

Welcome to *more great recipes* for POMONA'S UNIVERSAL PECTIN. These recipes are written to be used in conjunction with the recipe sheet that comes with your pectin. Other dry and liquid sweeteners that measure like sugar and honey can be substituted; see original recipe sheet instructions for sweeteners that do not measure like sugar and honey. NOTE: t = teaspoon. T = tablespoon.

### **Rhubarb Jam**

4 cups cooked rhubarb (chop up rhubarb, add a little water, cook until soft, measure)  
1/4 cup lemon juice  
3/4 cup up to 2 cups sugar OR 1/2 cup up to 1 cup honey  
2 t calcium water  
3 t pectin

Follow the COOKED DIRECTIONS LOW SUGAR OR HONEY (STEPS 1 THRU 6) on the recipe sheet.

### **Strawberry-Rhubarb Jam**

2 cups mashed strawberries  
2 cups cooked rhubarb (chop up rhubarb, add a little water, cook until soft, measure)  
2 T lemon juice  
3/4 cup up to 2 cups sugar OR 1/2 cup up to 1 cup honey  
2 t calcium water  
2 1/2 t pectin

Follow the COOKED DIRECTIONS LOW SUGAR OR HONEY (STEPS 1 THRU 6) on the recipe sheet.

### **Bluebarb Jam**

2 cups mashed blueberries  
2 cups cooked rhubarb (chop up rhubarb, add a little water, cook until soft, measure)  
1/4 cup lemon or lime juice  
3/4 cup up to 2 cups sugar OR 1/2 cup up to 1 cup honey  
2 t calcium water  
2 1/2 t pectin

Follow the COOKED DIRECTIONS LOW SUGAR OR HONEY (STEPS 1 THRU 6) on the recipe sheet.

### **RhubyRazz Jam**

2 cups cooked rhubarb (chop up rhubarb, add a little water, cook until soft, measure)  
1 cup mashed raspberries  
2 T lemon juice  
1/2 cup up to 1 1/2 cups sugar OR 1/3 cup up to 3/4 cup honey  
2 t pectin  
1 1/2 t calcium water

Follow the COOKED DIRECTIONS LOW SUGAR OR HONEY (STEPS 1 THRU 6) on the recipe sheet.

### **Fresh Pineapple Jam**

Use the Strawberry Jam recipe in the COOKED RECIPES LOW SUGAR OR HONEY section of the recipes that came with your purchase of Pomona's Pectin, EXCEPT boil the fresh crushed pineapple for several minutes before you start the jam-making process. This extra cooking is necessary to de-activate the many enzymes in pineapple that can negatively affect the jell.

### **Sour Plum Jelly**

Use the Sour Blackberry Jelly recipe in the COOKED RECIPES LOW SUGAR OR HONEY section of the recipes that came with your purchase of Pomona's Pectin.

### **Sweet Plum Jelly**

Use the Sweet Blackberry Jelly recipe in the COOKED RECIPES LOW SUGAR OR HONEY section of the recipes that came with your purchase of Pomona's Pectin.

### **Lemon Jelly**

2 cups fresh squeezed lemon juice (with pulp if you want)  
2 cups water (lemon is too acid to jell if you do not cut it with water)  
2 cups sugar OR 1 cup honey  
3 t calcium water  
4 t pectin

Follow the COOKED DIRECTIONS LOW SUGAR OR HONEY (STEPS 1 THRU 6) on the recipe sheet.