Sauce/Crabapple Jelly

A: 1000g crab apples, trimmed
   750g water
B: 325g sugar

1. Bring (A) to boil in pot, lower heat, and simmer 45 minutes. Crush fruit with masher and simmer 15 minutes longer, then mash again.
2. Press fruit to extract juice into heavy pot. This may be done in a fruit press or by pushing pulp through a sieve with a large spoon.
3. Add (B) and bring to boil, then reduce heat to medium high. Bring just to point of soft boil, when temperature will suddenly jump a few degrees around 218F to 220F. Remove from heat and can, either sealed containers for fridge or canned under pressure for 5 minutes.
   Servings: 40



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From the kitchen of David and Jennifer Deaven