

Lemon Jelly Sorghum

Jelly made with natural, non-GMO White Grain Sorghum Extract

Ingredients	Volume	Grams	Percent
BriesSweet™			
White Grain Sorghum Extract 60DE	2-1/2 cups	820	77
Lemons (5-6)	3/4 cup	165	15
Liquid Pectin	3 oz	85	8
Lemon Rind	4 tsp	1	<1

Method

1. Grate rind from enough lemons and set aside.
2. Squeeze juice from lemons and strain through wire-mesh strainer.
3. Combine rind, juice and extract in a saucepan, stirring until completely blended.
4. Bring mixture to a rolling boil over high heat, stirring constantly.
5. Quickly add liquid pectin, return to boil and boil 1 minute, stirring constantly.
6. Pour jelly into sterilized jelly jars, filling to 1/4 inch from top.
7. Wipe rims.
8. Seal immediately.
9. Process in water bath canner for 5 minutes. Cool on racks.



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