

Tomato Jelly

Yield: about 4 half-pints

3 pounds tomatoes (about 9 medium)
6 tablespoons Ball Classic Pectin
1 tablespoon minced crystallized ginger
1/2 teaspoon salt
2 tablespoons bottled lemon juice
1/2 teaspoon hot pepper sauce
4 cups sugar

1. Wash tomatoes under cold running water; drain. Remove core and blossom ends, cut into quarters. Simmer tomatoes until they are soft and lose their shape. Strain through a damp jelly bag or several layers of damp cheesecloth. Measure 2 cups of tomato juice.
2. Combine tomato juice, pectin, crystallized ginger, salt, lemon juice, and hot pepper sauce in a large saucepan. Bring mixture to a boil over high heat, stirring to blend in pectin. Add sugar, stirring until sugar dissolves. Bring mixture to a rolling boil that cannot be stirred down. Boil hard for 1 minute, stirring constantly. Remove from heat. Skim off foam if necessary.
3. Ladle hot jelly into hot, jars, leaving 1/4-inch headspace. Wipe rims of jars with a dampened clean paper towel; adjust two-piece metal canning lids.
4. 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 Blue Book, 2014