

HONEY JELLY

2 C. Honey (Fragrant Kind) 1 C. Light Corn Syrup
(if honey is mild, add another cup of honey)
 $\frac{3}{4}$ C. Water 3 Tbsp Lemon Juice (Fresh)
1 Pouch (3oz.Pectin or $\frac{1}{2}$ of 6 oz Bottle Liquid Pectin)

Stir together - all but pectin and bring to boil over
Medium heat. As soon as it boils stir in pectin, start
timing when it starts to boil hard again. Boil 1 minute
remove from heat. As soon as the foam becomes a
film, skim off. Pour hot jelly into hot jars and leave
headspace of $\frac{1}{8}$ " - wipe rims - put on hot lids
- cool on rack. Test seals - store in cool, dark place.
- Gerry Fredrickson