

# Crab Apple Jelly

## Ingredients

- 4 kg crab apples
- 1 kg caster sugar
- 1 lemon, juiced
- Makes 6 x 500ml jars - or use these proportions.

## Method

1. Wash the crab apples, removing any bruised fruit. Put in a saucepan, fill with water to just cover the apples.
  2. Bring to the boil and simmer until the fruit is soft (about 45 minutes).
  3. Pour the pulp into a jelly bag or several layers of muslin and let drip overnight into a pan. Do NOT squeeze the bag or it will make the juice cloudy.
  4. The next day, measure the juice, and add sugar in the ratio of 10 parts juice to 7 of sugar. Add some lemon juice, then bring to the boil, stirring to dissolve the sugar.
  5. Keep at a rolling boil for 60 minutes, skimming off the froth. To test the set, chill a dessertspoon in the refrigerator.
  6. When the jelly is set, it will solidify on the back of the spoon. Pour into warm, sterilised preserving jars and tightly seal while still slightly warm. Store in a cool dark place.
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