

## **Sangria Jam**

(three 8-ounce jars)

2 1/2 cups red wine

2 1/2 cups unsweetened grape juice

1/2 cup water

1/4 cup granulated sugar

1 tablespoon bottled lemon juice

1 tablespoon + 1 teaspoon Sweet One granulated sugar substitute

1/2 teaspoon grated lemon rind

1 pound red apples (such as McIntosh), peeled, cored and thinly sliced

1 envelope unflavored gelatin

In large saucepan, combine wine, grape juice, water, sugar, lemon juice, Sweet One and lemon rind. Over high heat, bring to a boil. Add apples; reduce heat to medium and cook 30 minutes or until apples are very tender. With slotted spoon, remove apples to blender or food processor container and puree. Return to saucepan and continue cooking 30 minutes. Meanwhile, in small saucepan, sprinkle gelatin over water to soften. Over low heat, cook until gelatin dissolves. Stir into fruit mixture. Funnel mixture into hot sterilized jars, allowing 1/4 inch headspace. Wipe rims with clean cloth dipped in hot water. Seal jars and process in boiling-water bath 10 minutes.