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Home » Breakfast Zucchini jam is one of my favorite ways to use up that extra garden zucchini. Grated zucchini, sugar, lemon juice, and your favorite flavor of Jell-O are transformed into a sweet and fruity jam that's perfect for spreading on your morning toast. Flavor/texture: Thick, fruity jam flavored with your favorite type of Jell-O Made with few ingredients: All you need is shredded zucchini, sugar, lemon juice, and Jell-O powdered gelatin. Yield: 24 ounces No canning! This recipe is stored in the refrigerator or freezer, so there's no canning equipment or experience needed. Variations: Choose your favorite flavor of jell-o. Popular choices include strawberry, peach, apricot, and cherry. You may also like: Zucchini Relish and Zucchini Pesto Jump to: Zucchini - You'll need four cups, or about 540 grams of finely shredded zucchini. I recommend finely shredding your zucchini for this recipe because it softens quickly on the stovetop and melts right into your jam after it sets. Larger grated zucchini will add a noticeable texture to your jam. Granulated sugar - Sugar is a necessary part of jam because it sweetens your jam and helps preserve it in the refrigerator or freezer. Since we are not canning our jam today, it must be stored in the refrigerator or freezer. Lemon juice - Helps preserve your jam, cuts the sweetness with a little acidity, and helps prevent discoloration. Jell-O - Any brand or flavor of powdered gelatin dessert works here. Strawberry, peach, apricot, and cherry are popular choices when making jam. You'll need one 3-ounce box (this is the smaller of the two boxes commonly found at the grocery store) for this recipe. You can also double the recipe and use a 6-ounce box instead, if desired. Add zucchini, sugar, and lemon juice to a stock pot and bring to a simmer. Cook for about 8-10 minutes, or until mixture has reduced slightly. Add Jell-O and stir to incorporate. Remove from heat and allow to cool slightly. Jam will continue to thicken as it cools. Transfer to jars and store in the refrigerator or freezer. Grating your zucchini - Use the small side of a box grater to finely grate your zucchini. A fine grate melts seamlessly into the jam as it cooks. A coarse grate will leave a noticeable texture in the jam. Cook until your jam thickens slightly - While there is a time included in the recipe card, rely more on the look and thickness of your jam. When doubling or tripling this recipe, your jam will take longer to cook. Don't cook too long - If you cook your jam down too long, the flavor will concentrate, jam will turn out very thick, and you'll end up with less jam overall than the quantities listed in the recipe card. Allow jam to cool before covering - Allow your jam to cool to room temperature before adding a lid. This ensures you're not trapping excess steam and moisture in the jars. Since we are not canning our jam, it must be stored in the refrigerator or freezer. Zucchini jam will keep in the refrigerator for up to one month, or in the freezer for up to one year. To thaw frozen jam, transfer to the refrigerator to allow to thaw overnight. If freezing jam, make sure to leave about 1 inch of space at the top of your jars. Your jam may expand slightly when freezing. What size jars do I need? This recipe makes three 8-ounce jars, or 24 ounces, of jam. Feel free to use any combination of jar sizes, like six 4-ounce jars, or a 16 ounce jar and an 8 ounce jar. Do I need to sterilize my jars? Since we're not canning our jam, your jars do not need to be sterilized first (unless you want to). Any clean, dry jars with tightly sealing lids will work. Can you taste the zucchini? No. Zucchini has a very mild flavor that is undetectable when paired with flavored Jell-O. Make sure you're using zucchini, not other green vegetables like cucumber, which have a strong melon flavor that would overpower your jam. Not sure which one you have on hand? Check out my post: Zucchini vs cucumber - what's the difference? Can I make this sugar-free? I have not tested this recipe with sugar substitutes or sugar-free Jell-O, so I can't say for sure how your jam would turn out. The sugar added to the recipe not only sweetens the jam but also helps preserve it. Sugar substitutes do not have the same preservative qualities as regular sugar, so your jam will not last nearly as long if using sugar substitutes. Can I can this recipe? This recipe is written as a freezer jam recipe and I have not tested canning it, so I can't say for sure how it would turn out. If you try canning this recipe, let us know how it goes in the comments below. Print Recipe Zucchini jam is one of my favorite ways to use up that extra garden zucchini. Grated zucchini, sugar, lemon juice, and your favorite flavor of Jell-O are transformed into a sweet and fruity jam that's perfect for spreading on your morning toast. This recipe makes 24 ounces of jam. 4 cups (540 g) finely shredded zucchini, do not drain liquid out2 cups (396 g) granulated sugar¼ cup lemon juice3 ounce box Jell-O, any flavor In a stock pot over medium heat, add grated zucchini, sugar, and lemon juice. Bring to a simmer, reduce heat to medium-low, and cook for 8-12 minutes, or until mixture reduces slightly. Add Jell-O powder and stir until fully incorporated. Remove from heat and allow to cool slightly. Mixture will look thin but will continue to thicken as it cools.After mixture has cooled slightly, transfer into jars (leaving a 1 inch gap at the top to account for expansion when freezing) and allow to cool completely to room temperature with lids off. After jam has cooled, add lids and store in the refrigerator or freezer. Yield: This recipe makes 24 ounces of jam. Jell-O: Any flavor of Jell-O powdered gelatin dessert works in this recipe. Popular flavors include strawberry, peach, apricot, and cherry. Readers have noted that lighter colored flavors, like apricot and peach, can result in a greyish tinted jam when mixed with green zucchini. If you'd like to make a lighter colored flavor, you may want to peel your zucchini first. Must refrigerate: Since we are not canning this jam, it is not shelf stable. It must be stored in the refrigerator or freezer at all times. Storage: Jam will keep in the refrigerator for up to one month, or in the freezer for up to a year. To thaw frozen jam, transfer to the refrigerator to allow to thaw overnight. Serving: 1 tablespoon | Calories: 41kcal | Carbohydrates: 10g | Protein: 0.3g | Fat: 0.1g | Saturated Fat: 0.01g | Polyunsaturated Fat: 0.01g | Monounsaturated Fat: 0.001g | Sodium: 9mg | Potassium: 28mg | Fiber: 0.1g | Sugar: 10g | Vitamin A: 21IU | Vitamin C: 2mg | Calcium: 2mg | Iron: 0.05mg My husband, Walt and I live in Huntley, Illinois; about 1 hour west/northwest of Chicago O'Hare airport. I'm a stay at home wife with 3 adult children. I collect old cookbooks, enjoy reading, gardening, canning, candy making and jewelry making. I'm passionate about my savior, singing on the worship team and volunteering for a non-profit that provides free legal services to poor families. My favorite cookbooks are Taste of Home Contest Winning and those authored by Rachael Ray. A pet peeve is when a cook doesn't give an alternative for a difficult to find ingredient. Here's a handwritten recipe found in a large collection, date unknown. Recipe is typed below as-is along with a scanned copy. Mock Apricot Jam With Zucchini Simmer 6 c. cooked, peeled zucchini 10 min. Add 6 c. sugar 1/4 c. lemon juice. 1 - 20 oz can crushed pineapple 2 small or 1 large box of apricot gelatin mix Cook until sugar is dissolved, put into sterilized jars. Before using this recipe, it's important to read this page, the "Safe Canning & Food Preservation" section. Print A Copy Of This Recipe: More Recipes For You To Enjoy: Our absolutely favorite thing this year is Zucchini Jam. If anyone has ever gifted you with Christmas Jam or Strawberry Surprise Jam you might have already tried it and not even known. See, it's made with zucchini and crushed pineapple. Then you add whatever flavor of Jello you like to stand in for the fruit. It's spectacular and such a chameleon. It tastes like the real thing... or better! Here's how I make it. Most recipes I see on line use a ton more sugar (at least six cups) and much less lemon juice (as little as 2TBL) so I think the sweetness and tartness is a matter of taste. This jam is plenty sweet enough, IMHO. Also I've seen cook times vary all the way from three hours to ten minutes. This set of times has worked great for us. Please bear in mind that we live at 6050ft above sea level and I have no idea how that affects jam. I just know that this works. Awesomey! Ingredients: 6 cups of grated Zucchini/Courgette (peel it if you don't like the skin to show. I love the skin bits, so pretty) 1/2 cup water 4 cups sugar 3/4 cup lemon juice 1 (20 ounce) can crushed pineapple in juice 1 (6 ounce) box raspberry Jell-O (you can use any flavor, strawberry is AMAZING!) 1 (2 ounce) box surejell fruit pectin, or equivalent - I currently use 6 TBL of a powdered pectin. Directions: 1. Place nine clean glass half-pint jars (or 5 pint jars, or whatever you have on hand) with hot/boiling water in them on a cookie sheet in the oven at 200 degrees. Put the matching lids and rings in a pan with hot water on the stove at a simmer. Do this first as the cooking times really fly by and you want them to get good and hot! (I usually put a dishtowel under the jars so they don't slide around. Forgot this time and it was tricky to get them in and out of the oven) 2. Bring 1/2 cup water and 6 cups of zucchini to a boil thel let simmer for 6 minutes. 3. Add the sugar, lemon juice, and pineapple (juice and all) and let boil for 6 minutes. 4. Mix in the Jello and boil 2 minutes. 5. Add Surejell and boil for 1 minute. Bonus Step: I don't like texture at all. *shudder* So I use my immersion blender at this point to mulpch up all the pineapple and zucchini bits. If you like 'fruit pieces' in your jam then it's great as is. I could never handle that so I blend it. The zucchini skin gives the impression of seeds, and is very pretty, but doesn't have any discernible presence in your mouth. Be sure to take appropriate safety measures when blending molten jam. Burns hurt. Note: I added the jello and Sure-Jell, blended it and then boiled it. Sort of out of order but it seemed fine. Also I got some foam... this has never happened before so I skimmed it off. 6. Turn off heat and move pot to the counter where you'll be filling the jars (easier to clean than the stove). Take the jars out of the oven and carefully pour out the water. Ladle jam into the hot jars. I leave some headroom - not sure the proper amount but I live 1/2 - 3/4 inch. 7. Wipe rims with a damp cloth, put lids and rings on to finger tight and then turn jars upside down for 5 minutes. 8. Flip them back over and keep an eye on them. Once the lids all 'pop' they're ready to store, it can take up to 24 hours. I usually refrigerate mine for a bit after a few hours so they gel up faster but I'm a little weird. NOTE: This jam looks very runny, but after cooling it sets up quite firm. I know how solid your jam is can be regional thing and/or a matter of personal preference. If you want it runnier I'd skip the Sure-jell. My dog loses his mind for a taste of jam and homemade bread. Linked Up: Coastal Charm: Nifty Thrifty Tuesdays Skip to My Lou: Made by You Monday Page 2 Email ThisBlogThis!Share to FacebookShare to Pinterest If you've got a tree full of fresh apricots (or bags of frozen ones in the freezer), this recipe is the perfect way to preserve their golden goodness—without pectin, cooking, or a sticky stovetop mess. Just 10 minutes to make—no cooking required. Naturally thickened with Ultra Gel or EZ Gel (no store-bought pectin needed). Sweet, tangy, and ultra-versatile—use it on toast, pancakes, waffles, ice cream, yogurt, or even in pies! Stores beautifully in the freezer for up to 2 years. Works with fresh or frozen apricots! I can confidently say this is the easiest and tastiest Apricot Freezer Jam I've ever made without pectin! Your family will LOVE the tangy sweet spread on toast, sweet cream pancakes, sourdough waffles, ice cream, in fresh apricot pies, and on yogurts—only 10 minutes to make and lasts year(s) in the freezer! Want a smooth, flavorful jam that sets perfectly? Here's what helps: Skip Measuring the Apricots: You can eyeball it—just fill your blender up to about 3 inches from the top. Adjust Sweetness to Taste: Start with ¼ cup of sugar and add more if needed. The natural sweetness of apricots varies. Use the Right Containers: Any BPA-free plastic containers or freezer-safe jars with tight lids work well. Leave a bit of space at the top for expansion. Label with the Date: This jam lasts 12–24 months in the freezer. A quick label helps you rotate and use the oldest first. Looking for something to spread it on? Try it with Sweet Cream Pancakes or my Sourdough Discard Waffles for a breakfast that tastes like sunshine! Apricot trees are good producers, and what do you do with all that apricot goodness? Making Apricot Freezer Jam is a wonderful and tasty way to preserve apricots for years!) TIP: You will need to thaw frozen apricots to blend, but make sure to save all juices to include in blender, you'll want all that goodness! In the Freezer: Best within the first year, but still tasty up to 2 years. Top Discoloration? That's just a bit of oxidation. Scrape it off and enjoy the jam underneath. In the Fridge: Once thawed, store in the fridge and use within 2–3 weeks. If you try this recipe, I'd love if you give it a review on the recipe card, and let me know how it turned out in the comments or review! Tag me on Instagram @farmhouse_harvest with your delicious creation! Cook by:rec.food.recipes Carol Carol.Nutrition data 33 calories, 0 grams fat, 9 grams carbohydrates, 0 grams protein per tablespoon. This recipe is low in sodium. This recipe is low in fat. I've personally taste-tested a variety of apricot jam substitutes to find the best one for every cooking occasion. Whether you're on the hunt for the closest flavor match, in need of a last-minute pantry substitute, or seeking an alternative tailored to your specific dietary requirements, rest assured I've got you covered. Peach jam and orange marmalade are excellent substitutes for apricot jam if you want to keep the bright orange color. But if you don't mind switching it up, other fruit jams will also work. Ready-made duck sauce is an easy alternative if you're cooking something savory.Psst... if you're on the hunt for substitutes for a fruit tart glaze, scroll to the bottom of the article! I made small batches of thumbprint cookies (small cookies with a pool of jam in the middle) to test out different apricot jam substitutes.Apricot jam has a bright, golden orange color with bits of apricot running through it. It boasts a sweet-tart flavor that makes it super versatile.It's used for desserts, baked goods, and even savory dishes (apricot glazed chicken anyone?)!Here are the substitutes I tested and my verdicts:SubstitutesSubstitute DirectionsVerdictPeach JamReplace in a 1:1 ratio10/10Orange MarmaladeReplace in a 1:1 ratio with strained marmalade10/10Homemade Apricot JamReplace in a 1:1 ratio9/10Other Fruit Jams or JellyReplace in a 1:1 ratio9/10Apricot CompoteReplace in a 1:1 ratio8/10Ready-made Duck SauceReplace in a 1:1 ratio8/10Apricot Juice ReductionReplace in a 1:1 ratio7/10Here are some common use cases for apricot jam and the best substitutes for those situations:As an accompaniment for bread: Try using peach jam, orange marmalade, the homemade version, or the homemade version. Apricot compote also works, but you'll need to break down the whole bits of fruit.For sauces and glazes: Try using peach jam or orange marmalade. Ready-made duck sauce is also a great instant alternative. For charcuterie boards: Try using peach jam, orange marmalade, or apricot compote. Other fruit jams like fig jams also work. Peach jam is one of the easiest substitutes for apricot jam. It's basically indistinguishable from apricot jam by sight with its golden color and soft, chunky consistency. But peach jam is noticeably sweeter than apricot jam. This is excellent if you have a sweet tooth! But if you're aiming for the same sweet-tart balance of apricot jam, add a spritz of lemon juice to your peach jam before using it.How to substitute: replace apricot jam in a 1:1 ratio with peach jam.Orange marmalade is another easy substitute you might already have in your pantry. It has a similar color and offers a good balance of sweet and tart flavors – along with a subtle bitter note from the orange peels. The catch with orange marmalade is some brands have whole bits of orange peel, giving it a chunkier texture than apricot jam. This wasn't a problem for my thumbprint cookies (and morning toast). But if you prefer a smoother consistency for sauces and glazes, you can warm the marmalade up and strain it. How to substitute: replace apricot jam in a 1:1 ratio with strained orange marmalade. If you have time and access to fresh apricots, why not make your own jam with this recipe? Aside from the fruits, the rest of the ingredients are pantry staples. And don't worry, you don't need any pectin! For best results, use mostly ripe apricots with a few unripe ones thrown in. This will give you the best flavor.And the acidity from the unripe apricots will interact with the ripe fruits' natural pectin, helping your homemade jam achieve that thick, sticky consistency.Pro tip: you can use use dried apricots to make jam.How to substitute: replace store-bought apricot jam in a 1:1 ratio with your homemade apricot jam.You can use any fruit jam or jelly as a substitute for apricot jam if you don't mind switching up the flavors.Apple or fig jam are great choices if you're after a fairly neutral flavor that works well for both sweet and savory dishes (apple is delicious with pork.)I went with a strawberry jam for my thumbprint cookies because my friends LOVE sweet things.And if you fancy something a little tangier, try plum jam. It's a solid substitute for adding extra tartness to your recipes.For a completely different take, consider ginger jelly. It will bring a nice warm heat to your food.How to substitute: replace apricot jam in a 1:1 ratio with your chosen fruit jam or jelly.If you have fresh apricots but don't want to make jam, try making apricot compote instead.It's quicker!Apricot compote isn't as sweet as jam, but it works brilliantly as a glaze or a dessert topping. Vanilla ice cream topped with apricot compote is heavenly!To make this work for my cookies, I broke the apricots with a wooden spoon while they were cooking so the compote had a smooth consistency. But you can also keep them whole.How to substitute: replace apricot jam in a 1:1 ratio with homemade apricot compote.Right off the bat, this substitute won't work for sweet baked goods or desserts. But it's a solid alternative for savory dishes. Most duck sauce recipes use apricot jam as a base, so you'll get those familiar fruity notes. Along with other ingredients like soy sauce, garlic, vinegar, and sweet chili sauce.It's normally served as a dipping sauce for things like egg rolls. But I've also used it to glaze grilled chicken or to jazz up a plain seared salmon. Yum! How to substitute: replace apricot jam in a 1:1 ratio with duck sauce.An apricot juice reduction is a clever hack (if you've got apricot juice lying around). It isn't as thick as jam, so you'll need to thicken it with something like cornstarch if the texture matters to you.To reduce the juice, simply simmer it on the stovetop stirring it occasionally to prevent burning.Or you can make it in the microwave if you don't want to fire up your stovetop.Psst... you can use any kind of fruit juice for this technique if you can't find apricot juice.How to substitute: replace apricot jam in a 1:1 ratio with an apricot juice reduction.Honey - this has a sticky consistency and a sweet flavor like apricot jam, and you can mix it with lemon juice to add more tartness. It's great with toast and also works as a replacement in desserts like Malva pudding. Other options are agave nectar or maple syrup. Dried apricots - not a perfect substitute because they're missing moisture and the sticky consistency of apricot jam. But you can use them if you only want to add sweetness to your savory dishes or to replace apricot jam in a charcuterie board. You can also turn dried apricots into jam if you can't access fresh fruits. Canned apricots - like dried apricots, these won't work as a substitute in every recipe. But you can use them in savory dishes, salads, desserts, and grazing tables when you're missing that apricot flavor.Fruit butter - fruit butters are similar to jams, but have more of a smooth, puree-like consistency. You can make fruit butter out of any firm fruit, but apples and plums are commonly used.Cranberry sauce - this is more tart than apricot jam, with subtle sweetness. It can work as a glaze for proteins and even as a filling for pastries. I came across so many suggestions for apricot jam substitutes that some were bound to be a dud... like cranberry chutney. It has a similar color to apricot jam, but it's already flavored with bold spices that will overpower your dishes. Apricot jam is commonly used to create an apricot glaze, which gives fruit tarts their signature shiny finish and makes the fruits last longer. Instead of an apricot glaze, you can make a neutral nappage glaze with water, pectin, and lemon juice. You can also use gelatin mixed with sugar. These substitutes won't add too much extra flavor, but this means the flavor of the fruits can really shine through!5.5 lb fresh apricots¼ cup water¼ cup lemon juice¼ lb granulated sugarWash the apricots and pat them dry. Remove any blemishes, then cut them in half to remove the pits. Transfer the apricots in a large, wide sauce pan and add the lemon juice and water.Bring to a simmer over medium heat. Stir occasionally. Cover the pot and continue cooking until the apricots are tender and cooked through. This should take about 10-15 minutes. Add the sugar to the apricots and stir constantly. Once the sugar dissolves, increase the heat and bring the mixture to a boil to cook the liquid off. Stir occasionally to make sure the bottom won't burn. When the fruit mixture is thick, turn off the heat let it rest for 10 minutes. Transfer the cooked jam into sterilized jars. Leave the jam to set for up to 48 hours. Store them in a cool, dry place. Once you open a jar, store it in your refrigerator. other options: peach jam, orange marmalade, homemade apricot jam, other fruit jams or jelly, apricot compote, ready-made duck sauce, apricot juice reduction, fruit butter, cranberry sauce I Love to cook. I started first by getting all of my moms old family recipes and then my favorites continued by passed on recipes of friends and old co workers and I put them all in the computer ONE BY ONE in catgories, tedious but worth it cause now I have THE best cookbook ever. Almost every recipe in my book is tried and true. Now I have a new book I am making myself. I am trying out the Pressure Cooking arena and the Canning also. I hope to learn a lot. Results 1 - 10 of 30 for apricot jam using jello 1. APRICOT - ZUCCHINI JELLO JAMBoil zucchini with some water ... 10 minutes. Add jello. Stir until dissolved. Pour ... and seal. Process in boiling water bath for 10 minutes.Boil zucchini and liquid together ... minutes more. Add apricot Jello. Boil 6 minutes more ... with self-sealing lids. Refrigerate after opening.3. APRICOT-PINEAPPLE JAM (ZUCCHINI)Use large zucchini. Peel zucchini ... stove and stir in apricot Jello thoroughly. Pour into jelly jars and seal with hot lids. Thickens as it sets.Put sugar and zucchini in ... lemon juice; boil for 6 minutes. Then remove from heat. Mix in Jello; stir really well. Put in small jars and seal. Mix in pan, bring to a boil and simmer 15 minutes, stirring. Pour into hot sterilized jars and seal.6. RHUBARB APRICOT FREEZER JAMLet rhubarb and sugar stand ... boil and add Jello, stirring to dissolve. Remove ... containers and freeze. Makes about 6 small jars or glasses.Mix rhubarb and sugar and ... minutes. Add one can apricot pie filling and bring to ... package apricot or orange Jello. Put in jars and seal.8. APRICOT - ZUCCHINI JAMCombine all ingredients except Jello. Bring to full boil ... remove from heat. Add apricot Jello. Stir thoroughly. Pour in sterile jars and seal.Boil for 5 minutes. Add ... Add 1 can apricot pie filling and cook 3 ... ounce) packages apricot Jello; mix well. Put in ... Raspberry - raspberry Jello.

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