

CARAMEL APPLE CIDER JELLY

INGREDIENTS

4 cups apple cider
1 cinnamon stick
1 strip lemon or orange zest
1/2 teaspoon whole cloves
2 cups granulated sugar
1 package low or no sugar needed powdered pectin (such as Ball)
1 cup packed brown sugar
a few teaspoons of calvados (or vodka, if you don't have apple brandy available)

DIRECTIONS

If you are going to preserve the jelly, prepare the jars and lids the way that you normally would for preserved jams or jellies. If you are just making refrigerator jam that will be gone in a few weeks, just make sure that you have clean and sterilized jars ready.

Measure 1/4 cup of granulated sugar into a small bowl and add the pectin. In another medium bowl, combine the remaining 1 3/4 cups of granulated sugar and the brown sugar.

Pour the apple cider into a large, heavy-bottomed pot. Tie the cinnamon stick, lemon zest, and cloves in piece of cheesecloth and add it to the pot. Bring to a boil over high heat. Add the sugar-pectin mixture and return to a full rolling boil, stirring constantly. Stir in remaining sugar mixture and return to a full rolling boil. Boil hard for one minute. Remove the pot from the heat and discard the cheesecloth. Skim any foam from the surface of the jelly with a cold metal spoon.

Ladle the hot jam into hot sterilized jars, leaving 1/4-inch headspace. If not preserving for long term storage, cover with a clean dish towel and set cool. Once cool, drizzle with a bit of calvados, screw the lids tight and refrigerate. If preserving, follow your usual directions of a boiling water bath.