



Prickly Pear Jelly

Savannah · 28/09/2024



Prep Time

1 day

Difficult

Medium

Servings

1 day 1 hr

Description

This prickly pear jelly is my grandmothers recipe It is good on anything grape jelly is good on Handle prickly pears carefully wearing gloves Store jelly in a cool dark area

Ingredients

— - 27 prickly pears (cactus fruit) - ¼ cup lemon juice - 1 (1.75 ounce) package fruit pectin (such as Sure-Jell®) - 4 ½ cups white sugar

Instructions

1. Simmer 3 pint-size jars in a large pot of water until jelly is ready. Wash the lids and rings in warm
2. soapy water. Slice ends off each prickly pear. Make 1 long vertical slit down each one. Use slit to hold skin and peel off. Discard peel. Place peeled pears in a blender; purée in batches until liquefied. Press puréed mixture through a fine-mesh sieve set over a bowl. Discard pulp and seeds. Measure out 3 cups prickly pear juice and pour into a large pot. Add lemon juice and pectin; bring to a boil
3. stirring constantly. Add sugar and return to a boil
4. stirring constantly. Let cook at a boil until thickened
5. about 3 minutes. Remove from heat. Pour prickly pear jelly into the hot
6. sterilized jars
7. filling to within 1/4 inch of the top. Run a clean knife or thin spatula around the insides of the jars to remove any air bubbles. Wipe the rims of the jars with a moist paper towel to remove any food residue. Top with the lids and screw on the rings. Place a rack in the bottom of a stockpot and fill halfway with water; bring to a boil. Lower jars 2 inches apart into boiling water using a holder. Pour in more boiling water to cover jars by at least 1 inch. Bring to a rolling boil
8. cover the stockpot
9. and process for 15 minutes. Remove the jars from the stockpot and place onto a cloth-covered or wood surface several inches apart. Let cool for at least 24 hours. Press the center of each lid with a finger to ensure the lid does not move up or down. Remove the rings for storage and store in a cool
10. dark area.