

# Homemade Pectin

## Ingredients

2 pounds of underripe green apples, washed and cut into eights depending on size (not peeled or cored)

4 cups of water

This makes about 1-2 cups of pectin

## Directions

In a large saucepan, over high heat, bring the apples and water to boil.

Reduce the heat to medium and simmer until the apples are soft and fall apart, about 20 minutes. Line a sieve with a cheesecloth and put sieve in a large bowl (the drained juice should not touch the sieve). Let it drain for several hours or overnight. Measure the apple juice and pour in a pot. Bring the liquid to a boil and cook until reduced by half. Refrigerate and use within 4 days or freeze for up to 6 months.

I made this recipe twice to get the amount I needed