



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

Spiced Orange Jelly

with Powdered Pectin

- 2 cups orange juice (about 5 medium oranges)
- 1/3 cup lemon juice (about 2 medium lemons)
- 2/3 cup water
- 1 package powdered pectin
- 2 Tablespoons orange peel, finely chopped
- 1 teaspoon whole allspice
- 1/2 teaspoon whole cloves
- 4 sticks cinnamon, 2 inches long
- 3 1/2 cups sugar

Mix orange juice, lemon juice, and water in a large saucepan. Stir in pectin. Place orange peel, allspice, cloves, and cinnamon sticks loosely in a clean white cloth; tie with a string and add to fruit mixture. Place on high heat and, stirring constantly, bring quickly to a full rolling boil that cannot be stirred down. Add sugar, continue stirring, and heat again to a full rolling boil. Boil hard for 1 minute. Remove from heat. Remove spice bag and skim off foam quickly.

Ladle hot jelly immediately into jars leaving 1/4 inch headspace. Wipe rims of jars. Adjust two-piece metal canning lids. Place jars in Canner, covering the jars by 1-2 inches. Process jars for 10 minutes after coming to a boil. After processing time is complete, remove canner lid and let the jars remain for additional 5 minutes. Remove jars to cool. Store away from drafts.

Yield: About 4 half-pint jars

This document was adapted from "How to Make Jellies, Jams and Preserves at Home." Home and Garden Bulletin No. 56. Extension Service, United States Department of Agriculture. 1982 reprint. National Center for Home Food Preservation, June 2005.

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