

Blackberry Jelly Recipe

Ingredients

- 3 ½ cups Blackberry Juice
- 1 package powdered Pectin
- 2-3 Tablespoons freshly squeezed lemon juice
- 5 cups of Pure Cane Sugar

Method

1. Start water bath canner, bringing up to a boil
2. Sterilize jars. In a shallow pan, simmer jar rings and lids.
3. Line a lipped baking sheet with aluminum foil, and place 5 eight ounce jelly jars on it, for filling.
4. In a tall sided stockpot, combine Blackberry Juice, pectin, lemon juice and sugar. On high heat, bring up to a rolling boil.
5. Once rolling good and angry, boil for one minute stirring to keep the foam from overflowing the pot.
6. Remove from burner and with a skimmer pull off excess foam. (I usually but this in a little bowl, refrigerate, and spread over biscuits)
7. Using a ladle and a canning funnel, fill jars to ¼ inch from top. (Called "headspace")
8. Wipe jar rims with moist towel to remove anything that might prevent lids from sealing.
9. Remove lids from water with magnetic canning lid (best piece of canning equipment EVER).
10. Put lids on jar; add rings and hand tighten....just enough that there is resistance. No need to go "The Hulk" on these.
11. Use jar lifter and put in boiling water canner. Let the water come back up to a boil, and **process 5 minutes.**
12. Remove jars with lifter, and let cool on a towel out of cold drafts.

Jars will ping, as they seal. This takes anywhere from 2 minutes to an hour. I let the jars sit overnight, then make sure all are sealed by pushing down on lid. If there is "give" you did not get a good seal. You can reprocess, or if it's just one jar, put in fridge and use immediately.

Makes 5 8 ounce jelly jars Have fun!