

Red Currant Jelly



Rated: ★★★★★

Submitted By: BJBORSODY

Photo By: Clemtar

Prep Time: 30 Minutes

Cook Time: 30 Minutes

Ready In: 1 Hour

Servings: 64

"A classic red currant jelly made from fresh currants. This came from my one of my mother's handwritten recipe cards. I do not know its origin, but know it probably dates back to the early 1940's."

INGREDIENTS:

4 pounds fresh red currants	7 cups white sugar
1 cup water	4 fluid ounces liquid fruit pectin

DIRECTIONS:

1. Place the currants into a large pot, and crush with a potato masher or berry crusher if you have one. Pour in 1 cup of water, and bring to a boil. Simmer for 10 minutes. Strain the fruit through a jelly cloth or cheese cloth, and measure out 5 cups of the juice.
2. Pour the juice into a large saucepan, and stir in the sugar. Bring to a rapid boil over high heat, and stir in the liquid pectin immediately. Return to a full rolling boil, and allow to boil for 30 seconds.
3. Remove from heat and skim off foam from the top. Ladle or pour into sterile 1/2 pint jars, filling to within 1/2 inch of the top. Wipe the rims with a clean damp cloth. Cover with new sterile lids and rings. Process covered in a bath of simmering water for 10 minutes or the time recommended by your local extension for your area.

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