



Grapefruit White Balsamic Jelly

Ingredients:

4 1/2 cups Grapefruit White Balsamic

2 cups sugar

1 (3 ounce) envelope liquid pectin

Directions:

1. Measure exactly 4 1/2 cups of balsamic into a 6-quart pan.
2. Stir sugar into the balsamic in the pan.
3. Bring mixture to full rolling boil on high heat, stirring constantly.
4. Stir in pectin. Return to full rolling boil and boil exactly 1 minute.
5. Skim off any foam.
Ladle into jars, seal and process 8 minutes.