

Black Currant Gooseberry Jelly

3 cups stemmed black currants
3 cups gooseberries, topped and tailed
1-1/2 cups water
1 pkg fruit pectin crystals
4 cups granulated sugar

In a large Dutch oven and using potato masher, mash currants and gooseberries. Add water and bring to boil, stirring occasionally; reduce heat, cover and simmer until berries are tender, about 10 minutes. Wet a jelly bag and wring out; suspend on frame over large measuring cup or bowl. Fill with berry mixture and juices; let drip, pressing bag lightly, until juice measures 3 cups, about 2 hours. In a large clean pot, bring juice and pectin to boil, stirring. Stir in sugar; bring to full rolling boil, stirring with wooden spoon. Boil vigorously, stirring, for 1 minute. Remove from heat. Skim off any foam. Pour into five 1-cup hot canning jars, leaving 1/4-inch headspace. If necessary, wipe rims. Cover with prepared lids; screw on bands fingertip tight. Boil in boiling water canner for 10 minutes.