

## Punch Jelly



*Ingredients: Makes app. 4 jars.*

*1 orange, 500 ml red wine, 8 cloves, 4 star anise, 4 cinnamon sticks, 450 ml white grape juice, 300 g jam sugar (3:1)*

*Preparation:*

*Wash the orange and peel its zest into thin slices. Put the zest, together with the red wine and the spicery into a big pot, boil it up and then let it steep for app. 2 hours.*

*Boil out the preserving jars and let them dry.*

*Take the spicery and the zest out of the punch. Stir in the grape juice and the jam sugar. Reboil the 3 more minutes. Remove the foam and distribute the hot jelly into the jars. Close the jars and let them stand upside-down for 10 minutes. Afterwards, turn them around and let the jelly cool down.*

*Enjoy!*