

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:

- 1 cup (240 ml) pomegranate juice (from about 2 fresh pomegranates or bottled)
- 1 tablespoon (15 ml) lemon juice

- 4 teaspoons (12 g) pectin
- 1 $\frac{1}{4}$ cups (250 g) granulated sugar

Directions:

1. Prepare the Pomegranates

Cut the pomegranates open and remove the arils. Gently crush or juice the arils, then strain to remove seeds and pulp, yielding clear pomegranate juice.

2. Prepare the Jars

Wash jars, lids, and bands in hot, soapy water. Keep jars hot until ready to fill.

3. Cook the Jelly

In a saucepan, combine the pomegranate juice, lemon juice, and pectin. Stir well and bring the mixture to a full rolling boil over medium-high heat, stirring constantly. Once boiling, add the sugar all at once and stir to dissolve. Return to a full rolling boil and boil hard for 1 minute, continuing to stir. Remove from heat.

4. Fill the Jars

Carefully ladle the hot pomegranate jelly into prepared jars, leaving $\frac{1}{4}$ inch of headspace at the top.

5. Wipe and Seal

Wipe jar rims with a clean, hot, damp cloth to remove any residue. Place lids on jars and screw bands on until fingertip-tight.

6. Process the Jars

Place filled jars in a water bath canner, ensuring they are covered by at least 1–2 inches of water. Process for 10 minutes, adjusting for altitude if necessary.

7. Remove and Cool

Using a jar lifter, carefully remove jars and place them on a towel. Let cool undisturbed for 12–24 hours. Listen for the “pop” sound, indicating the lids have sealed.

8. Check Seals and Store

Once cooled, check that lids are sealed (they should not flex when pressed). Store sealed jars in a cool, dark place. Refrigerate any unsealed jars and use within a few weeks.