



REDBUD JELLY

Ingredients

YIELDS 8 HALF PINT JARS

- 4 cups redbud blossoms, rinsed
- 4 ½ cups water
- 2 tbsp fresh lemon juice
- 4 cups sugar
- 1 pack Sure-Jell low or no sugar pectin (1.75 oz pink box)

Directions

Prepare a tea with the redbud blossoms. Bring the 5 cups of water to boil in a saucepan. Add 4 cups of redbuds to a large mason jar or other glass container. Pour the just-boiled water over the redbuds and cover the jar or container. Set aside to cool for about 2 hours, then move to the fridge to chill overnight, or for at least 6 hours.

Strain the tea through a fine mesh strainer into a medium saucepan, add the 2 tbsp of lemon juice, then bring to a boil. In a small bowl, combine ½ cup of the sugar with the pectin and stir to evenly distribute. Add the pectin/sugar mixture to the pot with the tea and bring back to a boil, boil for 1 minute, stirring continuously. Slowly stir in the remaining 3 ½ cups of sugar. Once all sugar has dissolved, rapidly boil for 1-2 minutes. Remove from heat and set aside.

Prepare jars and lids for canning: place them in a single layer in the bottom of a large pot, then fill with cold water until the water covers the tops of the jars by 1 inch. Bring to a boil over high heat, then use tongs to carefully remove the jars from the pot, leaving the water in the pot. Place the boiled jars and lids upside down on a clean towel to dry.

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Directions

Using a canning funnel, pour the prepared jelly mixture into the prepared jars, leaving $\frac{1}{4}$ inch of room in the jar. Wipe any spillage off the rims and seal each jar with a prepared lid.

Return the jars to the pot of water, arranging carefully in a single layer and ensuring that the jars are completely submerged with at least 1 inch of water above the lids (add water if needed). Bring the pot to a boil, and allow to boil for 10 minutes.

Use tongs (canning tongs are ideal) to carefully remove the jars from the boiling water. Set the jars on the drying towel right side up and allow to come to room temperature, you should hear the jars pop to seal as they cool. Let the jelly set in fridge for 48 hours before serving. After the jelly has set, the unopened jars can be stored at room temperature for up to a year.