

## Fresh Herb Jelly

*Yield: about 5 half-pints*

2 cups loosely packed coarsely chopped herbs  
1-1/2 cups unsweetened apple juice or dry white wine  
1 cup water  
1 cup white wine vinegar  
6 tablespoons Ball Classic Pectin  
5-1/4 cups sugar

1. Combine herbs, apple juice, water and vinegar in a large stainless steel saucepan. 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 3-1/4 cups juice.
3. 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. Add sugar all at once and return to a full rolling boil, stirring constantly. Boil hard, stirring constantly, for 1 minute. Remove from heat and quickly skim off foam.
4. Ladle hot jelly into hot jars, leaving 1/4-inch headspace. Wipe rims with a dampened clean paper towel; adjust two-piece metal canning lids.
5. Process in a boiling water or atmospheric steam canner for 10 minutes at 0-1,000 feet elevation, 15 minutes at 1,001-3,000 feet, 20 minutes at 3,001-6,000 feet, 25 minutes at 6,001-8,000 feet, and 30 minutes at 8,001-10,000 feet.

*Source: freshpreserving.com, 2018*