Goumi Berry Jelly

Ingredients:
1 tsp butter
5 cups of juice
1 packet of sure-jell or certo
6 cups of sugar
2 tbsp lemon juice
Red food coloring (about 5 drops)

Getting the juice: rinse berries. Place in a pot and just cover with water. Bring to a slow simmer and with a potato masher, mash berries. Just keep mashing until all the berries are pretty much squished. Then, in a sieve with about 2-3 layers of cheese cloth, strain berry juice. Then follow the sure-jell/certo packet for making the jelly. This juice rises very high in the boiling process so use a deep pot!