

Onion Jelly

3 cups Red Onion
1 1/2 cup Apple Juice
1/2 cups Red Wine Vinegar
1 1/2 teaspoon Fresh Sage
1/2 teaspoons Black Pepper
4 cups White Sugar
3/4 cups Light Brown Sugar
1 box Powdered Pectin

Peel and dice onions. Add apple juice, vinegar, sage (chopped) and pepper. Mix thoroughly. Measure sugars in separate bowl, set aside. Stir pectin into onion mixture in saucepan. Bring to a full rolling boil, stirring constantly. Stir in sugars. Bring to full rolling boil and boil 5 minutes, stirring constantly. Remove from heat, skim off foam and ladle into hot jars. Process in boiling water bath 10 minutes.