

Apple Scrap Jelly

Yield: about 6 half-pints

4-1/2 cups apple juice prepared from apple peels and cores
5 cups sugar
1 box powdered pectin

To make juice: Place peels and cores into a pan. Add up to 1 cup of cold water per pound of fruit. Boil on high heat; stir to prevent scorching. Reduce heat, simmer for 15 minutes. Do not overcook; excess boiling destroys the pectin, flavor and color. Pour everything into a damp jelly bag and suspend the bag to drain the juice. Clear jelly comes from juice dripped through a jelly bag without pressing or squeezing. If a fruit press is used to extract the juice, restrain the juice through a jelly bag.

1. Sterilize canning jars by boiling for 10 minutes at altitudes of less than 1,000 feet. At higher elevations, boil jars 1 additional minute for each additional 1,000 feet elevation.
2. Pour juice into a large saucepan. Stir in pectin and bring to a full rolling boil over high heat, stirring constantly.
3. Add sugar, stirring to dissolve. Return to a boil over high heat; boil hard 1 minute, stirring constantly. Remove from heat. Skim foam.
4. Ladle hot jelly into hot, **sterile** jars, leaving 1/4-inch headspace. Wipe rims with a dampened clean paper towel; adjust two-piece metal canning lids.
5. Process 5 minutes in boiling-water or atmospheric steam canner, adding 1 additional minute per 1,000 feet above sea level.

Source: Adapted from freshpreserving.com and the National Center for Home Food Preservation, 2019

Note: If unsterile jars are used, the filled jars should be processed 10 minutes.