

Sweet Tea Jam

steep 4 tea bags in 2 1/2 cups of boiling water for 12 hours but do not squeeze the bags when you drain them. Strain through a jelly bag or cheese cloth.

2 cups steeped tea

4 cups sugar

1/4 cup of bottled lemon juice

1 pouch liquid pectin

In a dutch oven or stainless steel pot add the tea and turn the heat on high to get the tea simmering.

Measure the sugar into a bowl and add the sugar all at once. Add the lemon juice and bring the recipe up to a boil for 1 minute. Add the liquid pectin, boil for 1 minute and remove from heat, skim any foam. In sterilized half pint jars, ladle in the jelly. Fill the jars to 1/4" headspace. Clean the rims and add lids and rings. Process in water bath for 10 minutes. Remove and let sit on a dish towel overnight.