



Summer in a Jar Homemade Apple Pectin

Homemade Apple Pectin

I save all of my washed apple peelings and cores from making applesauce. (**4 lbs of peelings and core/8 cups of water or 2c. Water/1 lb. under ripe apples.**) Place in a large stainless steel pot with lid and begin to cook it down, reducing liquid by half. Leave the lid ajar while it cooks. Once it has been reduced to a very soft pulp, strain the liquid through a cheese cloth and freeze in ice cube trays. Store in zip-lock bags.



It takes about 2/3 to 1 cup of homemade apple pectin per 6 cups of fruit to get a gel to set. Low acid or low pectin fruits might require lemon juice and/or a little more pectin. That's where you use your ingenuity.

Homemade Crabapple Pectin

There's a reason you find crab apple trees near old farm houses. The crab apples were used to generate pectin. Follow the directions for homemade apple pectin using cut up crab apples. If they're too hard to cut just throw them in whole.

Under ripe fruit is more acidic and in many cases has more available natural pectin.

Testing for gel set when making jam without a commercial pectin:

Important for all methods:

Remove the pot from the heat while you're testing so it doesn't continue to cook.

Temperature test for gel set

Use a candy thermometer and bring the jam to 220 degrees. This will reduce the quantity of jam through the process of evaporation and concentration in the process of reaching gel set. Consider reducing the amount of sugar so the end product isn't too sweet. I also use the freezer test once it has reached 220 degrees. This is a fairly stiff jam.

Freezer test for gel set

Put a small amount of jam from the boiling pot on a cold plate. Put it in the freezer for a few minutes to cool it to room temperature. Run your finger through the center of the cooled jam. If it holds the separation and then slowly flows back together, it's ready.

Spoon Test

With a cold metal spoon scoop out a small amount of boiling jam. Hold the spoon away from the hot steam of the pot. Tip the spoon so the jam runs off the side. The gel is set if it forms 2 fingers as it drips and hangs off the spoon.