

Herbed Apple Jelly

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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.