

Herbed Apple Jelly

Ingredients

3 cups sweetened apple juice
1 (1 3/4 ounce) package dry pectin
2 sprigs fresh Herbs... basil, rosemary, thyme, mint, sage
4 1/2 cups sugar

Directions

Prepare home canning jars and lids according to manufacturer's instructions.

Combine apple juice and pectin in a large saucepan.

Tie herbs in a cheesecloth bag and add to juice mixture.

Bring mixture to a boil over high heat.

Add sugar until dissolved.

Return to a rolling boil.

Boil hard for 1 minute, stirring constantly.

Discard cheesecloth bag.

Remove from heat.

Skim foam, if necessary.

Ladle hot jelly into hot sterilized jars, leaving 1/4 inch headspace.

Wipe jar rim clean.

Place lid on jar with sealing compound next to glass.

Screw band down evenly and firmly.

Process 5 minutes in a boiling water canner.