



Preserve Today, Relish Tomorrow

UCCE Master Food Preservers of El Dorado County

311 Fair Lane, Placerville CA 95667

Helpline (530) 621-5506 • Email: edmf@ucanr.edu • Visit us on Facebook and Twitter!

Fresh Herb Jelly

You can customize the flavor of this versatile yet easy-to-make jelly by using different fresh herb combinations. Herb jelly is a tasty companion to cheese and crackers and makes a delicious glaze roast and grilled meat.



Makes about five 8-ounce jars

- 2 cups loosely packed coarsely chopped herbs *
- 1 ½ cups unsweetened apple juice or dry white wine
- 1 cup water
- 1 cup white wine vinegar
- 1 package regular powdered fruit pectin
- 5 ¼ cups granulated sugar

In a large stainless-steel saucepan, combine herbs, apple juice, water and vinegar. Bring to a boil over medium heat. Remove from heat, cover and let steep for 15 minutes. Stir well, pressing herbs to extract flavor.

Transfer herb 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 30 minutes. Measure 3 ¼ cups herbed juice.

Transfer herb juice to a clean large, deep stainless-steel saucepan. 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 1 minute. 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

** Cook's Notes:*

- *Use fresh parsley, basil, thyme, or dill for this jelly. Reduce quantity to 1 cup for stronger herbs such as rosemary or savory.*
- *Check your package of pectin for the expiration date, products that may have expired may not set properly.*



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