

Canning Concord Grape Jelly From Juice

5 Cups of prepared juice

1 Box Sure-Jell

7 Cups Sugar

Mix Sure-Jell with juice in pan. Bring quickly to a hard boil, stirring occasionally. Add sugar all at once. Boil hard for 1 minute then remove from heat.

Skim off foam with metal spoon and pour into hot jars.

Process in Hot Water bath 10 minutes. Remove jars and invert setting on newspaper. Once sealed stand upright to cool.

Makes about 8 cups Jelly.