

Community Cookbook

Pomegranate Jelly

Submitted by Mary Sholler

This recipe was given to me by mom, Joyce Wilson. I make it and it's delicious.

Ingredients

3 1/4 cups of pomegranate juice
1/4 cup of lemon juice
5 cups of sugar
1 box of pectin (I use Sure-Jel)

Directions:

I use a fruit juicer/steamer that can be found on Amazon to make my pomegranate juice. It's a much easier and quicker method than using the hand juicing method. This same juicer/steamer can be used to make various juices; elderberry, gooseberry, grape, etc..

1. Measure sugar and set aside.
2. Mix pectin with juice and lemon juice and add a little margarine or cooking oil to keep the foam down, no more than 1/2 teaspoon.
3. Place over high heat and stir until mixture comes to a full boil.
4. Immediately add sugar and stir while bringing to a full rolling boil and boil hard for 1 minute.
5. Remove from heat and use a metal spoon to remove skim from the top.
6. Ladle into clean, hot jars
7. Remove bubbles in the jelly by inserting a plastic knife in the jar and scrape one around the sides of the jar.
8. Wipe rims of jars and seal with scaled lids then tighten bands
9. Place in water bath canner and boil for 15 minutes.

Yield: 7 (8 oz) jars

If you are interested in canning/preserving, please refer to the Ball Blue Book, it's very informative for anyone wanting to preserve fruits/vegetables or make jams/jelly!

