

Fresh Herb Jelly

Makes about 5 8 oz jars

2 cups	loosely packed, coarsely chopped herbs
1 ½ cups	dry white wine or apple juice
1 cup	water
1 cup	white wine vinegar
1	Package regular powdered fruit pectin
5 ¼ cups	granulated sugar

1. In a large stainless steel pan, combine herbs, apple juice or wine, water and vinegar. Bring to a boil over medium heat. Remove from heat, cover and let steep for 15 minutes. Stir well, pressing herbs to extract flavor.
2. Transfer herb mixture to a dampened jelly bag or a strainer lined with several layers of dampened cheesecloth set over a deep bowl. Let drip, undisturbed for 30 minutes. Measure 3 ¼ cups herbed juice.
3. Meanwhile, prepare Canner, jars and lids.
4. Transfer herb juice to a clean large, deep stainless steel saucepan. Whisk in pectin until dissolved. Bring to a boil over high heat, stirring frequently.
5. Add sugar all at once and return to a full rolling boil, stirring constantly.*a full rolling boil is a boil that can not be stirred down. Boil hard, stirring constantly for 1 minute. Remove from heat and quickly skim off foam.
6. Quickly pour hot jelly into hot jars, leaving ¼" headspace. Wipe rim. Center lid on jar. Screw band down until finger tight.

If Using a Water Bath Canner

Place jars in canner, ensuring that they are completely covered with water. Bring to a boil and process for 10 minutes. Remove canner lid. Wait 5 minutes, then remove jars, cool and store.

If Using a Steam Canner

Place jars in canner. Following manufactures directions. When the gage indicates, process for 10 minutes. Turn off heat. Wait 5 minutes, then remove jars, cool and store.