



HOW TO MAKE MAPLE JELLY

- 1- Take a cooking container. It has to be twice as high as the level of syrup you'll put into it. Ideally, the top diameter should be bigger than the bottom,
- 2- Prepare a cooling bath for your syrup. You'll have to put your container of hot syrup in cold water. The bottom of the container has to be elevated for the water to cool that surface too. The water level need to be at the same level has the syrup. Running water has to go in the bath to make sure the temperature of the water stays cold.
- 3- Calibrate the cooking thermometer. Ideally take a maple syrup cooking thermometer. To calibrate, boil water and make sure the needle shows 0°F (where 0°F is 212°F). The use of a second thermometer is recommended to validate the results of the first one.
- 4- Pour $\frac{3}{4}$ gallon of maple syrup in a large pot.
- 5- Adjust the heat at medium.
- 6- Dissolve $2\frac{1}{2}$ tea spoons of Genugel in $\frac{1}{2}$ cup of cool water.
- 7- Pour this mix in $2\frac{1}{2}$ cups of hot water and mix well.
- 8- Add this Genugel mixture in the warm syrup, stir well and bring to 6°F above the boiling temperature of water.
- 9- Reduce the heat to low and fill glass containers quickly.
- 10- Put a lid on the cooking pot so as not to allow it to skim over while filling. (Jelly sets quickly while cooling).
- 11- Maple jelly can be immediately used, refrigerated or frozen. Do not store at room temperature.

