

Goumi Berry Jelly

6 pints goumi berries
½ cup water
1 ½ cups sugar
1 box of Lower Sugar Sure-Jell

Simmer berries in water for 10 minutes and then strain through cheesecloth. Should get about 4 cups of juice. Put juice in large saucepan. Measure sugar into bowl, and then take ¼ c of measured sugar and mix with the sure-jell. Add the sure-jell/sugar mixture to the juice and bring to a full rolling boil. Add the remaining sugar, stirring constantly, and bring to a full rolling boil again. Continue stirring and cooking for 5 minutes. Remove from heat, skim foam from top of jelly, and pour into clean jelly jars, filling to 1/8 inch of tops. Cover quickly with flat lids, screw bands on tightly. Invert jars 5 minutes, then turn upright. Makes about 5 cups of jelly.