

## White Zinfandel Jelly

2 cups white zinfandel wine  
3 cups granulated sugar  
1 pouch liquid pectin  
(do not substitute, make sure it isn't near expiration date)



Cook sugar and wine in saucepan until all sugar is melted and mixture is boiling (at least 5 minutes).

Remove from heat and immediately pour in entire contents of pectin pouch

Stir through completely, pour into hot, sterilized jars and seal immediately

Process for 5 minutes in a water bath canner if using small jelly pots. If using half pints, process 10 minutes.

Let sit in draft-free area, covered with a towel for 24 hours before storing. It will be completely liquid when removed from the water bath and will set up as it cools.

**\* \* \* Do not double this recipe. Make a series of small batches for best results. \* \* \***