

Seedless Raspberry Jelly

- 4 dry pints raspberries
- ¼ cup water
- As much sugar as extracted juice (read instructions to understand, but probably about 3 cups)
- 1 Tablespoon butter
- Canning jars and lids (3-4 half pints for this amount of fruit)
- Funnel created to fit the tops of canning jars
- Soup ladle

Begin with sterilizing your jars. I do this by either running them through the dishwasher, or putting them in a sterilized sink full of hot and boiling water.

Put four dry pints of fresh fruit in a pot with just a little water (maybe 1/4 cup). Let it heat up and as it does, start pressing the berries so the juice starts releasing. Cook for about 2 minutes while pressing the fruit. Pour the fruit into a fine-mesh strainer set over a large measuring bowl. Using a rubber spatula or wooden spoon, press the fruit through the fine mesh strainer until as much juice as possible is extracted. For four dry-pints, you'll get pretty close to three cups of juice and this is as much as most 6-cup Dutch ovens can handle once it gets boiling.

Pour the juice into a Dutch oven and add as much sugar as juice. (I know ... shoot me now!).

Bring to a rolling boil, watching diligently and stirring often. If it gets to boiling too high, reduce the heat a bit while lightly blowing across the top of the bubbles, but maintain the boil for about 20 minutes.

You know how the French love their butter, right? Well, a trick my mom taught me that she learned in France is to add a tablespoon of butter to the jelly as you turn off the heat. The purpose is to reduce the bubbles ... and it works. It has no bearing on the life of the jelly either.

Put a small pan of water on to boil and put the flat lids in to sterilize.

Take the jars out of the dishwasher or sink and put them on a dish towel on the countertop. (This helps with clean-up ... the dish towel goes right in the laundry!)

Using a large soup ladle and a funnel made to fit canning jars, carefully spoon the jelly into the sterilized jars. Fill only to the bottom of the screw-on lid marking.

After all the jars are full, carefully wipe any spills from the rims. Using tongs, place the flat lids on the jars, then the round screw-on rims and tighten.

Place in a breeze-free spot. I like to put them on a dishtowel and fold it up over them to keep more breeze off. As they seal, they'll pop and sometimes, I help them along by pressing down on the centers of the lids. I love that sound!