

Herb Jelly

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Ingredients

2 cups of your favorite fresh herb leaves or flowers (if using dry herbs, use 1 cup)
2 cups water, apple juice or white wine
1/4 cup fresh lemon juice or white wine vinegar
4 cups sugar (white or brown)
3 ounces liquid fruit pectin or 2 tablespoons dry pectin
pinch of salt
1-2 drops food color, optional

Directions

Wash half-pint jelly jars in the dishwasher, or sterilize in boiling water. Keep jars hot until ready to fill with jelly. Use new Ball or Kerr canning lids, and keep them in hot water.

Coarsely chop your chosen herbs and put in a medium saucepan. Add 2 cups of water or juice and bring to a constant boil for about 10 seconds. Remove from heat and let stand until completely cooled. Strain, discarding herbs, so that you have 1 1/2 cups of the liquid.

Pour the herbal infusion (liquid) into a large cooking pot and add lemon juice or vinegar and the sugar. Bring to a hard boil, then add the liquid pectin and continue to boil for exactly one minute. Remove from heat and skim off any foam and discard it.

Pour the hot jelly immediately into hot, half-pint jelly jars, filling them to within 1/2 inch of the top. Wipe the rims of the jars with a damp cloth and screw on the hot lids, just lightly tightening. Tip the covered jars upside down for about a minute to coat the inside and create a seal. Place right side up on a towel and let cool. Label and store in a cool, dark place. Your jelly will keep for 1-2 years.