



Easy Apple Jelly

By Monique Wilber

UCCE Master Food Preserver of El Dorado County

Are you pining for apple jelly, but you don't want to go through the time that it takes to make it completely from scratch? Use apple juice – fresh from our local orchards, store-bought, or from concentrate.

Here's a recipe for apple jelly from Sure*Jell brand pectin. The order of combining ingredients depends on the type of pectin used, so be sure to check directions from whichever pectin brand you use.

Apple Jelly

Ingredients:

4 cups apple juice
1 box SURE-JELL Fruit Pectin
½ tsp. butter or margarine
5 cups sugar

Procedure: Bring boiling-water canner, half full with water, to simmer. Wash jars and screw bands in hot soapy water; rinse with warm water. Follow manufacturer's instructions for preparing the lids. Drain well before filling.

Measure juice into 6- or 8-quart saucepot.

Stir pectin into juice in saucepot. Add butter to reduce foaming. Bring mixture to full rolling boil (a boil that doesn't stop bubbling when stirred) on high heat, stirring constantly. Stir in sugar.

Return to full rolling boil and boil exactly 1 minute, stirring constantly. Remove from heat. Skim off any foam with metal spoon.

Ladle immediately into prepared jars, filling to within 1/4 inch of tops. Wipe jar rims and threads. Cover with two-piece lids. Screw bands finger tight. Place jars on elevated rack in canner. Lower rack into canner. (Water must cover jars by 1 to 2 inches. Add boiling water, if necessary.) Cover; bring water to gentle boil.

Process in a boiling water canner according to these recommendations: 10 minutes at altitudes of 0-1,000 feet; 15 minutes at altitudes of 1,001 – 6,000 feet; and 20 minutes at altitudes above 6,000 feet. Let cool, undisturbed, 12-24 hours and check for seals.

Yield: About 6 half-pint (1-cup) jars

Source: <http://www.kraftbrands.com/surejell/Recipes/recipe-detail.aspx?recipeId=52025>

The remainder of the classes for 2014 (all of October) will be held at the Bethell-Delfino Agriculture Building at 311 Fair Lane in Placerville. Download our schedule of classes here: http://cecentralsierra.ucanr.edu/Master_Food_Preservers/Classes/.

UCCE Master Food Preservers are available to answer home food preservation questions; leave a message on our hotline - (530) 621-5506. For more information about the public education classes and activities, go to the UCCE Master Food Preservers of El Dorado County website at http://ceeldorado.ucdavis.edu/Master_Food_Preservers/. Sign up to receive our Master Food Preservers E-Newsletter at <http://ucanr.org/mfpenews/>. You can also find us on Facebook (UCCE Master Food Preservers of El Dorado County)!