

Cranberry Ginger Jelly



- 2 (12-ounce) bags fresh or frozen (thawed) cranberries
- 2 cups sugar
- 2 teaspoons finely grated peeled ginger
- 2.5 cups water, divided
- 2 tablespoons unflavoured gelatin

1. Place cranberries, sugar, ginger and 2 cups of water into a saucepan and cover with a lid. Bring to a simmer and let cook for 10 minutes or until the berries have burst.

2. Pour 1/2 cup water into a large bowl. Sprinkle gelatin over and let sit for 5 minutes until softened.

3. Pour cranberry juice through a fine sieve into bowl with gelatin, pressing on solids to extract juice.

4. Remove sieve and discard solids. Stir liquid in bowl until gelatin is dissolved. Pour into a container and set aside to cool to room temperature before covering.

5. Refrigerate for 4 hours before serving. Should stay good for one week the in the fridge.

Makes approximately: 4 cups

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