

**Algerita Jelly** By Aleathe Beddow on Sunday, August 18, 2013 at 8:02pm

Beautiful (almost black) red color - with a distinct, delicious taste.

Pick Algerita berries when deep purple (usually ready in August to September, depends on the weather). Use scissors to clip berries off; gloves and long sleeves to protect against the prickly leaves. You'll need at least a 3-quart bowl of berries. Most of the time you'll be lucky to get that.

Rinse berries. Use large canning kettle. Barely cover with water; boil until berry skins are soft and mushy. Mash berries as they cook. Simmer until you have a dark black red juice. Strain juice through cheesecloth (I think cheesecloth soaks up too much of the juice), or clean pantyhose works really well.

Combine in a 5 quart pan:

3 c. juice

½ teaspoon of Fruit Fresh

1 pkg. Low Sugar Sure-Jell

Bring to a boil - add 3 ½ cups sugar - bring to a boil again and boil for 1 minute, stirring constantly. Remove from heat; skim the froth off for nice clear jelly. Pour into ½ pint canning jars. Wipe jar rims and seal jars. Process for 10 minutes in a boiling water bath (212°F). Remove jars from water bath; cool completely. Check seals; label jars.