

Raspberry Apple Cider Jelly

Ingredients

- 3 cups of sugar
- 1 (1.75 ounce/50 g packet) powdered pectin
- 4 cups fresh pressed raspberry apple cider

Preparation

Fill your canning pot with water and begin to bring it to temperature. Wash your jars and rings in warm soapy water and set aside. Put your lids in a small pot of water and heat (but do not boil) in order to soften the sealing compound.

Measure the sugar into a bowl. Whisk the powdered pectin into the sugar to blend. In a large, nonreactive pot, combine the cider and the pectin-spiked sugar. Bring to a boil and cook over high heat for 15-25 minutes, stirring frequently, until the volume in the pot is greatly reduced. While you continue to stir, clip a candy thermometer to the pot and watch until the pot reaches 220 degrees F. There will be a great deal of foaming and bubbling before it reaches this point. It should look thick and syrupy and the bubbles should look glossy.

Test the set of the jelly using the saucer test (place a saucer in the freezer when you start – when you think the jam is done, place a drop on the plate and return to the freezer for 1-2 minutes, it should wrinkle when you push on it). If it doesn't pass, return the pot to the heat and cook for an additional 5 minutes before repeating the test. When the jelly has reached the desired consistency, turn off the heat and fill the jars. Wipe rims and apply lids. Screw on the bands and lower into the water. Process in the hot water bath 10 minutes. When time is up, remove from water and cool on the counter. When the jars are cooled, check the seal by pressing on the top of the jar. If there's no movement, the jar has sealed. Store up to one year in a cool, dark place.

Makes 4 pints (yield varies depending on width of pot, cooking length and juiciness of fruit).