

Herb Jelly

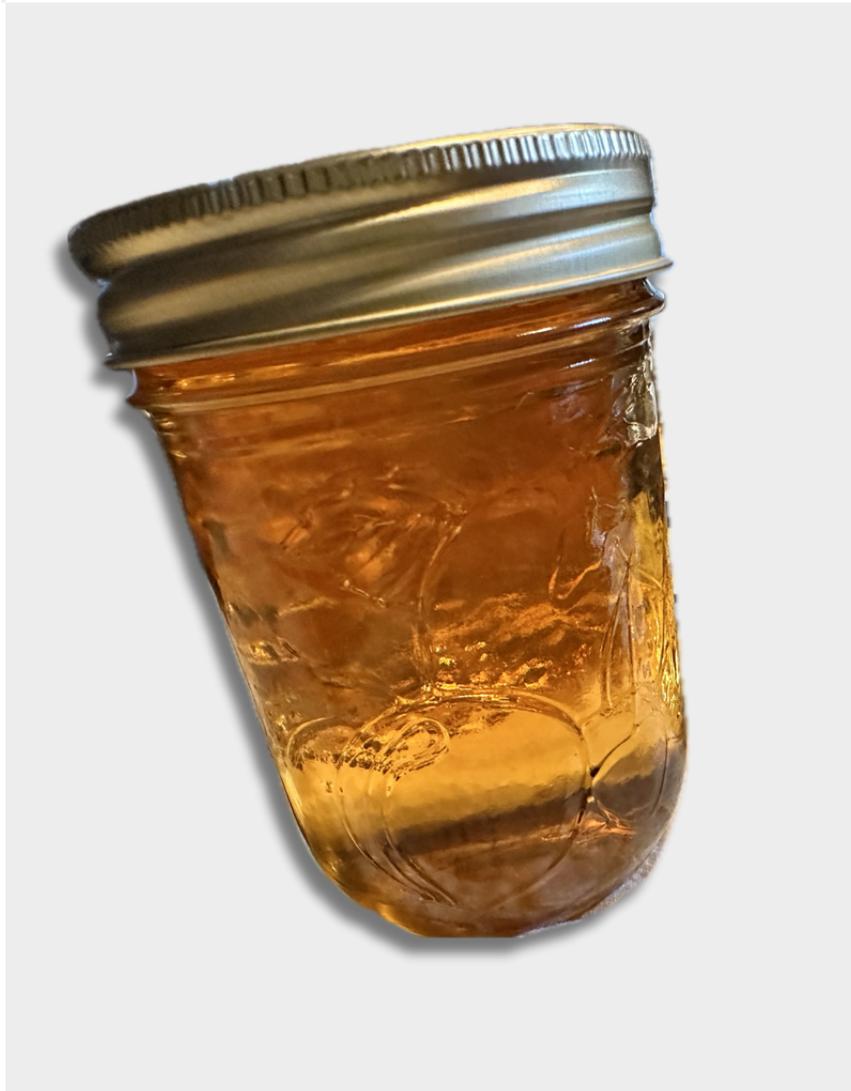


Presented by the UCCE Master Food Preservers of
Sacramento County
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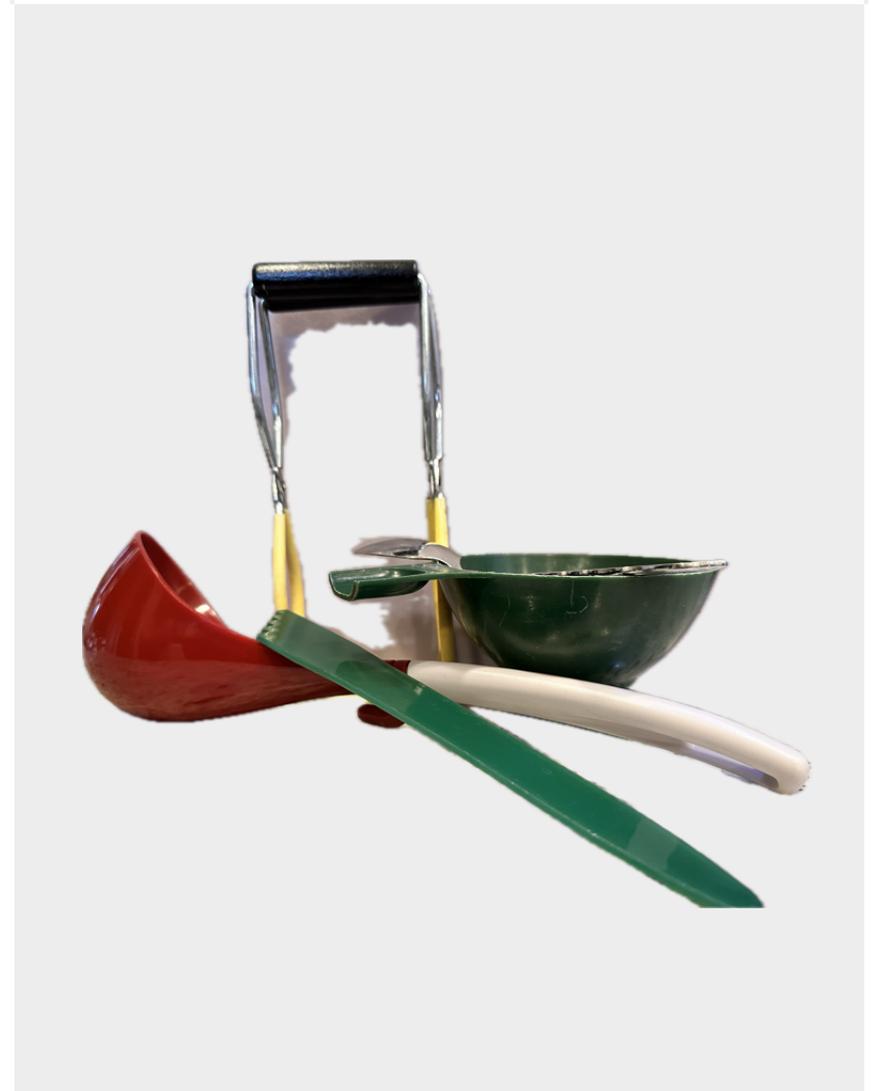
Herb Jelly Basics

- can use any herbs
- relies on added acids such as vinegar or lemon juice
- full-sugar and low/no-sugar recipes are available



Prepare your tools

- jars (1/2- or 1/4 pint), lids, bands
- boiling water or atmospheric steam canner
- jar lifter
- large stainless steel pot with flat bottom
- canning funnel, ladle, headspace tool



Gather Your Ingredients



herbs



pectin



apple juice



white wine vinegar



water



sugar



Make Herbal Tea



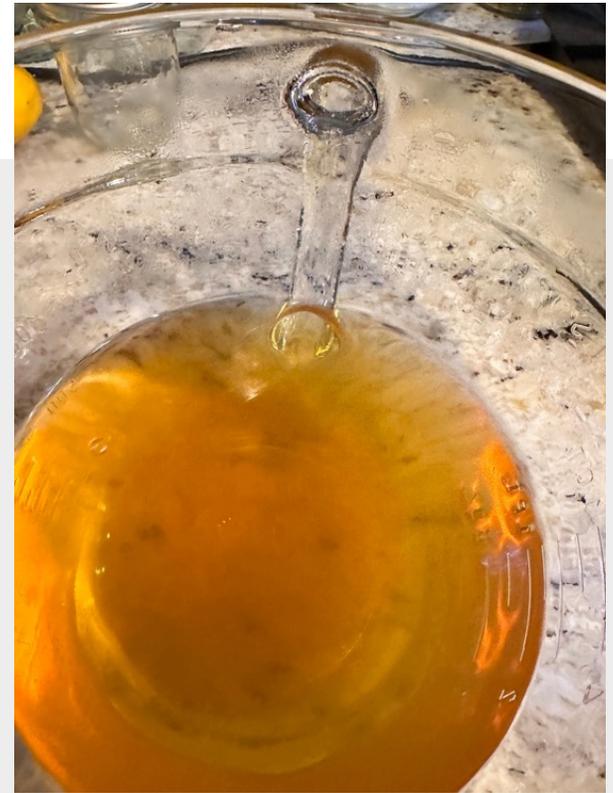
combine
herbs, juice,
water, and
vinegar

bring to a
boil



steep for 20
minutes

strain



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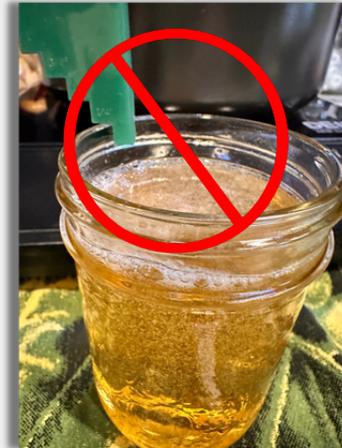
Make the jelly

- add sugar to tea
- bring to a boil
- add liquid pectin
- return to a boil



Fill the Jars ...

- skim foam if desired
- fill jars to 1/4"



Close the Jars...

- wipe jar rims
- add clean lid
- top with ring to “fingertip tight”





Process the Jars

- jars into canner
- heat to a steady boil
- with steam canner, check internal temperature
- 10 minutes processing





Finishing Up

- let sit for 5 minutes after turning heat off - lid off for boiling water canner, lid on for steam canner
- remove to a spot they can sit undisturbed for at least 12 hours
- test for seal; refrigerate any unsealed jars
- wash, dry, store sealed jars



Recipe source

- <https://extension.illinois.edu/blogs/wow-words-wellness-lifestyle-blog/2015-07-02-how-to-make-herbal-jelly>
- More recipes available for other pectins: Pomona, Ball, Sure-Jell, etc

