



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

Spiced Orange Jelly

Yield: About 4 half-pint jars

- 2 cups orange juice (juice from about 5 medium oranges)
- 1/3 cup lemon juice (juice from about 2 medium lemons)
- 2/3 cup water
- 1 package powdered pectin
- 2 Tablespoons orange peel, finely chopped
- 1 teaspoon whole allspice
- ½ teaspoon whole cloves
- 4 sticks cinnamon, 2 inches long
- 3½ 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 ¼ inch headspace. Wipe rims of jars. Adjust two-piece metal canning lids. Place jars in a Boiling Water Canner (BWC) or Atmospheric Steam Canner (ASC). For BWC, cover the tops of the jars with at least 1-2 inches of water. For ASC, fill canner according to directions. Water should be heated to 140 degrees for both canners. Process jars for 10 minutes after water comes to a boil in BWC or to Steam Temperature per directions for ASC. After processing time is complete, turn off the heat, remove canner lid and let the jars remain for additional 5 minutes. Remove jars to cool for 12-24 hours. Wash jars and under ring bands. Dry well before storing in dark, cool location.

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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