

Preserving Flavors From Near And Far



Making jam is an easy way to preserve luscious global fruit.

(NAPSA)—Creative cooks are finding that the most delicious jams and preserves mingle the flavors of locally grown fruit with exotic flavors from international markets.

For example, Raspberry Mango Preserves combine juicy local raspberries with fragrant mangoes from Mexico. Or blend sweet Michigan cherries with coconut from the South Pacific in Cherry Coconut Jam for a new taste. And Pineapple Carrot Marmalade features home-grown carrots with sweet Hawaiian pineapple. The ideas are endless with any flavors you enjoy.

No matter what the flavor, fresh preserving is easier than ever. New, improved no-cook fruit pectin from Ball helps you prepare jams and jellies in under 30 minutes. And stylish new Ball® Collection Elite® jars are so attractive, it's easy to share fresh preserves as gifts.

To get started, try this flavorful jam with fruits from near and far:

Peach-Papaya Jam

2½ cups diced, peeled and pitted peaches
2 cups diced, peeled and seeded papaya

5½ cups sugar

¼ cup lemon juice

2 pouches (3 ounces each)

Ball® Liquid Pectin

Prepare Ball Collection Elite platinum fresh preserving jars and lids according to the manufacturer's instructions.

Lightly crush peaches and papaya. Combine with sugar and lemon juice in a large saucepot.

Bring mixture to a hard boil over medium-high heat. Stir in liquid pectin. Bring mixture to a rolling boil. Boil hard 1 minute. Remove from heat. Skim foam if necessary.

Carefully ladle hot jam into hot jars, leaving ¼-inch headspace. Wipe rim and threads of jar with a clean, damp cloth. Place lid on jar with sealing compound next to glass. Screw band down until resistance is met, then increase to fingertip-tight.

Process 10 minutes in a boiling-water canner.

Yield: about six 8-ounce jars

For more recipes and tips, visit Ball's new Web site at www.freshpreserving.com.