

Corncob Jelly with powdered pectin

To make corncob juice:

- 1 dozen medium-sized fresh red corncobs from field corn (cobs only)
- 2 quarts water

To make jelly:

- 3 cups corncob juice
- 1 (1¾ ounce) package powdered pectin*
- 3 cups sugar

Yield: About 4 half-pint jars

Please read [Using Boiling Water Canners](#) before beginning. If this is your first time canning, it is recommended that you read [Principles of Home Canning](#).

Procedure:

To Prepare Juice - Wash the corncobs and cut into 4-inch lengths. Place in a large stockpot, add 2 quarts water or enough to cover, and bring to a boil. Reduce heat and boil slowly for 35 to 40 minutes. Strain the juice through a double layer of cheesecloth or a jelly bag. Allow juice to drip through the cloth, using a stand or colander; do not press or squeeze the bag or cloth.

To Make Jelly - [Sterilize canning jars](#). Measure 3 cups of corncob juice into a large saucepot. (Water may be added if needed to make 3 cups liquid.) Stir in the pectin and bring to a boil. Add the sugar all at once and bring the mixture back to a full roiling boil while stirring. Boil for 5 minutes. Remove from heat; skim off foam quickly. Pour hot jelly immediately into hot, sterile jars, leaving ¼-inch headspace. Wipe rims of jars with a dampened clean paper towel; adjust two-piece metal canning lids. Process in a Boiling Water Canner.

Table 1. Recommended process time for **Corncob Jelly** in a boiling water canner.

		Process Time at Altitudes of		
Style of Pack	Jar Size	0 - 1,000 ft	1,001 - 6,000 ft	Above 6,000 ft
Hot	Half-pints or Pints	5 min	10	15

Additional Notes:

* For testing, SURE-JELL Premium Fruit Pectin was used.

1) This recipe does produce an acidic jelly as tested. (2) Instead of pre-sterilizing jars, you have the option of washing and rinsing jars in hot water and then keeping them hot until filling. Then the process time is increased and becomes 10 min. (0-1,000 ft), 15 min. (1,001-6,000 ft.) or 20 min. (above 6,000 ft).

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