



# SPICED APPLE MINT JELLY

• Yield: 6 half-pints

• Prep 10 min | Cook 10 min | Process 10 min

## Ingredients:

- 4 c apple juice
- 1 tsp lemon juice
- 6 Tbsp pectin
- 1 Tbsp whole cloves
- 1/2 tsp butter (opt)
- 5 c sugar
- 1/2 tsp peppermint extract

## Directions:

- 1) Combine the apple juice, lemon juice, pectin, whole cloves, and butter (if using) in a large pot. Bring the mixture to a rolling boil, stirring often.
- 2) Add all of the sugar at once. Stir well and bring the mixture back to a rolling boil.
- 3) Boil hard for 1 minute, stirring constantly. Remove the pot from the heat.
- 4) Stir in the peppermint extract.
- 5) Strain out the cloves as you fill the jars. Ladle the hot jelly into hot jars, leaving 1/4 inch of headspace. Wipe the rims clean and apply the lids and rings, tightening the rings fingertip-tight.
- 6) Process the jars in a boiling water bath for 10 minutes at sea level (adjust the processing time for your elevation).
- 7) Turn off the heat, remove the canner lid, and let the jars rest in the hot water for 5 minutes. Remove the jars and let them cool undisturbed for 24 hours, then check the seals.

## STORE:

Unsealed jars should be refrigerated and used within 3 weeks.

Sealed jars should be stored in a cool, dry place and used within 3 years.