

# Jalapeno Jelly

This recipe was brought to me by a friend who is fresh out of Chef's School!

## INGREDIENTS:

- 1 large green bell pepper (several have told me they use red for color!)
- 12 jalapeno peppers (5-6 inches in length)
- 1-1/2 cups apple cider vinegar
- 1/2 cup water
- 1 pinch salt
- 5 cups granulated sugar
- 3 ounces liquid pectin

## DIRECTIONS:

1. Combine the green bell pepper and 12 jalapeno peppers in the container of a food processor. Process until finely chopped. This can be done in batches, if the peppers do not fit. I do not seed anything, just cut the stems off and slice into manageable pieces. Wear Gloves!
2. Transfer the peppers to a large saucepan, and stir in the cider vinegar and water. Bring to a boil, and let simmer for 15 minutes. Strain the mixture through at least 2 layers of cheesecloth letting sit until cool and squeeze to get more liquid, (with gloves on!) and discard pulp. You should have 2 cups of liquid.
3. Return the liquid to the saucepan, and stir in the salt and sugar until dissolved. Bring to a boil over medium-high heat. When the mixture comes to a rolling boil (one that cannot be stirred down, boil for one minute, then stir in the liquid pectin. Continue to simmer until it coats a spoon and looks syrupy, about 2-4 minutes.

Ladle into sterile jars leaving ¼ inch headspace. Seal jars with heated cap and ring.

Yield: 2 ½ pints with about ½ cup left over to eat.