

Red Wine Jelly

Yield: about 6 half-pints

3-1/4 cups dry red wine
1/2 cup lemon juice
1 package regular powdered pectin
4-1/2 cups granulated sugar

1. In a large, deep stainless steel saucepan, combine wine and lemon juice. Whisk in pectin until dissolved.
2. Bring to a boil over high heat, stirring frequently.
3. Add sugar all at once and return to a full rolling boil, stirring constantly.
4. Boil hard, stirring constantly, for 2 minutes.
5. Remove from heat and quickly skim off foam if necessary.
6. Pour hot jelly immediately into hot, sterile jars, leaving 1/4-inch headspace. Wipe rims with a dampened clean paper towel; adjust two-piece metal canning lids.
7. Process in a boiling water or atmospheric steam canner for 10 minutes at 0-1,000 feet elevation, 15 minutes at 1,001-3,000 feet, 20 minutes at 3,001-6,000 feet, 25 minutes at 6,001-8,000 feet, and 30 minutes at 8,001-10,000 feet.

Source: Ball Complete Book of Home Canning, 2012