



## Zesty Red Onion Jelly



YIELD: 3 - 250ML FREEZER JARS    PREP: 30 MIN    PROCESS: 10 MIN

### Ingredients

- 1 c. Diced Red Onion
- 2 Tsp. Lemon Zest
- $\frac{3}{4}$  c. White Vinegar
- 3 c. Sugar
- 1 Pouch Liquid Pectin

### Directions

1. Cut red onion into 1/8 inch slices; cut slices into 1/4-inch dice. Measure 1 cup into a large saucepan. With a sharp knife, cut a wide strip of paper-thin yellow peel from lemon; cut into thin strips and measure 2 tsp into saucepan. Stir in vinegar and all the sugar.
2. Over high heat, bring mixture to a full rolling boil. Add pectin and boil hard 1 minute, stirring constantly.
3. Remove from heat and pour into hot jars and complete the normal canning process.