

# Remaking Soft Jellies <sup>1</sup>

United States Department of Agriculture, Extension Service<sup>2</sup>

Measure jelly to be recooked. Work with no more than 4 to 6 cups at a time.

## To Remake with Powdered Pectin

For each quart of jelly, mix 1/4 cup sugar, 1/2 cup water, 2 tablespoons bottled lemon juice, and 4 teaspoons powdered pectin. Bring to a boil while stirring. Add jelly and bring to a rolling boil over high heat, stirring constantly. Boil hard 1/2 minute. Remove from heat, quickly skim foam off jelly, and fill sterile jars, leaving 1/4-inch headspace. Adjust new lids and process as recommended in [Table 1](#). For more information on how to sterilize jars see “Jars and Lids,” (FCS 8255).

## To Remake with Liquid Pectin

For each quart of jelly, measure 3/4 cup sugar, 2 tablespoons bottled lemon juice, and 2 tablespoons liquid pectin. Bring jelly only to boil over high heat, while stirring. Remove from heat and quickly add the sugar, lemon juice, and pectin. Bring to a full rolling boil, stirring constantly. Boil hard for 1 minute. Quickly skim off foam and fill sterile jars, leaving 1/4-inch headspace. Adjust new lids and process as recommended in [Table 1](#).

## To Remake Without Added Pectin

For each quart of jelly, add 2 tablespoons bottled lemon juice. Heat to boiling and boil for 3 to 4 minutes.

To test jelly for doneness, use one of the following methods.

**Temperature test:** Use a jelly or candy thermometer and boil until mixture reaches the following temperatures at the altitudes in [Table 2](#).

**Sheet or spoon test:** Dip a cool metal spoon into the boiling jelly mixture. Raise the spoon about 12 inches above the pan (out of steam). Turn the spoon so the liquid runs off the side. The jelly is done when the syrup forms two drops that flow together and sheet or hang off the edge of the spoon.

Remove from heat, quickly skim off foam, and fill sterile jars, leaving 1/4-inch headspace. Adjust new lids and process as recommended in [Table 1](#).

1. This document is Fact Sheet FCS 8334, one of a series of the Department of Family, Youth and Community Sciences, Florida Cooperative Extension Service, Institute of Food and Agricultural Sciences, University of Florida. Publication date: May 2003. Revised: August 2005. Reviewed: May 2011. This document was extracted from the Complete Guide to Home Canning, Agriculture Information Bulletin No. 539, USDA. Please visit the EDIS website at <http://edis.ifas.ufl.edu>.

2. Reviewed for use in Florida by Amy Simonne, assistant professor, Food Safety and Quality, Department of Family, Youth and Community Sciences, Cooperative Extension Service, Institute of Food and Agricultural Sciences, University of Florida, Gainesville FL 32611.

Table 1. Recommended process time for remade soft jellies in a boiling-water canner.

		Process Time at Altitudes of		
Style of Pack	Jar Size	0 - 1,000 ft	1,001 - 6,000 ft	Above 6,000 ft
Hot	Half-pints or pints	5 min	10	15

\*After the process is complete, turn off the heat and remove the canner lid. Wait five minutes before removing jars.

Table 2. Temperature Test.

SeaLevel	1,000 ft	2,000 ft	3,000 ft	4,000 ft	5,000 ft	6,000 ft	7,000 ft	8,000 ft
220° F	218° F	216° F	214° F	212° F	211° F	209° F	207° F	205° F