

ORANGE JELLY (FROZEN JUICE)



Orange jelly from frozen concentrated juice with powdered pectin.

INGREDIENTS

Makes about 5 or 6 half-pint jars.

12 oz. concentrated orange juice
(thawed)
2½ cups water
4½ cups sugar
1 box powdered pectin

INSTRUCTIONS

1. Sterlize canning jars.
2. Measure sugar and set aside.
3. Mix juice and water in a saucepot. Stir in powdered pectin and bring to a full boil over high heat, stirring constantly.
4. All at once, stir in sugar. Stir and bring to a full roiling boil that cannot be stirred down.
5. Boil hard for 1 minute, stirring constantly.
6. Remove from heat; quickly skim off foam.
7. Pour jelly immediately into hot canning jars, leaving ¼-inch headspace.
8. Wipe jar rims and adjust lids.
9. Process 5 minutes in a boiling water bath.

Recommended process time for Orange Jelly in a boiling water canner.

		<i>Process Time at Altitudes of</i>		
<i>Pack Style</i>	<i>Jar Size</i>	<i>0-1,000 ft</i>	<i>1,001-6,000 ft</i>	<i>Above 6,000 ft</i>
Hot	Half-pints or Pints	5 min	10 min	15 min

REFERENCES

So Easy to Preserve. Cooperative Extension, The University of Georgia.

National Center for Home Food Preservation. <http://nchfp.uga.edu>

LOCAL CONTACT

For more information, contact the University of California Cooperative Extension office in your county. See your telephone directory for addresses and phone numbers, or visit http://mfp.ucanr.edu/Contact/Find_a_Program/.

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