

Roasted Garlic Jelly

Yield: about 9 four-ounce mini jars

- 3 medium heads garlic
- 1 tablespoon olive oil, divided
- 1 tablespoon balsamic vinegar, divided
- 1 cup dry white wine
- 2/3 cup water
- 1/2 cup white balsamic vinegar*
- 1 teaspoon whole black peppercorns, crushed
- 3 tablespoons lemon juice
- 3 cups granulated sugar
- 2 pouches (each 3 ounces) liquid pectin

1. Using a sharp knife, cut off tops of garlic heads, exposing cloves. Place each head on a small square of aluminum foil set on a baking sheet. Top each head with 1 teaspoon olive oil and 1 teaspoon balsamic vinegar. Scrunch foil loosely around garlic heads and roast in preheated oven until garlic is golden and very soft, 45-60 minutes. Let stand until cool enough to handle. Separate cloves, pinching each one to extract the soft roasted garlic. Discard skins.
2. In a medium stainless steel saucepan, combine roasted garlic, wine, water, vinegar and peppercorns. Bring to a boil over medium heat. Reduce heat and boil gently for 5 minutes. Cover, remove from heat and let steep for 15 minutes.
3. Transfer garlic mixture to a dampened jelly bag or a strainer lined with several layers of dampened cheesecloth set over a deep bowl. Let drip, undisturbed, for about 30 minutes. Measure 1-2/3 cups garlic juice. If you do not have the required amount, add up to 1/4 cup dry white wine or water.
4. Transfer garlic juice to a large, deep stainless steel saucepan. Stir in lemon juice and sugar. Over high heat, stirring constantly, bring to a full rolling boil that cannot be stirred down.
5. Stir in pectin. Boil hard, stirring constantly, for 1 minute.
6. Remove from heat and quickly skim off foam.
7. Quickly pour hot jelly immediately into hot jars, leaving 1/4-inch headspace. Wipe rims with a dampened clean paper towel; adjust two-piece metal canning lids.
8. Process in a boiling water or atmospheric steam canner for 10 minutes at 0-1,000 feet elevation, 15 minutes at 1,001-3,000 feet, 20 minutes at 3,001-6,000 feet, 25 minutes at 6,001-8,000 feet, and 30 minutes at 8,001-10,000 feet.

Source: Ball Complete Book of Home Preservation, 2012

** White balsamic vinegar may be hard to find. Dark balsamic vinegar can be substituted but the resulting jelly will be dark and will have a more robust flavor.*