

# Redcurrant Jelly

## Karveig's Recipe

Because of the high pectin content, Redcurrant (lat.: *Ribes rubrum*) is perfect for making natural jelly.

You'll need:

- 2 Kg (4.4 Pounds) of Redcurrant
- 1 Kg (2.2 Pounds) of ordinary Sugar (a healthier alternative is using glucose as a sweetener – you'll have to taste while adding sugar to regulate the sweetness to your taste)
- ½ Liter (1 Pint) of water

Boil the berries until the husk cracks  
Sieve the husk in a Sieve (use a Flour Sieve or special fine Sieve)

Boil the juice from the berries (You'll get approximately 1 Liter juice per 2 Kg of berries) and mix in Sugar slowly while whisking the solution.

Boil the juice and sugar solution for 10 minutes. Pour the juice on to jars (the jars must be cleaned and sterilized by boiling in advance). Important! Pour the juice into the jars while hot And the jars must be capped immediately. This is to avoid microorganisms such as molds to form.

Store the jars in a cool and dark place. You can very well freeze them. Because of the high pectin and sugar content (if you have followed the recipe) the jars won't brake when frozen.

Enjoy!

Karveig

