

From the recipe files of the Northern Kentucky Herb Society:

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Herb Infused Jelly

5 cups fruit juice
1 packed cup of Fresh herbs
3 1/4 cups sugar
1 package Fruit Pectin
1/2 teaspoon butter (optional)

In a saucepan, combine juice with fresh herbs. Bring to a simmer over low/medium heat, take off the heat and steep the herbs in the juice for approximately one hour.

Strain juice to remove the herbs. Add additional juice, as needed, to measure 5 cups of juice. Mix the pectin with 1/4 cup of sugar and add to the juice. Add butter if desired to control foam. Heat the juice mixture over high/medium heat to a rolling boil, stirring constantly. Boil for one minute. Remove from heat and add the remaining 3 cups of sugar. Return to the heat and bring back to a rolling boil stirring constantly. Boil for one minute again. Remove from the heat and skim off any foam that has formed on the surface. Ladle into sterilized jelly jars and seal.

Suggested Herb/Juice Combinations: Rosemary and Orange Juice;
Sage and Apple Juice;
Mint and Apple Juice;
Cinnamon, Nutmeg, Cloves, Allspice and Cranberry Juice.

