



**Nova Scotia  
Apples**  
*Pick An Original*



## Apple Cranberry Jelly

- 10 large tart apples
- 3 cups fresh or frozen cranberries
- 6 cups water
- white sugar

Place washed and coarsely sliced apples into large heavy pan with washed cranberries and water. Bring to a boil and simmer for 20 minutes. Crush with a potato masher and cook 5 more minutes or until fruit is tender. Remove from heat and pour into a jelly bag and allow to drain overnight. Measure juice and pour into large heavy pan. Add an equal amount of white sugar. Stir and bring to a boil. Boil rapidly, stirring constantly until jelly sheets (220 F on a candy thermometer). Remove from heat, stir and skim foam. Pour into hot sterile jars and seal. Follow manufacturers directions for sterilizing lids and sealing jars (as for apple jelly). The following website has good directions: [www.bernardin.ca](http://www.bernardin.ca)

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