

Corncob Jelly

Yield: about 4 half-pints

- 1 dozen medium-sized fresh red corncobs from field corn (cobs only)
(We've tried it with sweet & yellow cobs and the result is great!)
- 2 quarts water
- 3 cups corncob juice
- 1 package powdered pectin 3 cups sugar

1. Wash the corncobs and cut into 4-inch lengths. Place in a large stockpot, add 2 quarts water or enough to cover, and bring to a boil. Reduce heat and boil slowly for 35 to 40 minutes.
2. Strain the juice through a double layer of damp cheesecloth or a damp jelly bag. Do not press or squeeze the bag or cloth.
3. Sterilize canning jars by boiling for 10 minutes at altitudes of less than 1,000 feet. At higher elevations, boil jars 1 additional minute for each additional 1,000 feet elevation.
4. Measure 3 cups of corncob juice into a large saucepot. (Add water if needed to make 3 cups liquid.)
5. Stir in the pectin and bring to a boil.
6. Add the sugar all at once, and bring the mixture back to a full rolling boil while stirring. Boil for 5 minutes.
7. Remove from heat; skim off foam quickly.
8. Pour hot jelly immediately into hot, sterile jars, leaving 1/4-inch headspace. Wipe rims of jars with a dampened clean paper towel; adjust two-piece metal canning lids.
9. Process in a boiling water or atmospheric steam canner for minutes at 0-1,000 feet elevation, 10 minutes at 1,001-6,000 feet, and 15 minutes above 6,000 feet.

Source: National Center for Home Food Preservation, 2018