



“Teaching research-based practices of safe home food preservation to the residents of Solano and Yolo Counties.”

CRANBERRY-CLARET JELLY

- 3 cups cranberry juice
- 1 cup claret wine or other red wine
- 1 (1 ³/₄ounce) package dry pectin
- 5 cups sugar
- 2 whole cinnamon sticks
- ¹/₂ teaspoon whole cloves, tied into a small piece of cheesecloth
- ¹/₂ teaspoon margarine or butter (to reduce foam from forming)

- Prepare jars and lids.
- In a large 6-8 quart pot, mix cranberry juice, wine, pectin, margarine or butter and whole spices. Stir until pectin dissolves. Stirring constantly, bring juice mixture to a boil over medium heat.
- When mixture begins to boil, add pre-measured sugar all at once. Continue to cook and stir until jelly comes to a rolling boil that cannot be stirred down. Stirring constantly, boil the mixture for 1 minute. Remove from heat.
- Use a metal spoon and skim off any foam; **remove the whole spices**. Ladle the hot jelly into the prepared jars; fill to 1/4 inch from the top. Wipe rims and adjust lids and ring bands.
- Place into the canner and bring the water to a boil. Process 10 minutes. After processing, turn off heat. Remove canner lid. Leave in 5 minutes. Remove jars and let cool for 24 hours. Add labels and store in a cool, dark place until needed.

Makes 6-¹/₂ pint jars.

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