

Spiced Port Wine Jelly

I like using a tawny port when I make this jelly, because I like the earthy flavor, but a ruby would work just as well. It's well worth making the apple pectin for the flavor that it adds to the jelly.

Ingredients

2 cups port wine
3 cups honey
1/8 teaspoon cinnamon
1/8 teaspoon cloves
3oz. liquid pectin **or**
1 cup apple pectin (see recipe below)
water

Utensils

measuring cup
measuring spoons
cookpot
wooden spoon
metal spoon
funnel
teakettle
8 half pint canning jars
and lids

Make the apple pectin. Boil water in the teakettle and pour into the jars. Combine wine, honey, cinnamon, and cloves in the cookpot and bring to a rolling boil. Add the pectin and bring to a good boil. Cook for 2 minutes while stirring constantly with a wooden spoon. Remove the cookpot from the heat and skim with a metal spoon. Pour the water out of the jars. Using a funnel, pour the jelly into the jars. Seal the lids and let stand at room temperature until the jelly has set. This should take about 24 hours. Makes 8 half pints.

Apple Pectin

Ingredients

7 large tart apples
4 cups water
2 Tbs. lemon juice
water

Utensils

knife and cutting board
measuring cup
measuring spoons
lemon reamer
2 cookpots
jelly bag
flannel bag
teakettle
canner
canning tongs
4 Half pint canning jars and lids

Wash the apples and cut them into small pieces. Do not peel the apples. Juice the lemon. Place the apples, lemon juice, and 4 cups of water into a cookpot. Boil for 40 minutes. Using warm water, thoroughly wet the jelly and flannel bags. This is so that they won't absorb much of the juice. Press the cooked apples through the jelly bag into the second cookpot, then strain the juice through the flannel bag back into the original cookpot. Bring the juice to a rapid boil, and boil for 15 minutes. While the juice is cooking, boil water in the teakettle and pour into the jars. Pour the water out of the jars. Pour the boiling juice into the jars and seal them. Process for 5 minutes in a boiling water bath. Use the canning tongs to remove the jars and let them cool to room temperature. Makes 4 half pints.

Apple pectin can be used for canning fruits that lack pectin, such as peaches, pears, cherries, strawberries, pineapple, and rhubarb. Add 1 cup of apple pectin for each cup of fruit.