



#growediblegarden  
12 & 13 September 2015  
10am to 4pm

## Crab Apple Jelly

Wash the apples, removing any bruised fruit and cut in half. Put in a saucepan, fill with water to just cover the apples and add the juice of 2 lemons plus the body of the lemon.

Bring to the boil and simmer until the fruit is soft (about 30 minutes).

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.

The next day, measure the juice, and add sugar in the ratio of 10 parts juice to 7 of sugar, then bring to the boil, stirring to dissolve the sugar. As an option you can add spices to add flavour wrapped in a muslin bag. Remove after sometime once the flavours have infused.



Keep at a rolling boil for 40 minutes, skimming off the froth. To test the set, chill a dessertspoon in the refrigerator. 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.

Courtesy of Lucinda at the Little Blackbird Eatery & Catering