

# Pomegranate Jelly

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- 2 Cups POM Wonderful Pomegranate Juice
- 2 TBSP Lemon Juice
- 1 Packet Liquid Fruit Pectin
- 4 Cups Granulated Sugar

In a 6 quart or larger saucepan combine pomegranate juice, lemon juice, and pectin over high heat. Bring mixture to a boil.

Stir in Sugar all at once, and then stir constantly.

Heat again until it comes to a full rolling boil; boil 1 minute over medium-high heat.

Remove from heat and skim foam if any off with a spoon. Discard foam.

Immediately ladle the jelly into clean jars with lids, or a refrigerator container with a tight fitting lid.

Cover tightly. Let stand 45 minutes to cool. Then Refrigerate the jelly for 1 ¼ hours. Jelly can be refrigerated for 4-6 weeks. Or freeze up to 1 year.

This recipe made 2 16oz Jars of Jelly. You could use smaller jars.

## **\*\*TIPS\*\***

If you will be storing in canning jars read directions to properly can. You will need to sterilize lids.

If you plan on freezing jars leave at least 1 inch space at the top of the jar for expansion.