

## Grapefruit Freezer Jelly

*Yield: about 5 half-pints*

2 cups unsweetened grapefruit juice  
2 tablespoons water  
1 3-ounce pouch Liquid Pectin  
4-1/2 cups sugar

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. COMBINE grapefruit juice with sugar in a large bowl, mixing thoroughly.
3. Add entire contents of pectin pouch and water. Stir for 3 minutes.
4. Ladle freezer jelly into clean freezer jars leaving 1/2 inch headspace. Apply caps and let jelly stand in refrigerator until set, but no longer than 24 hours. Serve immediately, refrigerate up to 3 weeks or freeze up to 1 year.

*Source: [www.freshpreserving.com](http://www.freshpreserving.com)*