

POMEGRANATE JELLY

Ingredients:

- 3-3/4 cup pomegranate juice
- 1 package of pectin
- 5 cups of sugar

Directions:

Prepare juice: When using fresh squeezed juice be sure to run it through a strainer lined with cheesecloth to separate any remaining bits.

Prepare canning jars: Place clean canning jars and lids top side down in a 13x9 cake pan placed on the stove. Add water and heat until boiling. Heated jars will not crack when adding the hot jelly to them.

Bring pomegranate juice and pectin to a rolling boil: Add pomegranate juice and pectin to a 6-quart pan. Stir and turn heat on high. Bring to a boil, stirring constantly to prevent scorching.

Add sugar: When your juice has come to a rolling boil add the sugar and stir well. Return to a boil and boil hard for exactly 2 minutes, continuing to stir]. Remove from heat. Tip: A tiny pat of butter on swirled on top of the jelly will help to remove the foam. Let the jelly sit for a minute and skim off remaining foam.

5 Fill jars: Fill jars to 1/2" of the top. Wipe rims clean. Screw on 2-piece lids.

If you plan on storing your jelly in the pantry place in a water bath for 5 minutes. Otherwise store in your refrigerator.

Options: add 2-3 Tbsp of lemon juice for a nice zing, or dice and seed up to 8 jalapeño peppers and add to the juice at the beginning of the recipe. There's something delicious about a hint of heat in a sweet treat! Enjoy!

