

## Spiced Orange Jelly

*Yield: about 4 half-pints*

2 cups orange juice (about 5 medium oranges)  
1/3 cup lemon juice (about 2 medium lemons)  
2/3 cup water  
1 package powdered pectin  
2 tablespoons orange peel, finely chopped  
1 teaspoon whole allspice  
1/2 teaspoon whole cloves  
4 sticks cinnamon, 2 inches long  
3 1/2 cups sugar

1. *If under 1000 feet elevation*, sterilize canning jars by boiling for 10 minutes.
2. Mix orange juice, lemon juice, and water in a large saucepan. Stir in pectin.
3. Place orange peel, allspice, cloves, and cinnamon sticks loosely in a clean white cloth; tie with a string and add to fruit mixture.
4. Place on high heat and, stirring constantly, bring quickly to a full rolling boil that cannot be stirred down.
5. Add sugar, continue stirring, and heat again to a full rolling boil.
6. Boil hard for 1 minute.
7. Remove from heat. Remove spice bag and skim off foam quickly.
8. Pour hot jelly immediately into hot, sterile jars, leaving 1/4 inch headspace. Wipe rims of jars with a dampened clean paper towel; adjust two-piece metal canning lids.
9. Process in either a boiling water or atmospheric steam canner for 5 minutes between 0-1,000 feet elevation, 10 minutes between 1,001-6,000 feet, and 15 minutes above 6,000 feet.

*Source: National Center for Home Food Preservation, 2018*