

Elderberry Jelly

3 pounds elderberries
¼ cup lemon juice
1 box fruit pectin (not reduced sugar)
4 ½ cups sugar

Wash elderberries. Leaving them on the stems, place them in a steamer. Steam approximately 2 hours or according to manufacturer's directions.

In a 6-quart saucepan, mix 3 cups of the steamed juice with lemon juice and pectin. Bring to a boil and boil for 1 minute. Stir in sugar and bring to a boil again and boil for 1 more minute or until the jelly sheets from a metal spoon.

Remove from heat, and ladle into prepared jars; seal immediately.