



Basil Cranberry Jelly

This jelly is a big hit every time we serve it. The recipe originally came from the Murski Homestead Bed and Breakfast in Brenham, Texas.

2½ c cranberry juice	3½ c sugar
1½ c fresh basil leaves	½ t butter
3 ounces liquid fruit pectin	

To make infused juice:

In a medium saucepan, combine cranberry juice and basil.

Bring to boiling; remove from heat.

Cover and steep for 10 minutes.

Strain out and discard basil.

Measure 1¾ cups of the infused juice.

Discard any remaining juice.

In a large heavy kettle, combine the 1¾ cups infused juice, sugar, and butter.

Bring to a full rolling boil, stirring constantly.

Quickly stir in pectin.

Return to a full rolling boil; boil for 1 minute, stirring constantly.

Remove from heat.

Skim off foam with a metal spoon.

Ladle into hot, sterilized half-pint canning jars, leaving a ¼ inch headspace.

Wipe jar rims.

Place hot, sterilized lids on jars immediately; adjust lids.

Process in boiling water canner for 5 minutes after water returns to a boil.

Remove jars; cool on racks.

It may take several days to set.

Makes about 5 half-pints.