

All Natural

Dutch Jell

for making

Homemade Jams & Jellies

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Second Edition



Not For Resale Use

All Natural Dutch Jell

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A specially formulated Natural Fruit Pectin Blend that reacts with the sugars and the fruits own acid to cause a jelling affect in home made Jellies and Jams.

Rules for successful Jelly and Jam making

- 1.) Always choose fruit that is ripe, not mushy.
- 2.) During wet growing seasons or with high moisture fruits, the **Dutch Jell** must be increased.
- 3.) Carefully wash, pare and pit all fruit; removing any bad spots or spoiling fruit.
- 4.) Add 1/2 teaspoon of butter/margarine or oil to the recipe to reduce the foaming.
- 5.) One box of commercial pectin equals 1/3 cup of **Dutch Jell** or **Dutch Jell Lite**.
- 6.) Chop fruit, do not puree it.
- 7.) Do not reduce the Sugar quantities unless you are using **Dutch Jell Lite**.
- 8.) For best results, use new lids on your jars.
- 9.) For best results, process the jarred jams in a boiling water bath, according to USDA recommendations.
- 10.) In Freezer Jam recipes, always have fruit and juices at room temperature.

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Freezer Jams & Jellies

Variety	Fruit Quantity	Sugar	Dutch Jell	Other Ingredients
Apricot Jam	2 1/2 cups Apricots chopped w/peel	5 1/2 cups	1/3 cup (rounded)	1/4 cup Lemon Juice 1/8 t. Ascorbic Acid (Vit. C)
Blueberry Jam	3 cups Blueberries crushed	5 1/4 cups	1/3 cup (rounded)	1 T. Lemon Juice
Cherry Jam Sweet	2 cups Sweet Cherries chopped fine	4 1/4 cups	1/3 cup (rounded)	2 T. Lemon Juice
Cherry Jam Sour	2 cups Sour Cherries chopped fine	4 cups	1/3 cup (rounded)	1/2 t. Ascorbic Acid (Vit. C)
Grape Butter	3 cups Concord Grapes Juice & Pulp	5 3/4 cups	1/3 cup (rounded)	2 T. Lemon Juice 1/4 t. Cinnamon
Hot Pepper Jelly	2/3 cup Hot Peppers 3 cups Apple Juice	6 cups	1/3 cup (rounded)	3 T. Vinegar
Elderberry Jelly	5 cups Elderberry Juice	7 cups	1/3 cup (rounded)	
Peach Jam	2 1/4 cups Peaches finley chopped	5 cups	1/3 cup (rounded)	2 T. Lemon Juice
Plum Jam	3 cups cooked Plums finely chopped w/peel	5 1/2 cups	1/3 cup (rounded)	
Strawberry Jam	2 cups Strawberries crushed	4 cups	1/3 cup (rounded)	
Raspberry or Blackberry Jam	3 cups Berries crushed	5 1/4 cups	1/3 cup (rounded)	

Freezer Jam Procedures: Second Edition

- 1.) In a large bowl, measure fruit; mix with sugar; and set aside.
- 2.) Mix the Dutch Jell with 3/4 cup water; bring to a boil while stirring constantly.
- 3.) Pour the hot Dutch Jell/water over the fruit/sugar and stir for 3 minutes.
- 4.) Pour the jam into 1 or 2 cup, sanitary freezer containers. Keep frozen until you're a ready to use the jam.

Note: For Reduced Sugar Freezer Jams, Follow the recipes above, but use: Dutch Jell Lite, Cut the sugar quantity in half or use a sugar substitute.



Regular Cooked Jams & Jellies

Variety	Fruit Quantity	Sugar	Dutch Jell	Other Ingredients
Apricot Jam	5 cups Apricots chopped fine	7 cups	1/3 cup (rounded)	1/4 cup Lemon Juice
Blueberry Jam	4 cups Blueberries crushed	4 cups	1/3 cup (rounded)	2 T. Lemon Juice
Cherry Jam (Sweet & Sour)	2 cups Swt. Cherries (chopped) 2 cups Sour Cherries (chopped)	5 cups	1/3 cup (rounded)	2 T. Lemon Juice
Old-Fashioned Peach Conserve	4 cups chopped Peaches after jam is cooked: add 1/2 cup of each Raisins & chopped Walnuts	5 1/2 cups	1/3 cup (rounded)	2 T. Lemon Juice 1/4 t. Cinnamon 1/4 t. Nutmeg
Pear Jam	4 cups chopped Pears	5 cups	1/3 cup (rounded)	2 T. Lemon Juice
Plum Jam	5 1/2 cups Plums chopped fine w/peel	8 cups	1/3 cup (rounded)	1/2 cup water
Rhubarb Jam	4 cups fresh Rhubarb (sliced thin)	6 1/2 cups	1/3 cup (rounded)	1 cup water
Raspberry Jam	5 cups crushed berries Blackberries, Raspberries, Dewberries, Loganberries, etc.	7 cups	1/3 cup (rounded)	
Strawberry Jam	5 cups Strawberries crushed	7 cups	1/3 cup (rounded)	
Grape Jelly	5 cups Grape Juice red, white or blue-no pulp	7 cups	1/3 cup (rounded)	

Cooked Jam & Jelly Procedures:

- 1.) Mix your fruit and the **Dutch Jell** in a heavy-bottomed kettle, stainless steel, bring to a boil.
- 2.) Pre-measure the sugar and add to the mixture after it has begun to boil.
- 3.) Steadily stir the mixture; return to a boil and boil for 1 minute.
- 4.) Skim off all foam; pour into sterile jars, seal with tightly fitting lids.
- 5.) For best results, process in a boiling water bath for 10 minutes.
- 6.) Cool, check the seals, label and date before storage.



DUTCH JELL LITE:

For excellent jams and jellies with no sugar or reduced sugar added recipes, try our Dutch Jell Lite. Specially formulated natural fruit pectin blend which does not require regular sugar for the jelling affect.

DUTCH JELL LITE- reduced sugar/sugar free

Variety	Fruit Quantity	Sugar or Substitute	Dutch Jell Lite	Other Ingredients
Lite Apricot Or Peach Jam	4 cups Apricots or Peaches finely chopped	1 1/2 cups sugar or 20 pk. sugar substitute	1/3 cup Dutch Jell Lite (rounded)	2 T. Lemon Juice 1/8 t. Ascorbic Acid
Lite Blueberry, Cherry Or Plum Jam	4 cups Fruit finely chopped	1 1/2 cups sugar or 20 pk. sugar substitute	1/3 cup Dutch Jell Lite (rounded)	2 T. Lemon Juice
Lite Raspberry Jam	5 cups crushed Berries Raspberries, Blackberries, Loganberries, Wineberries, Dewberries, etc	1 1/2 cups sugar or 25 pk. sugar substitute	1/3 cup Dutch Jell Lite (rounded)	
Lite Fruit Jellies (Note: A slightly cloudy appearance is normal)	4 cups Fruit Juice Grape, Apple Cider, Pear, Cherry, Raspberry, etc.	1 cup sugar or 1 cup frozen apple concentrate or 25 pk. sugar substitute	1/2 cup Dutch Jell Lite (rounded)	1 T. Lemon Juice
Lite Orange Marmalade	4 large Oranges All fruit chopped fine, keep the juice.	2 cups sugar or 30 pk. sugar substitute	1/3 cup Dutch Jell Lite (rounded)	Thin shreds of orange peel, cooked in 2 1/2 cups boiling water & 1/8 t. baking soda
Lite Strawberry Jam	4 cups Strawberries crushed	4 cups sugar or 20 pk. sugar substitute	2/3 cup Dutch Jell Lite (rounded)	

Reduced Sugar Or No Sugar Jam Procedures:

- 1.) In a heavy-bottomed stainless steel kettle bring the fruit and **Dutch Jell Lite** to a boil.
- 2.) Continue to boil 1 minute while stirring and add the sugar. (**DO NOT** add sugar substitute yet), Boil 1 minute.
- 3.) Remove from heat; skim off the foam; add sugar substitute, if you are using it.
- 4.) Pour into sterile jars, process for 10 minutes in a boiling water bath.
- 5.) Cool, check seals, label and date before storage.

* These reduced sugar recipes are suggestions for using our **Dutch Jell Lite**. Feel free to experiment with all fruit spreads (using concentrated fruit juices), Honey or Agave Fruit Spreads, etc.