

Homemade Apple Pectin By Aleathe Beddow on Monday, August 12, 2013 at 7:15pm

Apples - unripe or granny smith Water to cover the bottom of your pan by 1 inch

Wash the apples. If they have any bruises or wormy spots, trim them away. Chop the apples into 1 inch pieces. Use the peel, cores and seeds. These have a lot of the pectin. Add the apples to a large pan and add enough water to cover the bottom of the pan by 1 inch. Bring to a boil, reduce the heat and simmer until the apples are very tender. Remove from heat and allow to cool slightly. Process the cooked apples through a food mill to remove and discard the skins, cores and seeds. Place a large colander, lined with 3 or 4 layers of cheese cloth, over a large pot. Pour the apple puree and allow it to drain for several hours or overnight. Remove and discard the pulp and cheese cloth.

Bring the remaining juice to a boil. Reduce to a low boil and simmer until it is reduced by half. It will turn slightly pink as it reduces. Allow to cool and measure 2/3 cup portions into marked freezer bags.

Add to low-pectin fruits when making jam. Unlike commercial pectin, this is added at the beginning. Use the frozen spoon and saucer method to test for doneness.