

Beautyberry Jelly

6 Cups Beautyberries, Cleaned

8 Cups Water

2# Granulated Sugar 1 Each Orange, Juiced

1, 1.75 Oz. Packs Sure Jell

Method:

- In a large pot, combine the beautyberries and the water
- Bring to a boil, then reduce to a strong simmer
- Cook for 20 minutes
- Strain through a chinois, reserving the juice, or "infusion"
- Place 3 cups of the infusion in a sauce pan
- Bring to a boil
- Add the sugar, orange juice and Sure Jell
- Cook for 5 minutes
- Remove from heat and cool
- Store refrigerated for up to 2 weeks