

Aronia Jelly #2

Ingredients

3 cups juice (~3.5 lbs ripe aroniaberries)

6.5 cups sugar

1 bottle liquid pectin

Instructions

Stem and put washed aronia berries in a kettle with 3 cups water, bring to a boil, and simmer for 15 minutes. Cool slightly. Place in a jelly bag, and let drain until dripping stops, then squeeze our remaining juice. Measure 3 cups of the juice into a large saucepan. (For a stronger cherry flavor, add 1/4 teaspoon almond extract). To the juice, add the sugar and mix well. Place over high heat and bring to a boil, stirring constantly. At once stir in pectin, then bring to a full rolling boil and boil hard 1 minute, stirring constantly. Remove from heat, skim off any foam with a metal spoon, and pour quickly into hot sterilized jars. cover with hot paraffin. Fills 9 medium glasses or jars.