



Freezer Jam Tips



- 1) Follow exact instructions on the box of pectin. Don't substitute or reduce sugar or jam will not turn out, or as the MCP Pectin instructions put it "failure."
- 2) Use MCP Pectin. That brand works wonders. Don't know specifically why it is better than others, but it just is.
- 3) Measure ingredients very precisely. It is important.
- 4) Using a KitchenAid really helps. Totally not necessary, but really helps since you end up mixing the jam every five minutes for a half an hour.
- 5) If recipe calls for lemon juice, bottled Minute Maid frozen lemon juice (thawed) or fresh lemon juice works best. I like to use fresh because, well, it is fresh. 'Nough said.
- 6) If using fruit that darkens, sprinkle fruit fresh on fruit mixture after adding pectin. Makes the jam more "purdy." (Pretty, for all those of you who don't speak "country.")