

Zesty Watermelon Jelly

Yield: about 5 half-pints

6 cups chopped watermelon, rind removed
1/2 cup white balsamic, white wine or apple cider vinegar
4 tablespoons lemon juice
5 cups granulated sugar
1 stem lemongrass, chopped
2 pouches (each 3 ounces) liquid pectin

1. In a large stainless steel saucepan, crush watermelon with a potato masher. Cover and heat gently over medium-low heat for 5 minutes. Remove from heat and crush thoroughly.
2. Transfer to a dampened jelly bag or strainer lined with several layers of dampened cheesecloth set over a deep bowl. Let drip, undisturbed, for 2 hours. Measure 2 cups watermelon juice. If you do not have the required amount, crush more watermelon or add up to 1/4 cup unsweetened white grape juice.
3. Transfer watermelon juice to a clean large, deep stainless steel saucepan. Stir in vinegar, lemon juice, sugar and lemongrass. Over high heat, stirring constantly, bring to a full rolling boil that cannot be stirred down. Stir in pectin. Boil hard, stirring constantly, for 1 minutes. Remove from heat and quickly skim off foam.
4. Ladle hot jelly into hot jars, leaving 1/4-inch headspace. Wipe rims with a dampened clean paper towel; adjust two-piece metal canning lids.
5. 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 Guide to Home Canning, 2012