

Spiced Orange Jelly

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Ingredients

2 cups orange juice (about 5 medium oranges)
1/3 cup lemon juice (about 2 medium lemons)
2/3 cup water
1 package powdered pectin
2 tablespoons orange peel, finely chopped
1 teaspoon whole allspice
½ teaspoon whole cloves
4 sticks cinnamon, 2 inches long
3½ cups sugar (you can replace sugar: using 1 3/4 cups sugar and 1 3/4 cups of honey in this recipe)
3 to 5 half pint glass preserving jars with lids and bands

Directions

Sterilize canning jars and prepare two-piece canning lids according to manufacturer's directions.

To make jelly. Mix orange juice, lemon juice, and water in a large saucepan. Stir in pectin. Place orange peel, allspice, cloves, and cinnamon sticks loosely in a clean white cloth; tie with a string and add to fruit mixture. Place on high heat and, stirring constantly, bring quickly to a full rolling boil that cannot be stirred down. Add sugar, continue stirring, and heat again to a full rolling boil. Boil hard for 1 minute. Remove from heat. Remove spice bag and skim off foam quickly.

Pour hot jelly immediately into hot, sterile jars, leaving ¼ inch headspace. Wipe rims of jars with a dampened clean paper towel; adjust two-piece metal canning lids. Process in a Boiling Water Canner 10 minutes or according to your altitude.