

TIM FARMER'S COUNTRY KITCHEN

CORN COB JELLY

Refrigerator: 5 Half Pint Jars

10-12 corn cobs (corn removed)

4 cups water

Break cobs in half and place in boiling water for 10 minutes. Remove cobs and strain liquid. Keep 3 cups of liquid.

3 cups corn cob water (from above)

1.75 ounces pectin (powder)

4 cups sugar

Pour liquid back into pot and bring to a boil. Stir in pectin until dissolved. Once it returns to a boil, add in sugar and continue stirring for 3 minutes. Pour into jars, wipe rims, and seal top in place. Let cool for 2 hours, then place in fridge until use.

