Blood Orange and Pomegranate Jelly / Gelée

Ingredients

8-10 blood oranges, scrubbed and dried
1 cup water
1 cup unsweetened pure pomegranate juice
1 cup pomegranate seeds
1 package powdered pectin
4 1/2 cups granulated sugar
1 tablespoon vodka

Directions

Using a paring knife or peeler, remove peel from oranges in large strips, taking care not to remove too much of the 'pith' or white part. Thinly slice peel, to make 1 cup.

In a small saucepan, combine peel and water and bring to a boil over high heat. Reduce heat and simmer, covered, for 15-20 minutes. Set aside.

Remove and discard the remaining peel and pith from the oranges. Chop oranges, discarding seeds and any connective membranes. Measure to make 3 cups, including juices.

In a dutch oven, combine orange flesh, cooked peel with liquid, and pomegranate juice. Bring to a full boil over high heat; reduce heat and simmer for 5 minutes, stirring occasionally. Stir in pectin until dissolved. Bring to a full boil over high heat, stirring constantly.

Add sugar in a steady stream, stirring constantly. Return to a full boil, stirring constantly to dissolve sugar. Boil hard for 1 minute before removing from heat and skimming off any foam. Stir for 5 to 8 minutes to prevent rind from forming. If desired, strain to remove orange solids (you can leave them in; I prefer a more or less clear jelly). Add in pomegranate seeds and stir once last time.

Ladle into sterilized jars to within 1/4 inch of rim; wipe rims. Drizzle a few drops of vodka on each jar. Apply lids and rings; tighten rings just until fingertip-tight. Process jars in a boiling water canner for 10 minutes. Transfer jars to a towel-lined surface and let rest at room temperature until set.