

Beautyberry Jelly Ratio Chart

How to Make Beautyberry Juice

- For every 1 cup of fresh beautyberries, add 1 cup of water.
- Crush berries gently to release juices.
- Bring mixture to a boil, then cover and simmer for 20 minutes.
- Strain (through cotton cloth, cheesecloth, or fine mesh strainer) to remove seeds and skins.
- Use this strained juice in the ratio chart below.

Beautyberry Juice (cups)	Pectin (Tbsp)	Lemon Juice (Tbsp)	Sugar (cups)
1	1.5	0.5 – 1	1.25
2	3.0	1.0 – 2	2.5
3	4.5	1.5 – 3	3.75
4	6.0	2.0 – 4	5.0
5	7.5	2.5 – 5	6.25
6	9.0	3.0 – 6	7.5
7*	10.5	3.5 – 7	8.75
8*	12.0	4.0 – 8	10.0
9*	13.5	4.5 – 9	11.25
10*	15.0	5.0 – 10	12.5

* For batches of 7 cups or more, divide into smaller batches for a reliable set.

Larger volumes can make it harder for jelly to reach gelling point.

1 box of Sure-Jell powdered pectin = about 6 Tbsp (enough for ~4 cups of juice using this recipe).