Apply Jelly Syrup

Amount ~5-6 pints

Ingredients

- 10 cups apple juice
- 5 cups sugar

Steps

1. To get juice: Cover peels, cores, apple pieces with water. Boil until mushy. Squish through cheesecloth to get the liquid.
2. Put juice and sugar in big pot. Boil until 212+ degrees F. Will gel up on spoon when cooling
3. Then can!