

Strawberry Red Wine Jelly

I used an already opened bottle of dry wine with big fruit flavor and low tannin, plus a few grinds of fresh pepper to yield a full bodied, jewel-tone jelly made with pectin. Recipe by Jill Warren Lucas.

4 cups strawberries (before trimming)

1 1/2 cups red wine

1 cup water

Freshly ground black pepper

1 package pectin, such as Sure-Jell Classic

1/2 teaspoon butter

4 1/2 cups sugar

Rinse strawberries and blot dry. Trim caps and cut berries in half. Transfer to blender with wine and water; puree. Pour into saucepan. Add several grinds of black pepper and bring to a simmer over medium heat, stirring occasionally, then remove from heat.

Set a jelly bag or colander lined up damp cheesecloth over a large measuring cup or bowl. Pour in warm mixture and allow to drip undisturbed 2 to 3 hours or until liquid measures 3 3/4 cups. Or refrigerate and allow to drip overnight. Resist the temptation to squeeze the bag to make the juice drip faster as it may make the jelly cloudy.

Boil 6 half-pint canning jars to sterilize; leave in warm water until needed.

Pour 3 3/4 cups juice and butter into canning pot. Add 1 package pectin and bring to a boil over medium-high heat, stirring constantly to dissolve pectin.

When mixture is at a rolling boil, add all sugar at once and stir well to combine. When mixture again reaches a rolling boil that cannot be stirred down, allow to boil 1 minute longer. Remove from heat and, if necessary, skim foam.

Pour jelly into canning jars, wipe rims clean, then apply lids and screw-on bands.

Process 10 minutes in a water bath according to USDA guidelines.

Preheat oven to 325 degrees and set out two rimmed baking pans.

Rinse a quart of strawberries, shake off water and pour onto a clean tea towel to blot dry; choose an older one as it likely will stain. Trim off caps. Keeping small berries whole, cut larger ones in half or thirds so they're all about the same size. Place on baking pans and repeat with remaining berries.

Roast berries 30 minutes, then stir gently. Return to oven, switching upper pan to lower rack and lower to upper, and roast another 30 minutes.

Remove trays from oven; transfer berries and accumulated juice from one pan to a mixing bowl. Splash a tablespoon of apple cider vinegar onto the empty, still-warm pan.

Using a hard spatula, work quickly to loosen any bits stuck to the pan. Add this to bowl with roasted berries. Repeat with second pan.

Add lemon zest and juice, sugar and rosemary sprigs to berries, stirring well to combine. When mixture has cooled to room temperature, stir again, then cover and refrigerate at least 6 hours or overnight.

Boil 6 half-pint canning jars to sterilize; leave in warm water until needed.

Remove mixture from refrigerator and allow to come to room temperature. Transfer to canning pot and add butter. Bring to a boil over medium-high heat. Bubble for 10-15 minutes, stirring often to prevent scorching. Remove from heat when mixture becomes glossy and jammy, or as soon as it reaches 220 degrees on a candy thermometer. If necessary, skim foam.

Remove rosemary sprigs, shaking off any fruity cling, and don't worry if a few leaves stay behind. Scoop preserves into canning jars, wipe rims clean, then apply lids and screw-on bands. Process 10 minutes in a water bath

according to USDA guidelines.