



# Hot Pepper Jelly

with Kathy Manley

Makes approximately 6 half pints

## Equipment

- Boiling Water Canner
- Jars
- Lids and Screw Bands
- Rubber Spatula
- Jar Lifter
- Magnetic Lid Wand
- Large Pot (for cooking jelly)
- Small Pot (for keeping lids warm)
- Measuring Spoons
- Damp Cloth

## STEP 1: Before You Begin Making Jelly

**CLEAN** jars and lids – wash jars, lids and screw bands in hot soapy water. Rinse well and drain. Not necessary to dry. Inspect jars for nicks, cracks and chips.

**HEAT JARS** – place rack in the bottom of canner, then place the required number of jars on the rack. When using 8-ounce jars or smaller, add water to the jars and canner until it reaches the top of the jars. For pint and larger jars, add water to the jars and canner until the jars are two-thirds full. Cover the canner and bring the water to a simmer over medium heat. Not necessary to boil jars. Heat processing destroys any microorganisms.

**PREPARE THE LIDS** – Set screw bands aside – they do not require heating. Place the lids in a small saucepan, cover with water and bring to a simmer. Do not boil. Keep lids hot until ready to use.

## **STEP 2: Ingredients**

- 2 medium red peppers, seeded, finely chopped (about 1-1/2 cups)
- 2 medium green peppers, seeded, finely chopped (about 1-1/2 cups)
- 10 large jalapeño peppers, seeded, finely chopped (about 1 cup)
- 1/2 cup cider vinegar
- 1/2 cup water
- 3 cups sugar, measured into separate bowl, divided
- 1 box SURE JELL Pectin For Less Sugar Needed Recipe

## **STEP 3: Hot Pepper Jelly Instructions**

1. Place chopped red, green and jalapeno peppers, vinegar and water in 6- or 8-qt. saucepot.
2. Measure 3 cups of sugar into a bowl. Take a 1/4 cup of the measured sugar and pectin mix with pectin in a separate bowl. Make sure sugar and pectin are thoroughly mixed, then add to pepper mixture in saucepot; mix well.
3. Bring mixture to full rolling boil (a boil that doesn't stop bubbling when stirred) on high heat, stirring constantly. Boil for 1 minute.
4. Stir in remaining 2-3/4 cups sugar. Return to full rolling boil and boil exactly 1 min., stirring constantly. Remove from heat. Skim off any foam with metal spoon.
5. Ladle immediately into prepared jars, filling to within 1/8 inch of tops. Wipe jar rims and threads. Cover with 2-piece lids. Screw bands just to finger-tip tight. Place jars on elevated rack in canner. Lower rack into canner. (Water must cover jars by 1 to 2 inches. Add boiling water, if necessary.) Cover; bring water to a boil.
6. Process 10 min. Remove jars and place upright on towel to cool completely. After jars cool, check seals by pressing middle of lid with finger. (If lid springs back, lid is not sealed and refrigeration is necessary.) Store sealed jars in a cool, dark place for up to one year. Jelly must be refrigerated once jar is opened.