

Beet jelly By Linda Campy on Tuesday, July 29, 2014 at 7:32pm

*Tastes like across between cherry and strawberry

Peel and cut up 8-10 beets, put in large pot and add 5 cups water.

Boil for 30 minutes.

Pour off and save 4 cups of the cooking liquid.

Cool liquid.

In a large kettle combine 4 cups beet juice, 1/2 cup lemon juice, and 1 package sure jel (Pectin)

Bring to a rolling boil, add 6 cups of sugar and bring to a rolling boil ,boil for 1 Minute.

Remove from heat.

Pour into jelly jars, put on lids and rings and water bath for 5 minutes.