Chokecherry Jelly\n

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Ingredients\n

4 cups chokecherry juice\n

1/4 cup of lemon juice\n

1 1/2– 2 cups sugar OR 1 1/2 cups honey\n

4 t. Pomona’s Pectin (like this)\n

4 t. calcium water (included in Pomona’s pectin)\n

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Instructions\n

Step 1: \*How to Make Chokecherry Juice\* If you have a juicer, use it! I don’t, so I use this method:\n

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Clean, wash, and remove stems from berries\n

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Place in a large pot filled with enough water to just cover the fruit\n

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Simmer 15-30 minutes until fruit softens\n

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Use a potato masher to mash the juice out\n

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Strain through a cheesecloth-lined colander or jelly strainer\n

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Save the juice and discard pulp/pits\n

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Step 2: Mix chokecherry juice, lemon juice, and 4 teaspoons calcium water in a pot\n

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Thoroughly mix sugar or honey in separate bowl with 4 teaspoons pectin &amp; set aside\n

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Step 3: Bring juice mixture to a boil\n

Add pectin/sugar mixture, mix until completely incorporated, then return to a boil\n

Remove from heat, get ready to place it in your sterilized canning jars\n

Step 4: Fill the jars, leaving 1/4″ headspace\n

Boil in a hot-water bath canner 10 minutes (add an extra minute for every 1,000 feet you are above sea level.\n