Mint Jelly  \n

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Ingredients\n

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1 1/2 cups of firmly packed mint leaves\n  
2 1/4 cups of water2 tblsp lemon juice\n  
3 1/2 cups of sugar (I use raw, unbleached sugar) \n  
Green food coloring (optional, the mint jelly is clear otherwise) \n  
1 pouch of liquid pectin\n  
4 8-ounce jelly jars (approx.) \n

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Instructions\n

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1. Rinse in clean water in colander removing any leaves that look ill. \n

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1. Do not use stems and measure 1 ½ cups of firmly packed leaves chopped finely. \n

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1. Large saucepan, combine mint and 2 1/4 cups of water. Bring to a boil. Remove from heat, cover, and let steep for 10 minutes. \n

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1. Place cheesecloth over your canning funnel or sieve and have a large glass dish ready to catch the liquid. Gently and slowly pour the mint water over the cheesecloth. Let your funnel/sieve sit over the glass dish until enough liquid has dripped giving you a full 1 3/4 cups. \n

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1. Using my small stainless-steel stock pot, I dump in the mint-flavored water, lemon juice and sugar.  Bring to a full rolling boil. Stir in the entire package of liquid pectin. \n

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1. Boil hard for 1 minute. Set your timer because you do not want to scorch your jelly. Ad food colouring of choice. Remove from heat and remove foam. \n

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1. Be sure to have your jars setting in hot water prior to filling.  Hot pack into jelly jars leaving a 1/4″ of head space.  Be sure to wipe each jar rim with a warm, wet cloth to ensure a proper seal when applying the lids. Process in a hot water bath for 10 minutes.  And remember, processing does not begin until the water is at a rolling boil. \n

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