Apple: Preserve It!

Apple Jelly

Makes about 7 half-pints

5 cups prepared apple juice
7-1/2 cups sugar
1 pouch liquid pectin

1. Sterilize canning jars by boiling for 10 minutes at altitudes of less than 1,000 feet. At higher elevations, boil jars 1 additional minute for each additional 1,000 feet elevation.
2. Pour juice into a large saucepot. Add sugar, stirring until dissolved.
3. Bring to a boil over high heat; boil exactly 1 minute, stirring constantly.
4. Stir in liquid pectin quickly. Return to a full rolling boil; boil exactly 1 minute, stirring constantly. Remove from heat. Skim foam if necessary.
5. Ladle hot jelly into hot, **sterile** jars, leaving 1/4-inch headspace. Wipe rims with a dampened clean paper towel; adjust two-piece metal canning lids.
6. Process 5 minutes in boiling-water or atmospheric steam canner, adding 1 additional minute per 1,000 feet above sea level.

Source: National Center for Home Food Preservation, 2018

Note: If unsterile jars are used, the filled jars should be processed 10 minutes.

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