



Starfruit Sweet Garlic Jelly

Making this jelly requires the ability to dehydrate starfruit and the other vegetables in this jelly.

- 2 tablespoons dehydrated slices of star fruit as small as possible, so the stars float in the jelly
- 2 tablespoons dehydrated purple onion-minced
- 2 tablespoons dehydrated sweet red or orange bell pepper- minced
- 3 Cups White sugar
- 3 Teaspoons Pectin
- 3 Cups Boiling water
- 1 tablespoon garlic

- Confetti vegetables and stars- 1/4 cup per jar-or however much you desire.
- This will make about 4-8 oz jelly's

Boil water and add the garlic for 2 minutes to infuse the garlic flavor, then strain it out of the water and return the water to the pan. Add the sugar to the boiling water and stir it until it is completely dissolved. Add the gelatin to the hot mixture and allow it to bloom and absorb the liquid, then blend it in well using an immersion blender, this should now taste like sweet garlic, and be relatively clear.

Allow the mixture to cool to room temperature. Once it is cooled off add the dehydrated vegetables and stars and gently combine them to the clear liquid. The goal here is to not have it color the jelly too much. The end result should be a lovely clear jelly with dancing confetti of color and stars in it. This is fantastic on pork, or poultry, or poured over a block of cream cheese, served with crackers for a lovely display.