



# Preserve Today, Relish Tomorrow

## UCCE Master Food Preservers of El Dorado County

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## Apple Scrap Jelly

*Use your peels and cores from your applesauce or apple pie filling projects! If your projects are small, freeze your peels and cores until you have a gallon freezer bag stuffed full of peels and cores. Then use them to make Apple Scrap Jelly.*

**Yield:** About 6 half-pint jars

- 4 cups apple juice extracted from peels and cores
- 1 box SURE-JELL Fruit Pectin
- 1/2 tsp butter or margarine
- 5 cups sugar, measured into separate bowl



Place apple peels and cores in a stock pot and add 5 cups of water. Simmer for 30-45 minutes.

Pour the peels and cores into a colander to separate the solids from the juice. Squeeze the solids to get as much juice as possible. Next, strain the liquid through a jelly bag, several layers of cheese cloth or a clean flour sack towel.

Measure 4 cups of juice into a large stainless steel or other non-reactive pot. Stir pectin into juice in sauce pot. Add butter to reduce foaming. Bring mixture to full rolling boil (a boil that doesn't stop bubbling when stirred) on high heat, stirring constantly. Stir in sugar. Return to full rolling boil and boil exactly 1 min., stirring constantly. Remove from heat. Skim off any foam with metal spoon.

Fill hot jars, leaving ¼" headspace. Remove air bubbles. Wipe the rims clean. Place lids and rings on jars, tightening rings finger-tip tight.

Process half-pint jars in a boiling water bath or atmospheric steam canner for:  
0-1000ft. = 10 minutes, 1001-6000 ft. = 15 minutes, above 6000 ft. = 20 minutes.

Before removing canner lid, wait 5 minutes for both boiling water and steam canner, then remove jars, cool, and store. Cool jars for 12-24 hours, wash, label, and store in a cool dark.

Source: Adapted from Kraft's Sure-Jell Pectin: <http://www.kraftbrands.com/surejell/Recipes/recipe-detail.aspx?recipeId=52025>

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