Oregon Grape Jelly

Ingredients

- 6lbs oregon grapes (~2 gal bags full)
- 10 cups sugar
- ~1/4c lemon juice

Steps

1. Boil oregon grape berries in water and mash to get all the juice out.
2. Strain berry pulp through 1 layer cheesecloth and a strainer into a bowl.
3. Clean the pot out, dump all the juice into the pot. Add the sugar and lemon juice.
4. Make into jelly! Target temp at 2000ft is 218F. Or try adding pectin for faster gel?
5. From 6lbs berries (about 2 gallon bags full), it made 9 pint 1 cup.