



Preserve Today, Relish Tomorrow

UCCE Master Food Preservers of El Dorado County

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Berry 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.

This fabulous rose-hued jelly is a regal accent for cheese trays, and intriguing glaze on poultry and pork and a show-stopper gift.

Makes about six 4-ounce jars

- 1 cup raspberries or sliced hulled strawberries
- 2 ½ cups dry white wine*
- 3 ½ cups granulated sugar
- 1 pouch (3oz) liquid pectin*

In a large stainless-steel saucepan or bowl, combine berries and wine. Crush berries and 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 1 hour. Measure 2 ½ cups berry wine

Transfer berry wine to large, deep stainless-steel saucepan. Stir in sugar. Over high heat, stirring constantly, bring to a full rolling boil that cannot be stirred down. Stir in liquid 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.

Source: Ball Complete Book of Preserving

* Cooks Notes:

- *Use good wine. Bad wine makes a bad tasting jelly.*
- *Some brands of liquid pectin direct you to stir in the pectin after boiling the fruit-sugar mixture for 1 minute. Follow the directions of the brand you are using.*

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