

**Ingredients****3 1/2 pounds crab apples****3 Cups Water****6 cups mixed fruit juice****7 cups sugar****1 tablespoon lemon juice****1 3-ounce pouch Certo Liquid Pectin****Preparation:**

**Inspect, wash and clean fruit removing stems and blemishes; remove blossom end. Do not peel or core. Place in a large sauce pan, add three cups of water. Bring to boil, reduce heat and simmer for 10 minutes. Crush cooked apples with potato masher. Cover and simmer 5 additional minutes. Strain through metal strainer and remove pulp. 1. Add 6 cups of crab apple juice to large Pot. Add 7 cups sugar and 1 tablespoons lemon juice. 2. 1/2 teaspoon of butter or margarine may be added to reduce foaming if needed. 3. Heat over high heat while stirring constantly. Bring to a full rolling boil (one that doesn't stop when stirred).4. Add 1 pouch of Certo liquid pectin while stirring. constantly. Return to full rolling boil while stirring. When boiling resumes, time for 1 minute while stirring constantly . 5. Remove from heat, skim off and discard any foam. 6. Immediately fill hot sterilized jelly jars and twist on 2 piece cover. 7. Process 15 minutes in boiling water canner.**