

Ball® Fresh Tech Automatic Jam and Jelly Maker

The information provided here is in regards to a new cooking appliance from Jarden Home Brands called the Ball® FreshTECH Automatic Jam and Jelly Maker.

This appliance is designed to make jam and jelly making easy. It comes with 10 recipes (more when you consider some of the variations) that are created to be made utilizing the appliance. This is an alternative to using a stovetop burner for preparing jam and jelly. It also stirs the product automatically.



Use recipes provided in the booklet only. Recipes only make four 8-ounce jars. Look for more recipes on the Ball® website at:

<http://www.freshpreserving.com/recipes.aspx?c=jam%20maker>

Other recipes not created for this appliance are not guaranteed to work with this appliance.

Once the fruit is prepared and other ingredients measured, jam or jelly is made in a few short steps:

1. Add the pectin to the fruit.
2. Press "jam" or "jelly" button.
3. Add sugar when the appliance beeps. The appliance stirs the mixture for you.
4. Jam or jelly is finished when the appliance beeps again. The process takes 20-25 minutes once the machine is turned on.

Preserve the jam or jelly in one of three ways:

- Refrigerate up to three weeks
- Freeze
- Process in a boiling water bath canner

The unit must be allowed to cool for about 30 minutes between batches of jam or jelly.

The Ball® FreshTECH Jam and Jelly Maker is sold online for around \$100;

<http://www.freshpreserving.com/JamMaker.aspx>

It can also be found at discount retail stores for around \$80.

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Source: Permission to use this information was granted from Susan Mills-Gray, Nutrition/Health Education Specialist, University of Missouri Extension

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