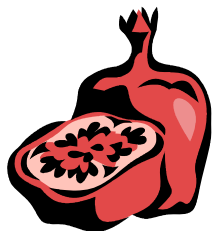


Native Jelly

Pomegranate Jelly

3 1/2 cups pomegranate juice, fresh, frozen and thawed, or bottled
1/4 cup lemon juice
1 package (2 ounces) powdered pectin
4 1/2 cups sugar



Combine pomegranate juice, lemon juice, and pectin in a 4 or 5-quart pot. Bring to a boil over medium-high heat, stirring constantly. Stir in sugar until well blended; return to a boil and continue boiling, uncovered, and stirring occasionally, for 2 minutes. Remove jelly from heat immediately.

Let stand a minute to allow foam to form; then carefully skim off the foam. Pour hot jelly quickly into hot jars, filling jars to within about 1/2 inch of tops. Carefully wipe off rim of jar. Put lid on each jar as it is filled, screwing ring band on hand tight. Process in hot water bath 10 minutes.

Prickly Pear Cactus Jelly #1

4 cups cactus juice
1/2 cup lemon juice
1 1/2 package pectin
6 cups sugar
1/8 tsp salt



Combine juice of cactus and lemon, and pectin. Bring to a boil add sugar. Stir to a full boil and boil hard for 2 minutes. Remove from heat, skim off foam. Pour into sterilized jars and process for 10 minute in a boiling water bath.

To juice fruit of the Prickly Pear Cactus:

Use kitchen tongs to gather fruit, select ripe fruits. Wash with a hard spray, cover with water in large pan. Cook for 10 minutes, mash with a potato masher and cook another 10 minutes. Strain as you would for juice.

Prickly Pear Cactus Jelly #2

5 1/2 cups Prickly Pear Juice
1/4 cup bottled lemon juice
1 box pectin
7 1/2 cups sugar

Combine pear and lemon juice, add pectin. Bring to a full boil, add sugar and boil for 3 minutes. Remove from heat Pour into sterilized jars and process in a boiling water bath for 10 minutes.

Fig Jam

2 quarts of chopped fresh figs (5 pounds)
1/4 cup water
6 cups sugar
1/4 cup lemon juice



Combine figs, water and sugar; bring to a boil, stirring constantly. Boil rapidly until thick, stirring frequently to prevent sticking. Add lemon juice and cook for 1 minute. Pour into sterilized jars and process for 10 minutes in boiling water bath.

Quince Jelly

3 3/4 cup of Quince Juice (3 1/2 lbs of quince and 7 cups water)
1/2 cup lemon juice
3 cups sugar

Boil juice, lemon juice and sugar at high heat until mixture thickens. Remove from heat Process for 10 minutes in boiling water bath.

Prickly Pear Marmalade

4 cups chopped prickly pears
1 cup sliced lemon
2 oranges
1 or more cups of sugar (see below)

Chop orange peel and pulp. Add 4 cups water to lemon and orange. Let stand 12 to 18 hours in a cool place. Boil until peel is tender. Cool. Measure lemon, orange and water in which cooked. Add chopped prickly pears and 1 cup of sugar for each cup of combined pear, lemon, orange and water. Boil to the jelling point. Pour, boiling hot, into hot jars. Seal at once.