



# APPLE SCRAP JELLY

## INGREDIENTS:

20 APPLE CORES AND PEELS,  
ANY VARIETY (OR MORE TO  
TASTE)

7 CUPS WATER

LEMON JUICE (NOT FRESH)

CHEESECLOTH

6 CUPS SUGAR

## INSTRUCTIONS:

- COOK PEELINGS AND CORES IN 6 CUPS WATER FOR 20-30 MINUTES.
- STRAIN THROUGH PREPARED CHEESECLOTH OR JELLY BAG.
- ADD WATER AS NEEDED, TO STRAINED JUICE, TO OBTAIN 7 CUPS LIQUID.
- ADD PECTIN (WHISK WORKS WELL) AND BRING TO A RAPID BOIL.
- ADD SUGAR, BOIL HARD FOR 1 MINUTE.
- NOTE: IF DESIRED, FOOD COLORING CAN BE ADDED TO JUICE FOR COLOR.
- POUR INTO STERILE JARS, LEAVING 1/8" HEADSPACE; WIPE JAR RIMS, ADJUST LIDS AND RINGS; WATER BATH 5 MINUTES.