



Preserve Today, Relish Tomorrow

UCCE Master Food Preservers of El Dorado County

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Herbes de Provence Wine Jelly

Wine jellies are boiled slightly longer than other fruit jellies – 2 minutes versus the 1 minute normally recommended for a soft spread made with added pectin. The slight increase in cooking time concentrates the unique wine flavor and evaporates a bit more of the alcohol, which can interfere with gel formation.

Herbes de Provence is a blend of herbs used commonly in southern France. The herbs include basil, marjoram, summer savory, thyme, rosemary, sage, oregano, and often lavender.



Makes about four 4-ounce jars or two 8-ounce jars

- 2 cups dry white wine*
- 2 cups granulated sugar
- 2 tbsp Herbes de Provence *
- 1 pouch (3oz) liquid pectin

In a large stainless-steel saucepan, combine the wine and herbs

Bring to a boil over high heat. Remove from heat, cover and let steep for 10 minutes.

Transfer to a dampened jelly bag or a strainer lined with several layers of dampened cheesecloth set over a deep bowl. Let drip, undisturbed, for 20 minutes. Measure 1 $\frac{3}{4}$ cups infused wine. If you do not have the required amount, squeeze the bag.

TIP: Squeezing the jelly bag is an exception to the rule for making juice for jelly. In this recipe it is acceptable because there is no pulp that will be expressed into the juice.

Transfer infused wine to a clean large, deep stainless-steel saucepan. Stir in sugar. Over high heat, stirring constantly, bring mixture to a full rolling boil that cannot be stirred down. Stir in pectin. Boil hard, stirring constantly, for 2 minutes.

Remove from heat and quickly skim off foam.

Ladle hot jelly into hot jars, leaving ¼-inch headspace. Remove air bubbles and adjust headspace, if necessary, by adding more hot jelly. Wipe rim. Center the lid on jar. Screw band down until resistance is met, then increase to fingertip tight.

Process half-pint jars in a boiling water bath or atmospheric steam canner for:
0-1000ft. = 10 minutes, 1001-6000 ft. = 15 minutes, above 6000 ft. = 20 minutes.

Before removing canner lid, wait 5 minutes for both boiling water and steam canner, then remove jars, cool, and store. Cool jars for 12-24 hours, wash, label, and store in a cool dark.

Variation:

Lavender Wine Jelly: Substitute 1 tbsp dried lavender flowers for the Herbes de Provence.

Source: Ball Complete Book of Preserving

** Cooks Notes:*

- *Always use fresh herbs and spices. Old herbs and spices that have been in your cabinet for years have a dull flavor and often are grassy and bitter.*
- *Use good wine. Bad wine makes a bad tasting jelly.*



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