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## Jelly Recipes

### Kool-aid jelly

1 pkg. kool-aid any flavor-no sugar added

1 pkg. sure-Jell

3 cups granulated sugar

3 cups water

Mix water sure-Jell and Kool-aid together. Bring to a boil a full rolling boil and boil 1 min, stirring contently. Remove from heat and quickly skim off foam with metal spoon. Pour into jar and seal and process 5 min.

### Mountain Dew Jelly

3 1/4 cup Mt.Dew

2 Tab. lemon juice

4 1/2 granulated sugar

1 pkg. Sure-jell

Pour the Mt. Dew and lemon juice into 6 to 8 qt.pot. Bring to a boil and allow to boil 3 min.Let cool slightly and then follow the Sure-Jell directions. Process 5 min in water bath. Note;You can use more Mt. Dew and let it reduce to 3/14 cups for a stronger taste.

### DR. PEPPER JELLY OR BIG RED JELLY

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3 1/2 c. sugar

2 1/4 c. Dr. Pepper or Big Red soda pop

1/4 c. lemon juice

3 oz. liquid pectin

Few drops red food color (if using Dr. Pepper soda)

Combine sugar, lemon juice, and soda pop in large saucepan. Add red color, if necessary to make pretty color. Place over high heat; bring to a boil, stirring constantly. Stir in pectin at once. Bring to a full boil and boil hard for 2

minutes. Remove from heat; skim off foam with metal spoon. Pour into hot sterilized glasses. Cover with paraffin or seal jars. Cool and store in cool, dry place. Allow to set a few days before serving. Makes approximately 5 (6 ounce)

glasses.

### Root Beer Jelly

1 Cup Root Beer

3 Cups Sugar

1/2 Cup Water

1/2 Bottle liquid Pectin

Combine the root beer, sugar and water. Heat those three ingredients to

boiling stirring to dissolve sugar. Add pectin to the boiling mixture. Stir constantly to bring to a boil again and boil hard for 30 seconds. Ladle into hot sterilized jars and process for 5 minutes in a boiling water bath canner. I do some by just putting into jelly jars and when cool store in fridge.

By sunshine