

Grape Jelly

Ingredients:

4 cups grape juice

3 cups sugar

Directions:

1. Sterilize canning jars.
2. Measure juice into a kettle.
3. Add sugar and stir well.
4. Boil over high heat to 8 degrees above boiling point of water (212 degrees F.), or until jelly mixture sheets from a spoon (metal).
5. Remove from heat, skim off foam quickly.
6. Pour jelly immediately into hot canning jars, leaving $\frac{1}{4}$ inch head space.
7. Wipe jar rims and adjust lids.
8. Process 5 minutes in a boiling water bath.

Strawberry Jam From Commercially Frozen Fruit with Powdered Pectin

Ingredients:

3 cups frozen strawberries (about 30 ounces)

2½ Tablespoons powdered pectin

3 cups sugar

Directions:

1. Sterilize canning jars.
2. Drain fruit, reserving juice.
3. Crush and combine with reserved juice.
4. Place 3 cups of mixture into a saucepot.
5. Measure sugar and set aside.
6. Stir powdered pectin into the prepared fruit.
7. Bring to a full boil over high heat, stirring constantly.
8. At once stir in sugar.
9. Stir and bring to a full rolling boil that cannot be stirred down.
10. Boil hard for 1 minute, stirring constantly.
11. Remove from heat.
12. Skim off foam.
13. Pour hot jam into hot jars, leaving $\frac{1}{4}$ inch head space.
14. Wipe jar rims and adjust lids.
15. Process for 5 minutes in a boiling water bath.