Small Batch Canned Pomegranate Jam



Enjoy the bright, tart flavor of pomegranates all year long with this pomegranate jelly. You can use fresh pomegranates or bottled juice, this recipe is easy to scale—simply double or triple the batch as needed.

Your Key Ingredient to Food Preservation:

NESCO 9.5 Qt. Smart Canner & Cooker

NESCO 6-Piece Canning Kit

Ingredients:

- 3.5 cups pomegranate juice, prepared or bottled (about 7-10 large pomegranates or two 16 oz bottles)
- 6 tablespoons Pectin

- 0.5 teaspoons butter or margarine, optional (reduces foaming)
- 5 cups granulated sugar

Directions:

1. Prepare the pomegranate juice: If using fresh pomegranates, cut them open and remove the arils. Gently crush or juice the arils, then strain to remove seeds and pulp, yielding clear pomegranate juice. Measure 5 cups pomegranate juice, prepared or bottled (about 7-10 large pomegranates or two 16 oz bottles).
2. Prepare the jars: Wash jars, lids, and bands in hot, soapy water. Keep jars hot until ready to fill.
3. Heat canner water: Add 3 quarts of water to the inner pot of the Smart Canner and set to Water Bath Canning mode.
4. Combine juice and pectin: Place 5 cups pomegranate juice, prepared or bottled (about 7-10 large pomegranates or two 16 oz bottles)in a 6- or 8-quart saucepan. Gradually stir in 6 tablespoons of pectin. Add 0.5 teaspoons butter or margarine, optional (reduces foaming) if desired to reduce foaming. Bring the mixture to a full rolling boil that cannot be stirred down, over high heat, stirring constantly.
5. Add sugar and boil: Add 5 cups granulated sugarall at once, stirring to dissolve. Return the mixture to a full rolling boil and boil hard for exactly 1 minute 01:00, stirring constantly. Remove from heat and skim off foam if needed.
6. Fill and seal jars: Ladle hot jelly into hot jars, leaving 1/4 inch headspace. Wipe rims clean with a damp cloth. Place lids on jars and screw bands on until fingertip-tight.
7. Load canner: Place filled jars into the NESCO Smart Canner on the rack; water must cover jars by 1-2 inches.

8. Set processing time: Press the WB/Steam button; set time to 10 minutes for half-pints at 0-1,000 ft (15 minutes at 1,001-6,000 ft, 20 minutes above 6,000 ft). Ensure the Pressure Limiting Valve is set to Exhaust.
9. Start canner: Press Start (do not press Pressure Cook). The unit should begin to boil within 15-25 minutes.
10. Begin timing: Press Start again when a constant stream of steam appears; the timer starts automatically.
11. Natural release: Once the timer goes off, allow the canner to naturally release for 10 minutes then carefully release any remaining pressure manually.
12. Cool: Carefully remove the jars and let cool on a towel, undisturbed, for 12-24 hours. Do not retighten loose bands.
13. Check seals and store: Check that lids are sealed – they should not flex when the center is pressed. Store sealed jars in a cool, dark place for up to a year. Refrigerate any unsealed jars and use within a few weeks.
    Canning method: Water bath, half-pints – 10 minutes (0–1,000 ft) / 15 minutes (1,001–6,000 ft) / 20 minutes (above 6,000 ft).