

Old-Fashion Apple Jelly

makes 6 half pints

Ingredients:

5 Pounds apples (plus 6 cups water to make the juice for the jelly.... you will have about 5 cups)

3 TBSP Lemon Juice

4 Cups Sugar

Directions:

Making sure your apples are clean, chop the entire apple into pieces (this includes the skin and core) and put in a large pot. Add 6 cups of water to the apples and bring to a boil over high heat. Reduce heat, then simmer for about 25 minutes until the apples are all soft.

Carefully pour into cheesecloth lined colander over another large bowl to separate the juice. Allow to drain without pressing or forcing the juice from the apples for a more clear jelly. This may take a little while.

Combine 5 cups apple juice, 3 TBSP lemon juice and 4 cups of sugar into a large pot and bring to a boil, again over high heat. Continue to boil until the temperature reaches 220 degrees.

There are several ways to test the jelly to see if it will gel. The easiest is to dip a cold spoon in the apple juice mixture and let drip. If it slows down and the drips become slow, it should be ready. If it is not ready, cook a little longer and test again.

Once it is obvious the jelly is going to gel, fill your sterilized half-pint jelly jars, leaving a little space at the top. Seal with your bands and lids.

Process in a boiling water bath for five to ten minutes to seal the jars.