

Hibiscus Jelly

Ingredients:

4 cups prepared juice or

2lb. fully ripe sorrel sepals
and 4-1/2 cups water

1 box SURE-JELL Fruit
Pectin

5 cups sugar, measured into
separate bowl



Procedure:

- Bring boiling-water canner, half full with water, to simmer. Wash jars and screw bands in hot soapy water; rinse with warm water. Pour boiling water over flat lids in saucepan off the heat. Let stand in hot water until ready to use. Drain jars well before filling.

- Place hibiscus fruit (calyxes) in large saucepan. Add water. Bring to boil. Reduce heat to low; cover and simmer 10 min., stirring occasionally. Crush cooked sorrel. Place three layers of damp cheesecloth or jelly bag in large bowl. Pour prepared fruit into cheesecloth. Press gently. Measure exactly 4 cups prepared juice into 6- or 8-qt. saucepot (Add up water for exact measure, if necessary.) **Save the pulp to make chutney.**

- Stir pectin into juice in saucepot. Bring mixture to full rolling boil (a boil that doesn't stop bubbling when stirred) on high heat, stirring constantly. Stir in sugar. Return to full rolling boil and boil exactly 1 min., stirring constantly. Remove from heat. Skim off any foam with metal spoon.

- Ladle immediately into prepared jars, filling to within 1/8 inch of tops. Wipe jar rims and threads. Cover with two-piece lids. Screw bands tightly. Place jars on elevated rack in canner. Lower rack into canner (Water must cover jars by 1 to 2 inches. Add boiling water, if necessary.). Cover; bring water to gentle boil. Process 5 min. Remove jars and place upright on a towel to cool completely. After jars cool, check seals by pressing middles of lids with finger. (If lids spring back, lids are not sealed and refrigeration is necessary.)

Hibiscus Jelly



Nutrition Facts

Serving Size (15g) 1 Tablespoon
Servings Per Container

Amount Per Serving

Calories 30 **Calories from Fat** 0

% Daily Value*

Total Fat 0g **0%**

Saturated Fat 0g **0%**

Trans Fat 0g

Cholesterol 0mg **0%**

Sodium 0mg **0%**

Total Carbohydrate 7g **2%**

Dietary Fiber 0g **0%**

Sugars 7g

Protein 0g

Vitamin A 0% • **Vitamin C** 0%

Calcium 0% • **Iron** 0%

*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:

		Calories:	2,000	2,500
Total Fat	Less than	65g	80g	
Saturated Fat	Less than	20g	25g	
Cholesterol	Less than	300mg	300mg	
Sodium	Less than	2,400mg	2,400mg	
Total Carbohydrate		300g	375g	
Dietary Fiber		25g	30g	

Calories per gram:

Fat 9 • Carbohydrate 4 • Protein 4