

Lemon Honey Jelly

2 to 3 medium lemons

1 1/2 cups water

3 1/2 cups sugar

3/4 cup honey

3 oz (1 pouch) liquid fruit pectin

Remove the yellow part of the peel of one lemon and cut into small strips. Then juice the lemons. Measure 1/2 cup of lemon juice. If there is more, you can save for something else. In a 5 quart pot (or larger) combine the lemon peel, lemon juice, water and sugar. Cook over medium heat until the sugar dissolves. Stir in the honey. Bring to a full rolling boil. Add the pectin. Return to a full boil for 1 minute. Remove from heat. Skim foam. Skim out peels. Ladle into hot, sterilized half-pint jars. Leave 1/4 headspace. Wipe jars. Adjust lids. Process for five minutes in a water bath canner. Remove jars/cool. Makes 5 half-pints.