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# Jams and jellies

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## Christmas jam

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This is a delicious special occasion jam! It isn't very thick. But, if you'd like a thicker jam, I suggest putting the crushed strawberries and the sugar in the pan to boil down a bit before adding the cranberries and oranges. Pick up the procedure at step 6.

1 lb	strawberries, frozen	1 pouch	liquid pectin (Certo)
2 cups	cranberries	2 tbsp	orange-flavoured liqueur or concentrated frozen orange juice
1	large orange, unpeeled		
3 cups	sugar		

### Procedure

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- 1 Sterilize 6 1-cup Mason jam jars. (See "Tips.")
- 2 Prepare canner. Fill with boiling water -- enough to hold the jars and have the water at least 1" above the top of the jars. Place snap lids of Mason jars in boiling water for 5 minutes.
- 3 Roughly chop the strawberries in the food processor. Place in large saucepan.
- 4 Cut the orange into quarters, removing the pits.
- 5 Coarsely chop the orange in the food processor and then add the cranberries and chop. Add to saucepan.
- 6 Stir in sugar. Bring to full boil on high heat. Constantly stir the fruit and sugar mixture. Boil hard for 2 minutes. Remove from heat.
- 7 Add pectin and liqueur or concentrated orange juice.
- 8 Fill jars to within ½" of top. If the jars are hot, adding the hot jam should not break the glass. Wipe tops clean and place lids and rings on the jars.
- 9 Place jars in canner (making sure they are not touching each other), leaving at least 1" of water above the jars. Return water to the boil. When boiling, process for 5 minutes.
- 10 Remove jars from the canner. Allow to cool for 24 hours. Make sure the lids are securing screwed down. Lids should be caved downward. Label jars.

Yield: 6 cups

## Old English marmalade

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Kathleen Renn's recipe -- Nenny's sister

6	Seville oranges	5½ lb	sugar
2	lemons	4	pints water

### Procedure

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- 1 Wash oranges and lemons. Cut into halves and remove juice. Remove pips and centre of fruit - put in cheese cloth bag to soak in ½ pint of water.
- 2 Put fruit through a mincer or food processor. Add to juice in a large bowl with 3½ pints of water and leave to soak for 24 hours.
- 3 Put fruit and water into a large saucepan and add water from the soaking pips. Simmer until liquid is reduced by half and peel is tender. This will take about 2 hours.
- 4 Add sugar gradually to the fruit, stirring all the time until the sugar is dissolved. Bring to boil quickly and keep at brisk boil for 10 - 12 minutes or until it reaches 221° on a jam thermometer. (Be careful because, as it boils, it rises a lot in the pan.)
- 5 Allow to cool slightly, stir and then put into warm, sterilized jars. Cover with wax.

Yield: 8 lb.

## Port wine jelly

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Nenny's recipe. Serve with meat or cheese.

2 cups	port (don't use Paul's special port!)	lemon peel
3 cups	sugar	cloves
½ bottle	liquid pectin (Certo)	

### Procedure

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- 1 Prepare jars by sterilizing them in the oven.(See "Tips.")
- 2 Heat port in double boiler. Add sugar and dissolve.
- 3 While hot, add liquid pectin.
- 4 Put 1 curl of lemon peel and 3 cloves in the bottom of each jar. Add jelly.
- 5 Allow to cool and put on the lids when set.

## Three fruit marmalade

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Nenny used to make this marmalade often.

2	oranges	water
1	grapefruit juice	sugar
1	lemon	

### Procedure

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- 1 Squeeze the juice from the fruit and thinly slice the peel.
- 2 Measure the juice and peel -- for every cup of fruit, add 2 cups of water. Let stand overnight.
- 3 Boil for ½ hour and measure again. (Should be about 6 cups of fruit.) For every cup of fruit, add 1½ cups of sugar.
- 4 Cook over low heat until sugar is dissolves. Bring to boil and cook approximately 30 minutes, until it is set. (Use a jam thermometer.)