



Preserve Today, Relish Tomorrow

UCCE Master Food Preservers of El Dorado County

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Red 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.

While wine jellies make elegant spreads, they're even better as glazes for desserts, roasts, and grilled entrees. For best flavor, select a robust, dry red wine.

Makes about six 8-ounce jars

- 3 ¼ cups dry red wine *
- ½ cup bottled lemon juice
- 1 package regular powdered fruit pectin
- 4 ½ cups granulated sugar

In a large, deep stainless steel saucepan, combine wine and lemon juice. Whisk in pectin until dissolved. Bring to a boil over high heat, stirring frequently. Add sugar all at once and return to a full rolling boil, stirring constantly. 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.

Source: Ball Complete Book of Preserving

* *Cooks Notes:*

- *Use good wine. Bad wine makes a bad tasting jelly.*

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