

APPLE JELLY

Apple jelly is a fall favorite, and it's a great way to use up extra apples during apple season.

INGREDIENTS

Makes about 4-5 half-pint (8 oz, 236 ml) jars. This recipe may be doubled, tripled or halved.

4 lbs.(1.8 kg) apples
4 cups (946 ml) water
¼ cup (60 ml) lemon juice
4 tsp (20 ml) calcium water
1 cup (200 g) sugar
4 tsp (12 g) Pomona's pectin powder

INSTRUCTIONS

1. Peel and core apples, and then chop. Combine chopped apples in a saucepan with the 4 cups of water. Bring to a boil over high heat, and simmer, covered, for 7-15 minutes, or until fruit is soft, stirring occasionally. Remove from heat and mash apples
2. Transfer mashed fruit to a damp jelly bag or layered cheesecloth, suspend over a bowl, and allow juice to drip until dripping stops—at least 2 hours. Discard fruit pulp or save for another use.
3. Prepare your jars, lids and bands; heat up your canner; and sterilize your jars.
4. Measure out 4 cups of the fruit juice and combine a saucepan with lemon juice and calcium water.
5. In a separate bowl, combine sugar and pectin powder. Mix thoroughly and set aside.
6. Bring juice to a full boil over high heat, and then slowly add pectin-sugar mixture, stirring constantly. Continue to stir vigorously for 1-2 minutes to dissolve pectin while the jelly comes back up to a boil. Once the jelly returns to a full boil, remove it from heat.
7. **Can your jelly.** Remove jars from canner

and ladle hot jelly into hot jars, leaving ¼ inch headspace. De-bubble and wipe rims with a damp cloth, put on lids and screw bands, and finger-tip tighten. Lower filled jars into canner, ensuring jars are not touching each other and are covered with at least 1-2 inches of water. Place lid on canner, return to a rolling boil, and process for 10 minutes (adjust for altitude if needed). Turn off heat and allow canner to sit untouched for 5 minutes, then remove jars and allow to cool undisturbed for 12-24 hours. Confirm that jars have sealed, then store properly.

NOTE

Pomona's Universal Pectin is a low-methoxyl citrus pectin, specially formulated for making low sugar jam & jelly. Its jelling power is activated by calcium (included). With Pomona's you can sweeten your jam in almost any way without affecting its ability to jell.

REFERENCES

Preserving with Pomona's Pectin. A.C. Duffy. 2013. <https://pomonapectin.com>

LOCAL CONTACT

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