

## **Meyers Lemon Jelly**

4 cups filtered lemon juice,  
7 cups sugar  
2 (3 oz) pouches liquid pectin

In an 8-qt stainless steel pan, over medium high heat, heat the juice until warm. Add the sugar and heat, stirring constantly, until the sugar is completely dissolved. (This is a slow process but necessary.) Increase the heat to medium high and bring the mixture to a full rolling boil, stirring constantly. (This is also a slow process, especially when making a double batch as I did.) Stir in the entire contents of both pectin pouches. Return the mixture to a full rolling boil, stirring constantly for 1 minute. Remove the pan from the heat.

Quickly skim off any foam and immediately ladle the hot jelly into hot jars, leaving 1/4-inch headspace. Wipe there jar rims and threads and apply screw rings. Process half-pint jars in a 200 degreeF water bath for 10 minutes, pint jars for 15 minutes.

This is a tangy jelly with an intense taste. I am very pleased with the finished product. makes 7 to 8 half-pint jars