

Apple and Orange Jelly

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If you've never made your own jelly before, you will be surprised at how simple it really is—and how delicious the results are! Just a few fruits boiled down with sugar, and you've got homemade jelly for all your bread, pastry, and cooking needs.

Ingredients:

3 pounds apples
4 oranges
7 ½ cups water
5 cups sugar

Directions:

- 1) Place apples, oranges, and water in a large pot; bring to a boil over high heat. Lower to a simmer and cook until orange peel is very soft, about 90 minutes.
- 2) Strain mixture, reserving juice.
- 3) Place reserved juice and sugar in a large saucepan; cook over medium heat until sugar dissolves, stirring.
- 4) Increase heat to high and boil rapidly, until jelly reaches 220°F.
- 5) Remove from heat, spooning off any scum or residue. Cool 5 minutes, then ladle into hot jars and seal.