1 1/2 cups sugar  
3 tsp Pomona's Universal Pectin  
4 cups coarsely pureed pears  
1/4 cup fresh squeezed lemon juice  
1/4 cup water  
1/2 vanilla bean  
4 tsp calcium water  
1/2 tsp butter

5 half pints

Combine sugar and pectin in medium bowl and whisk.

Combine pears, lemon juice, calcium water, brandy, and vanilla bean in saucepan.

Bring to a boil over medium heat

Add sugar-pectin mixture and butter. Return to full rolling boil.

Boil 1 min.

Ladle into jars - 1/4 inch headspace

Process 10 min