

**To Remake with Powdered Pectin**

For each quart of jelly, mix  $\frac{1}{4}$  cup sugar,  $\frac{1}{2}$  cup water, 2 tablespoons bottled lemon juice, and 4 teaspoons powdered pectin. Bring to a boil while stirring. Add jelly and bring to a rolling boil over high heat, stirring constantly. Boil hard  $\frac{1}{2}$  minute. Remove from heat, quickly skim foam off jelly, and fill sterile jars, leaving  $\frac{1}{4}$ -inch headspace. Adjust new lids and process as recommended in water bath for correct altitude.

**To Remake with Liquid Pectin**

For each quart of jelly, measure  $\frac{3}{4}$  cup sugar, 2 tablespoons bottled lemon juice, and 2 tablespoons liquid pectin. Bring jelly only to boil over high heat, while stirring. Remove from heat and quickly add the sugar, lemon juice, and pectin. Bring to a full rolling boil, stirring constantly. Boil hard for 1 minute. Quickly skim off foam and fill sterile jars, leaving  $\frac{1}{4}$ -inch headspace. Adjust new lids and process as recommended in water bath for correct altitude.

**To Remake without Added Pectin**

For each quart of jelly, add 2 tablespoons bottled lemon juice. Heat to boiling and boil for 3 to 4 minutes. Remove from heat, quickly skim off foam, and fill sterile jars, leaving  $\frac{1}{4}$ -inch headspace. Adjust new lids and process as recommended in a water bath for correct altitude adjustment.