

Citrus County Canning Kitchen

By: *Cindy DeVries, Canning Kitchen Manager*

Holiday Baking and Chocolate Candy Making will be on tap this fall at the Citrus County Canning Kitchen. As the canning season winds down the kitchen will be available for your baking needs. It is equipped with mixers, baking pans and four large commercial ovens to make your baking go faster. The hours are Thursday – Saturday, 8:00 a.m. – 4:00 p.m. Additional hours are available by appointment.

A “Making Chocolate Candy” class will be offered in November. In this hands-on class you will learn to make turtles, peppermint patties and peanut butter cups, just to name a few. Classes are from 9:00 a.m. – 3:00 p.m. and will be offered on Saturday, November 8th, Thursday, November 13th, Thursday, November 20th and Saturday, November 22nd. Cost is \$30 per class and registration will start on Wednesday, October 8th. The “**Cookie Baking & Exchange**” will

be Thursday, December 18th and Friday, December 19th; starting at 9:00 a.m., cost is \$5.00. For this you’ll bring your own ingredients and bake the cookies here and at the end you will exchange cookies and recipes. Please plan on making 10 dozen cookies. Registration will start November 12th. All registration is handled at the UF/IFAS Extension office or by calling 352-527-5700. Pre-paid registration is required and no refunds or transfer to other classes will be given. No cash. Make money orders or checks payable to CCBOCC.

Your community Canning Kitchen is a free service to all county residents. If you have a group that would like to use the kitchen for baking please call the Kitchen Manager, Cindy DeVries at 352-746-4324.

Here is a wonderful holiday inspired recipe that is easy, and makes a wonderful gift.

LOWER SUGAR SPICED WINE JELLY

Yields: approximately 7 half pints

- 3-1/2 cups *no sugar added* grape juice
- 2 cups dry red wine, burgundy or cabernet sauvignon
- 3-1/2 cups sugar, divided
- 1 box *low or no sugar needed pectin*
- 1 teaspoon cinnamon
- 1/2 teaspoon allspice
- 1/2 teaspoon cloves



Measure 3¼ cups sugar into a bowl set aside. In another bowl, combine pectin and ¼ cup of sugar, stirring to combine.

Measure grape juice, wine, and spices into a 6 – 8 quart saucepan; stir until combined. Add the pectin sugar mixture to grape juice mixture slowly; stir until combined and free of lumps. Use a whisk if needed.

Bring mixture to a full rolling boil (a boil that doesn’t stop bubbling when stirred) on high heat, stirring constantly. Stir in remaining sugar. Return to full rolling boil and boil exactly 1 minute, stirring constantly. Remove from heat.

Ladle into prepared jars, filling to within ¼ inch of tops. Wipe jar rims and threads. Cover with two-piece lids. Screw bands to lady tight. Place jars on elevated rack in canner. Lower rack into canner. Water must cover jars by 1 to 2 inches; add boiling water if needed. Cover: bring water to gentle boil. Process 10 minutes. Remove jars and place upright on a towel to cool completely. After jars cool, check seals by pressing middle of lid with finger. (If lid springs back, lid is not sealed and refrigeration is necessary.)

Let stand at room temperature for 24 hours. Store unopened in a cool, dry, dark place up to 1 year. Refrigerate opened jelly up to 3 weeks.

