



Chokecherry Jelly



YIELD: 5 - 250ML FREEZER JARS PREP: 120 MIN PROCESS: 10 MIN

Ingredients

- 12 c. Chokecherries
- 3 c. Water
- 6 ½ c. Sugar
- 2 Pouches Liquid Pectin

Directions

1. Wash and remove stems from fruit. Combine with water in a saucepan and bring to a boil. Reduce heat, cover and boil gently 15 minutes. Remove from heat.
2. Pour prepared mixture into dampened Jelly Bag or cheese cloth-lined sieve suspended over a deep container. Let drip to collect juice. For quicker results, squeeze bag; juice maybe cloudy.
3. Measure 3 cups Chokecherry juice into a large saucepan. Stir in sugar and 1/2 tsp butter or vegetable oil to reduce foaming. Over high heat, bring mixture to a full rolling boil. Stirring constantly, boil hard 1 minute. Remove from heat.
4. Immediately stir in Liquid Pectin, mixing well. Skim foam.
5. Pour into hot jars and complete the normal canning process.