

Lavender Wine Jelly

Yield: about 4 four-ounce mini jars

- 2 cups dry white wine
- 1 tablespoon dried lavender flowers
- 2 cups granulated sugar
- 1 pouch (3 ounces) liquid pectin

1. In a large saucepan, combine wine and lavender. Bring to a boil over high heat. Remove from heat, cover and let steep for 20 minutes.
2. Transfer to a dampened jelly bag or strainer lined with several layers of dampened cheesecloth set over a deep bowl. Let drip, undisturbed, for 20 minutes. Measure 1-3/4 cups.
3. Transfer infused wine to a clean large, deep stainless steel saucepan. Stir in sugar.
4. Over high heat, stirring constantly, bring mixture to a full rolling boil that cannot be stirred down.
5. Stir in pectin. Boil hard, stirring constantly, for 2 minutes.
6. Remove from heat and quickly skim off foam.
7. Quickly pour hot jelly into hot jars, leaving 1/4-inch headspace. Wipe rims with a dampened clean paper towel; adjust two-piece metal canning lids.
8. 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: Ball Complete Book of Home Canning, 2012