



Blackberry Jelly without added pectin

(4 or 5 half pint jars)

4 cups blackberry juice (about 2.5 quarts of berries and $\frac{3}{4}$ cup water)

3 cups of sugar

To Prepare Juice – Sort and wash berries; remove any stems or caps. Crush berries, add water, cover and bring to a boil on high heat. Reduce heat and simmer for 5 minutes. Extract juice. (Pour everything into a damp jelly bag and suspend the bag to drain the juice. The clearest jelly comes from juice that has dripped through a jelly bag without pressing or squeezing.)

To make jelly – Sterilize canning jars and lids. Measure juice into a saucepan. Add sugar and stir well. Boil over high heat to 8 degrees F about the boiling point of water or until jelly sheets from a spoon.

Remove from heat; skim off foam quickly. Pour jelly immediately into hot canning jars, leaving 1/4-inch headspace. Wipe jar rims and adjust lids. Process 5 minutes in a Boiling Water Bath.