

# Wine Jelly

It's important that you choose a quality wine that tastes excellent, because even though the alcohol content gets boiled away in the process, the taste does not. *Choose wisely.* It's excellent with various types of meats and cheeses, crackers or toast. You can also use it to glaze different types of meats for extra flavor - anything from marinated steaks to lamb. The process is fairly simple - this is the recipe I generally use, though I'll switch it up on occasion depending on the type of wine I'll use to make the jelly:

## Ingredients:

4 cups	wine
6 cups	granulated sugar
2 packets	liquid pectin (6 oz. total)

Stir the wine and sugar together:



Keep stirring until it gets to a full rolling boil:





Boil hard for one minute. Remove from heat and add the liquid pectin all at once, stirring thoroughly for another minute. Transfer to hot, sterilized jelly jars. If you want to try the 'non-bath' method, make sure the lids are in hot water to sterilize them and make the rubber seal soft. You don't want to have them in boiling water, just simmering because too hot will compromise the seal:



When you transfer the hot jelly to the jars, make sure you use a clean, damp cloth to wipe the rim of the jars and the threads clean - any dripped jelly will compromise the seal. Fish the caps out of the hot water with tongs, put them on the jars and turn them upside down:



Leave them undisturbed for half hour to an hour before flipping them upright:



You'll hear the sound of 'popping' as the lids finish sealing. If any of the lids do not seal, transfer those jars to the fridge and enjoy immediately. If the jars are still hot and you don't think they've sealed properly, or you don't want to try this method, stick with the tried-and-true method of doing a hot water bath on the jars for 10 minutes. Now all that's left for is to wipe down the jars to make sure they're nice and clean on the outside, and add a label.

You know what the best part of wine jelly is? You get to enjoy the full flavor of wine without the alcohol content.

### *Helpful Hints:*

If you have a dishwasher, wash the jars in the dishwasher to sterilize them - start the batch of jelly during the drying cycle - the jars will not only be clean and sanitized, but they'll be piping hot to accept the hot jelly mixture if you fill them as you remove them from the dishwasher.

If you don't have a dishwasher, you can either sterilize your jars by boiling them in a large pot of water, removing them with a jar lifter right before you fill them with jelly (in order to keep excess moisture from getting into the jars, removed them from the hot water and turn them upside down onto a clean kitchen towel on the counter. Flip them over as needed for filling - just make sure they stay hot!)

You can also put your clean jars in the oven while you make jelly - if your jars are cold, set them in a cold oven and then turn the oven to its lowest temperature setting. The jars will slowly warm up as your oven preheats, and stay nice and hot while you make the jam.

Make sure the area you are filling the jars has a heat-resistant surface. I usually flip my cutting boards upside down and use them to protect my kitchen counter or dining room table from the extreme heat (and jelly splatters).