

Garlic: Preserve It!

Garlic Jelly

Yield: about 5 half-pints

- 2 large garlic bulbs (about 4 ounces)
- 2 cups vinegar (5%)
- 5 cups granulated sugar
- 1 pouch (3 ounces) liquid pectin

1. Roast garlic under a broiler at 425°F for 10 to 15 minutes; cool. Peel garlic. Purée garlic and 1/2 cup vinegar in a food processor or blender.
2. Combine garlic purée, 1-1/2 cups vinegar, and sugar in a large saucepan. Bring mixture to a boil over medium-high heat, stirring until sugar dissolves.
3. Stir in pectin. Bring mixture to a rolling boil that cannot be stirred done.
4. Boil hard 1 minute, stirring constantly.
5. Remove from heat and quickly skim off foam.
6. 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.
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 Blue Book, 2014

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