



## Crabapple Jelly



YIELD: 8 - 250ML FREEZER JARS    PREP: 120 MIN    PROCESS: 10 MIN

### Ingredients

- 56 Crabapples
- 5 c. Water
- 7 ½ c. Sugar
- 1 Pouch Liquid Pectin

### Directions

1. Wash and remove stem and blossom ends from apples (do not peel); chop coarsely. Combine with water in a saucepan. Bring to a boil; reduce heat. Cover and boil gently 10 minutes. Crush, simmer 5 minutes longer. Remove from heat.
2. Pour prepared mixture into dampened Jelly Bag or cheese cloth-lined sieve suspended over a deep container. Let juice drip undisturbed, at least 2 hours or overnight. For quicker results, squeeze bag; juice may be cloudy.
3. Measure 5 cups prepared apple juice into a large, deep stainless steel saucepan. Add 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 liquid pectin, squeezing entire contents from pouch. Boil hard 1 minute, stirring constantly. Remove from heat and quickly skim off foam, if necessary.
5. Pour into hot jars and complete the normal canning process.