Mint Jelly

written by The Recipe Exchange | October 5, 2017

Ingredients

1 cup of mint leaves, washed, then dried on paper towels
4 cups apple juice
4 cups white sugar
1 box powdered pectin
5 or 6 drops green food coloring

Directions

Combine mint leaves, apple juice, food coloring and pectin in a large saucepan. Bring to a boil and stir in sugar until dissolved. Boil for two minutes, remove from heat and skim off foam.

Pour into sterile jars, leaving 1/8 inch headspace. Wipe jar rims, adjust lids and rings. If desired, process in a hot water bath for five minutes.