

# Guava Jelly

Wash about twenty guavas.

Cut off blossom end.

Cut into quarters.

Put into stainless steel pot

with just enough water so you  
can see it between the fruit.

Bring to a boil and cook 15  
minutes. Drain through a seive.

Add juice of 2 lemons.

Use equal amounts of fruit  
juice and sugar.

Bring to a rolling boil for

15 minutes, stirring frequently.

When you rub the spoon on the  
side of the pot and it gels, it's  
ready.

Pour into sterilized jars

that have been kept in hot water  
until jelly is ready.

Seal with wax or air tight lids.

Try lilikoi jelly too. It's so fun to make  
jams and jellies and have lots to give  
away!

Make a cute label, or tie with a nice  
card for a great gift!

from the book

Amaryllis of Hawaii Loves to Cook  
"Recipes for Life" by Marilyn Jansen  
[www.amaryllisofhawaii.com](http://www.amaryllisofhawaii.com)

