

Herbs to Use in Vinegars

Basil Bay
Cayenne or other Peppers
Chives Garlic Chives
Rosemary
Salad Burnet Savory
Tarragon Thyme
Oregano Lemon Thyme
Marjoram Mint

Herb-Apple Jelly

4-5 fresh basil sprigs
1 fresh rosemary branch (not too large or flavor will overpower the jelly)
3 cups unsweetened apple juice
4 ½ cups sugar
3 oz. **liquid** Pectin (1 pkg.)

Make this jelly with different fresh herb combinations, either basil with rosemary or thyme with mint. It's good on toast, and excellent on pork and chicken.

You will need 6 clean (8-oz.) jelly jars and two-part lids (seal and screw-on band). Fill a large stockpot or canner with water and bring to a boil over high heat. Sterilize jars and lids. Keep at a simmer while you prepare the jelly.

Tie basil and rosemary sprigs in cheese-cloth. Place in a 5-quart pot along with apple juice and sugar. Bring to a full boil and continue boiling for 1 minute.

Add pectin, stir well, and boil for 3 minutes. Remove and discard cheesecloth with herbs; skim foam if needed. (you may also add a teaspoon of butter to reduce foaming)

Pour hot jelly into sterilized jars. Wipe jar rim if necessary, press on lid, and screw on band. (If there's any extra jelly, you can enjoy it right away and it will last in your fridge for a while.) Work quickly but carefully, as the jelly will be very hot. Place jars in simmering water and raise heat to bring water to a boil. Boil jars for 5-10 minutes, then remove and allow to cool to room temperature. Leave for 24 hours.

You should hear the jars pop shortly after removing them from the canner. This indicates that it's sealed. When cool, the lids should be smooth and flat. Store for up to a year in a cool, dark area out of direct sunlight.