

# Apple Scrap Jelly



## Ingredients

- Peels and cores from 12 to 15 organic apples
- 1 gallon water
- 4 cups sugar
- 8 tablespoons lemon juice

## Info

- **Prep:** 25
- **Cook:** 1 hour
- **Serves:** 4 half pints?
- [Source](#)

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## Directions

1. Gather the ingredients.
2. Put 3 half-pint jars into your canner and cover them with water. Bring to a boil and boil for 15 minutes to sterilize the jars.
3. Turn off the heat and add the canning lids to the hot water. Do not boil the lids or you will damage the adhesive rings on them.
4. While the jars are sterilizing, put the apple cores and peels into a large enameled or stainless steel pot. Add enough water to cover.
5. Bring to a boil and cook until the cores are mushy and the water level has reduced by half.
6. Strain out the apple scraps.
7. Measure the liquid, then return it to the pot. For every cup of apple liquid, add 1/2 cup sugar and 1 tablespoon lemon juice. Bring to a boil over high heat and cook, stirring often, until the mixture reaches the gel point.
8. Remove the sterilized jars and lids from the canner.
9. Ladle the jelly into the jars leaving 1/2-inch headspace. Screw on the 2-piece canning lids.
10. Process in a boiling water bath for 15 minutes and enjoy!

[jelly](#), [preserves](#), [apples](#), [lemon](#), [canning](#)

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