

Loquat Jelly



Ingredients

2# Florida Loquats (no stems) (to get 3 cups of meat, which yields about 4 cups of juice)

½ cup water

8 tbsp. powdered pectin

4 cups granulated sugar

(Formula 1 cup of loquat juice to 1 cup granulated sugar to 1 tbsp. powdered pectin)

Procedure

1. Wash the loquats well, and trim off any stems. Remove the pits from the loquats without cutting the pit. The fruits may have up to 3 small pits on the inside. (The pits contain a toxin, which in large quantities could be harmful if cut). Hint- use a cherry or olive pitter to loosen the pit, and then squeeze them out! You will need 3 cups of meat.
2. Combine the loquat meat, and ½ cup of water, or enough to cover the bottom of a pan. Bring to a simmer, and simmer for 15 minutes, or until very soft.
3. Pour through a fine sieve, and press out as much as possible. Discard solids, or reboil with a little more water if you think you can get a little bit more out. You will need about 4 cups of juice.
4. In a clean non-reactive saucepan combine 4 cups of juice and two cups of sugar. While stirring, bring to a simmer. Mix together the remainder of sugar and pectin. Add to pot and stir immediately. Bring to a boil, and then boil for exactly 1 minute.
5. Remove from heat and pack into sterilized jars, or keep in closed containers in the refrigerator.

Yields about 8 cups