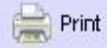


PickYourOwn.org

Where you can find a pick-your-own farm near you!

Click on the printer icon that looks like this:  (at the top left, to the right of "save a copy") to print!
See www.pickyourown.org/allaboutcanning.htm for many other canning directions and recipes

How to Make Pineapple Jam - Easily!

Making and canning your own pineapple jam is also quite easy. Here's how to do it, in easy steps and completely illustrated.

Ingredients and Equipment

Yield: About 4 or 5 half-pint jars

- **Pineapple** - One 20-ounce can of crushed pineapple
 - **Lemon Juice** - 3 tablespoons lemon juice
 - **Sugar** - about 3.5 cups of dry, granulated (table) sugar
 - **Pectin** - about 1 packets (it's a natural product, made from apples and available at grocery stores (season - spring through late summer) and local "big box" stores. It usually goes for about \$2.00 to \$2.50 per box. [See here for more information about how to choose the type of pectin to use.](#)
 - **Jar funnel** (\$2 at Target, other big box stores, and often grocery stores; and available online - see this page) or order it as part of the kit with the jar grabber.
 - **Jar grabber** (to pick up the hot jars) - Big box stores and grocery stores sometimes carry them; and it is available online - see this page. It's a tremendously useful to put jars in the canner and take the hot jars out (without scalding yourself!). The kit sold below has everything you need, and at a pretty good price:
-
- **At least 1 large pot;** I prefer 16 to 20 quart Teflon lined pots for easy cleanup.
 - **Large spoons and ladles**
 - **1 Canner** (a huge pot to sanitize the jars after filling (about \$30 to \$35 at mall kitchen stores, sometimes at big box stores and grocery stores.). Note: [we sell canners and supplies here, too - at excellent prices](#) - and it helps support this web site!
 - **Ball jars** (Grocery stores, like Publix, Kroger, Safeway carry them, as do some big box stores - about \$8 per dozen quart jars including the lids and rings)
 - **Lids** - thin, flat, round metal lids with a gum binder that seals them against the top of the jar. They may only be used once.
 - **Rings** - metal bands that secure the lids to the jars. They may be reused many times.

Optional stuff:

- **Lid lifter** (has a magnet to pick the lids out of the boiling water where you sanitize them. (\$2 at big box stores or it comes in the kit at left)



Pineapple Jam Directions

Yield: about 4 or 5 eight-ounce jars.

Step 1 - Gather the Ingredients

Gather the ingredients. In this case, canned pineapple works better, due to its consistency.

Step 2 - Get the jars and lids washed

The dishwasher is fine for the jars; especially if it has a "sanitize" cycle; you don't really have to sanitize the jars - the boiling water bath sanitizes everything, jar, lid, contents and all; but you DO want to get the jars as clean as you can first. I get the dishwasher going while I'm preparing everything else, so the jars are clean and hot (and less likely to crack when you put boiling hot fruit in them) by the time I'm ready to fill the jars.

Lids: Put the lids into a pan of hot water for at least several minutes; to soften up the gummed surface and clean the lids.



Need lids, rings and replacement jars?

[Get them all here, delivered direct to your home, at the best prices on the internet!](#)

Step 3 - Mix the pineapple with the pectin

Mix the pectin with 1/4 cup of the sugar (set the rest of the sugar aside for now). This helps to keep the pectin from clumping up.

Stir the pectin/1/4 cup sugar mixture into the chopped fruit. Put the mix in a big pot and put it on the stove

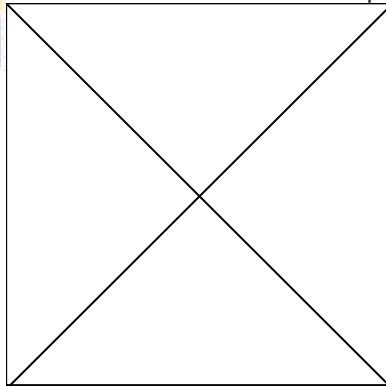
Notes about pectin: With pineapple I usually add about 50% more pectin (just open another pack and add about half) or else the jam is runnier than I like. BUT pineapple usually thickens pretty well, so try 1 packet and see how well it thickens. With a little practice, you'll find out exactly how much pectin to get the thickness you like.

Another tip: use the no-sugar pectin. It cuts the amount of sugar you need from 7 cups per batch to 4 cups! And it tastes even better! On the other hand; I have never had success with the No-sugar pectin. It always turned out runny and bland. You might want to try using the low sugar recipe with a mixture of sugar and Stevia (in a prepared form like Truvia, it measures same as sugar; if you use another form, you'll need to do your own conversion) - or Splenda, if you prefer, ; that could work.



Is your jam too runny? Pectin enables you to turn out perfectly set jam every time. Made from natural apples, there are also low-sugar pectins that allow you to reduce the sugar you add by almost half!

Get them all here at the best prices on the internet!



Step 4 - Bring to a boil

Bring the mixture back to a full boil.

Step 5 - Add the sugar and return to a full boil

Add the remaining sugar (about 3.25 cups) and bring the mixture back to a full boil. Once it hits a full, rolling boil, stir and boil for 1 minute!.



Step 6 - Fill the jars and put the lid and rings on

Fill them to within ¼-inch of the top, wipe any spilled jam off the top, seat the lid and tighten the ring around them. Then put them into the boiling water canner!

This is where the jar tongs come in really handy!



Step 7 - Process the jars in the boiling water bath

Keep the jars covered with at least 2 inches of water. Keep the water boiling. Boil them for 5 minutes (at sea level; see the table below for times at other altitudes).

Note: Some people don't even boil the jars; they just ladle it hot into hot jars, put the lids and rings on and invert them - NOT a bright idea. Putting the jars in the boiling water bath REALLY helps to reduce spoilage! To me, it makes little sense to put all the working into making the jam and then not to process the jars to be sure they don't spoil!



Recommended process time for Pineapple Jam in a boiling water canner.				
		Process Time at Altitudes of		
Style of Pack	Jar Size	0 - 1,000 ft	1,001 - 6,000 ft	Above 6,000 ft
Hot	Half-pints or Pints	5 min	10	15

Step 8 - Done

Lift the jars out of the water and let them cool without touching or bumping them in a draft-free place (usually takes overnight) You can then remove the rings if you like, but if you leave them on, at least loosen them quite a bit, so they don't rust in place due to trapped moisture. Once the jars are cool, you can check that they are sealed verifying that the lid has been sucked down. Just press in the center, gently, with your finger. If it pops up and down (often making a popping sound), it is not sealed. If you put the jar in the refrigerator right away, you can still use it. Some people replace the lid and reprocess the jar, then that's a bit iffy. If you heat the contents back up, re-jar them (with a new lid) and the full time in the



canner, it's usually ok.

It may take up to two weeks for the jam to set and thicken up. It will be runny until then!

Once cooled, they're ready to store. I find they last about 18 months. After that, they get darker in color and start to get runny. They still seem safe to eat, but the flavor is bland. So eat them in the first 12 to 18 months after you prepare them!

Summary - Cost of Making Homemade Pineapple Jam - makes 10 jars of 8 oz each*				
Item	Quantity	Cost in 2016	Source	Subtotal
Pineapple	1 20 oz can or 1 fresh pineapple	\$3.00	Grocery store	\$3.00
Canning jars (8 oz size), includes lids and rings	10 jars	\$6.50/dozen	Grocery stores (Publix, Kroger, Safeway, etc.)	\$5.50
Sugar	4 cups	\$2.00	Grocery stores (Publix, Kroger, Safeway, etc.)	\$2.00
Pectin (low sugar, dry)	1 and a third boxes	\$2.00 per box	Grocery stores (Publix, Kroger, Safeway, etc.)	\$2.70
Total				\$13.20 total or about \$1.32 per jar

* - This assumes you already have the pots, pans, ladles, and reusable equipment. Note that you can reuse the jars! Many products are sold in jars that will take the lids and rings for canning. For example, Classico Spaghetti sauce is in quart sized jars that work with Ball and Kerr lids and rings. Note that the Classico's manufacturer does not recommend reuse of their jars: [see what they have to say on this page:](#)

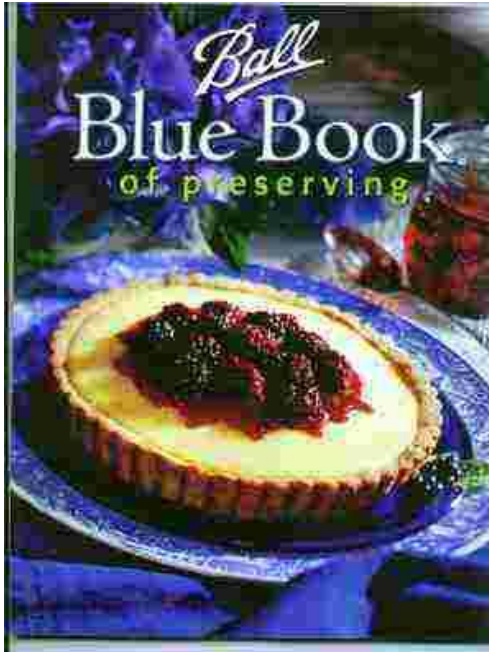
Other Equipment:

From left to right:

1. Jar lifting tongs to pick up hot jars
2. Lid lifter to remove lids from the pot of boiling water (sterilizing)
3. Lids - disposable - you may only use them once
4. Ring - holds the lids on the jar until after the jars cool - then you don't need them
5. Canning jar funnel - to fill the jars



You can get all of the tools in a kit here:



The Ball Blue Book of Preserving

This is THE book on canning! My grandmother used this book when I was a child. It tells you in simple instructions how to can almost anything; complete with recipes for jam, jellies, pickles, sauces, canning vegetables, meats, etc. If it can be canned, this book likely tells you how! Click on the link below for more information and / or to buy (no obligation to buy)

[Click here for more information from Amazon.com about the Ball Blue Book of Preserving](#)

Answers to Common Questions

- **Why should cooked jam be made in small batches?**
If a larger quantity of juice is used, it will be necessary to boil it longer thus causing loss of flavor, darkening of the jam, and toughening of the finished product. It really doesn't work. Trust me; I've tried many times!
- **Should jam be boiled slowly or rapidly?**
It should be boiled rapidly, since long, slow boiling destroys the pectin in the fruit juice.
- **What do I do if there's mold on my jam?**
Discard jams and jellies with mold on them. The mold could be producing a mycotoxin (poisonous substance that can make you sick). USDA and microbiologists recommend against scooping out the mold and using the remaining jam or jam.
- **Why did my jam ferment, and what do I do?**
Jellied fruit products may ferment because of yeast growth. This can occur if the product is improperly processed and sealed, or if the sugar content is low. Fermented fruit products have a disagreeable taste. Discard them.
- **What happens if my jam doesn't gel?**
Remaking cooked runny jam or marmalade instructions can be found on the [U.Ga. website](#). Directions about remaking uncooked jams or jellies can be found in a [CES Publication from Ohio State University](#).

If you want to learn how NOT to make marmalade, read [this entertaining account](#) from this Australian woman who is either incredibly cheap or a slow learner... but either way, it's a funny story!

And if our recipe is too EASY for you and you would like a much more complicated approach that will take about 4 hours to complete, try [Delia Smith's \(a cook who is famous in the UK\) pineapple jam recipe!](#)