Cranberry Jellies
Makes 64

1 small lemon, sliced and seeds removed
12 ounces fresh cranberries, washed and picked over
6 ounces (1 bottle or 2 pouches) Certo liquid pectin
2 1/2 cups sugar, and more for rolling
12 to 16 ounces bittersweet chocolate (optional)

1. Cut two 8-by-13-inch rectangles of parchment paper to line an 8-inch square pan: place one rectangle in pan, crease at corners and edges, and place second rectangle in the opposite direction, creasing at corners.

2. In food processor, purée the lemon slices, cranberries, and 1/4 cup water until smooth.

3. In medium sauce pan combine cranberry purée with sugar, and bring to a boil over medium heat. Boil, stirring often, for 4 minutes.

4. Remove pan from heat and stir in the pectin. Return to the heat and bring to a boil again. Stir for 1 minute. Pour into the pan and let cool until set. Cover and refrigerate in pan until ready to cut.

5. Using the parchment paper as handles, lift the square of jelly out in one piece and set it on a cutting board. Pat dry with paper towels. Cut into 1-inch squares and roll in sugar. If you want to finish them a few hours ahead of time, place cut squares on a rack to dry for about an hour before rolling in sugar. The sugar eventually melts and oozes a bit after a couple of hours when it comes in contact with the jellies, but rack drying them first delays that eventuality.

6. To dip half of the jellies in chocolate: Cut the big block of jelly in half. Cut one half of the block into squares for rolling in sugar and cut the other half into rectangles for dipping in chocolate. Melt about 12 ounces of chopped chocolate in the microwave at 30-second intervals, stirring after each interval to avoid burning, until most of the chocolate is melted. Stir until it is completely melted. (Or melt in a stainless steel bowl set over hot water. In that case, turn the oven on to the lowest setting so you can re-warm the chocolate as you dip.) See photos below for more details.