



Strawberry Wine Jelly



YIELD: 6 - 125ML FREEZER JARS PREP: 120 MIN PROCESS: 10 MIN

Ingredients

- 2 ½ c. Dry White Wine
- 1 c. Thinly Sliced, Fully Ripe Strawberries
- 3 ½ c. Sugar
- 1 Pouch Liquid Pectin

Directions

1. Combine wine and strawberries; thoroughly crush mixture.
2. Pour into dampened jelly bag suspended over a deep container. Let drip 1 hour to collect juice.
3. Measure 2 1/2 cups prepared juice into a large saucepan. Stir in all the sugar. To reduce foaming, add 1/2 tsp butter or margarine.
4. Over high heat, bring mixture to a full rolling boil that cannot be stirred down. Add pectin, squeezing entire contents from pouch. Return to a boil; boil hard 1 minute, stirring constantly.
5. Remove from heat and pour into hot jars and complete the normal canning process.