

FRESH HERB JELLY

◀ PRINT ▶

Makes about 5 (8 oz) half pints

You can customize the flavor of this versatile yet easy-to-make jelly by using different fresh herbs or herb combinations. Herb jelly is a tasty companion to cheese and crackers and makes a delicious glaze for roast and grilled meat.

LEVEL OF EASE: Easy

PRESERVING METHOD: Waterbath Canning

YOU WILL NEED:

- 2 cups loosely packed coarsely chopped herbs
- 1 1/2 cups unsweetened apple juice or dry white wine
- 1 cup water
- 1 cup white wine vinegar
- 6 Tbsp Ball® RealFruit™ Classic Pectin (/products/pectin)
- 5 1/4 cups sugar
- 5 Ball® (8 oz) half pint glass preserving jars with lids and bands (<http://www.freshpreserving.com/products/canning-jars>)

DIRECTIONS:

1. COMBINE herbs, apple juice, water and vinegar in a large stainless steel saucepan. Bring to a boil over medium heat. Remove from heat, cover and let steep for 15 minutes. Stir well, pressing herbs to extract flavor.
2. TRANSFER herb mixture to a dampened jelly bag or a strainer lined with several layers of dampened cheesecloth set over a deep bowl. Let drip, undisturbed, for 30 minutes. Measure 3 1/4 cups herbed juice.
3. PREPARE boiling water canner. Heat jars in simmering water until ready for use. Do not boil. Wash lids in warm soapy water and set bands aside.
4. TRANSFER herb juice to a clean large, deep stainless steel saucepan. Whisk in pectin until dissolved. Bring to a boil over high heat, stirring frequently. Add sugar all at once and return to a full rolling boil, stirring constantly. Boil hard, stirring constantly, for 1 minute. Remove from heat and quickly skim off foam.
5. LADLE hot jelly into hot jars leaving 1/4 inch headspace. Wipe rim. Center lid on jar. Apply

band and adjust until fit is fingertip tight.

6. PROCESS filled jars in a boiling water canner for 10 minutes, adjusting for altitude. Remove jars and cool. Check lids for seal after 24 hours. Lid should not flex up and down when center is pressed.

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