Apple Scrap Jelly

Juice Extraction 2 Ways
Scrap Apple Jelly

• Great way to use peels and cores before throwing out

• Can freeze skins & cores until you have large amount of them to make juice

• Any variety will work

• Jelly colors will change depending on the different variety of skins & apples
Steamer method
What happens when you Steam Juice

- A steam juicer works by bursting the fruit with steam and then collecting the fruit's juice as it freely drains from the pulp.

- The fruit is put into a perforated pan with a lid. This pan then sits on top of a collector pan.
Items that I use for Steam Juicing:

- Apple cores & peels
- Steam Juicer
- Large glass measuring cup
Steam Juicing

Bring water to a boil then reduce to a simmer. Juice will collect into reserve, open tubing and fill glass measuring cup.
Cheesecloth Method
Making Juice with Cheesecloth

- Weigh your fruit
- Measure water 1 cup of cold water per pound of fruit
- Place peels and cores into a pan. Boil on high heat; stir to prevent scorching. Reduce heat, simmer for 15 minutes.
- Do not overcook; excess boiling destroys the pectin, flavor and color.
Cheesecloth

Pour everything into a cheesecloth lined colander and suspend over a pot to drain for juice. Leave for 4-hours or overnight, clearer jelly comes from juice dripped through cloth without pressing or squeezing.
Comparing the Juices:

- Use cheesecloth to strain juice for more clarity.
- Steam Juicer
  - Left clearer, bright pink
- Cheesecloth
  - Right, not as clear, darker
Creating the Jelly

You will need:

• Juice
• Pectin
• Sugar
• Large pot
• Wooden Spoon
• 4 oz or 8 oz jars
• Funnel
• Headspace Tool
Jelly Making in Steps

Ingredients:
• 4 cups of juice
• 1 box of pectin

Directions:
• Pour juice into a large saucepan.
• Stir in pectin and bring to a full rolling boil over high heat, stirring constantly.
Jelly Making Step 2

Ingredients:
• 5 Cups Granulated Sugar

Directions:
• Add sugar
• Stir to dissolve
Jelly Making Step 3

Directions:
• Return to a boil over high heat
• Boil hard 1 minute, stirring constantly
• Remove from heat
• Skim foam
Jelly Making
Step 4:

Preparing the jars.

- Wash jars 5-7 8oz jars
- Check rim to make sure there are no cracks for rough area
- Since the jelly will be processing under 5 minutes, sterilize the jars for 10 minutes or process for 10 minutes to eliminate the step
Jelly Making
Step 6:

- Ladle hot jelly into **hot, sterile jars**
- Leave 1/4-inch headspace.
- Wipe rims with a dampened clean paper towel;
- Adjust two-piece metal canning lids.
Steam canning

• Place filled jars onto the metal tray in steam canner
• Close lid
• Red dial will be in the yellow area
• When red dial is in the Green area
• Start timer for 5 minutes
Steam Canning

- When processing time is done turn off the heat
- Set timer for 3 minutes
- Remove the lid away from you to avoid a steam burn
Removing Jars

- Lift hot jars with a jar lifter
- Lift jars straight up, not tilting out of canner
- Place hot jar onto a surface that can handle heat
  - Tray with towel on it
  - Wooden cutting board
  - Counter with towel
- Leave for 12-24 hours while seals are cooling
Next morning:

- Remove the rings
- Test the seal
- Any jar that didn’t seal place in refrigerator to use soon
  - Lid will be pop when touched from the center
- Wipe off the jar
- Label the jar
- Store in a cool, dark place
- Use with in the 18 months for best results

Lid didn’t seal, see that center is buckled up, put into the refrigerator

Lid sealed, see that center looks flat, remove ring, wipe down, label and store in cool dry pantry
Enjoy your Apple Scrap Jelly!