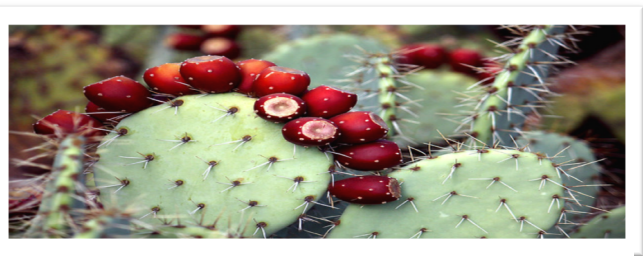




Prickly Pear Jelly



- 1 box commercial pectin
- 4 ½ cups sugar
- 3 cups prickly pear juice (see below)
- ¼ cup bottled lemon or lime juice

While wearing heavy gloves, rinse 3 or 4 pounds of Cactus Pears in hot water. Cut off the blossom and stem ends and peel the fruit. Cut into large pieces. Place fruit into 1 cup of water and simmer for 10 minutes. Strain resulting juice through a jelly bag.

Measure 3 cups of the fruit juice and add lemon or lime juice. Place into a large kettle about 8 quarts in size. Follow directions that come with your commercial pectin.

Place into cooked mixture into clean (8 ounce) jars. Wipe rims and put on sealing lids and rings. Place in a water bath canner and cover the jars with water. Bring the water to a boil and process for 10 minutes. Turn off the heat. Remove canner lid. Leave jars in the hot water for 5 additional minutes. Remove to a draft-free location to cool for 12-24 hours. Check seals. Remove ring bands and wash the jars before storing.

Makes about 6 (8 ounce) jars.

Adapted from: Cactus Cookbook, compiled by Joyce L. Tate for *The Cactus and Succulent Society*, Riverside, California, 1971, page 108.

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