

Kool-Aid Jelly



2 packages of Kool-Aid, any flavor
1 package Sure-Jell pectin
3½ cups cold water
4½ cups sugar

Mix together Kool-Aid, Sure-Jell and cold water.

Bring to a boil, stirring constantly.

Stir in sugar.

Stir and bring to a full rolling boil that cannot be stirred down. Boil for 1 minute stirring constantly.

Remove from heat. Quickly skim off foam with a large metal spoon.

Pour into heated jars. Also boil the lids. Invert jars in boiling water for 5 minutes. Remove and let cool.

Enjoy!

Recipe submitted by
Traci Buettner

Grand Island Office Products Specialist



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