Jalapeno Apple Jelly

written by The Recipe Exchange | October 5, 2017

Ingredients

3 cups apple juice
1 cup chopped, seeded jalapeno peppers
1 cup white vinegar
7 cups sugar
8 to 10 drops green pepper sauce
2 pouches (3 oz each) liquid fruit pectin

Directions

Place apple juice and jalapenos in a blender; cover and process until peppers are fully chopped. Strain through a double thickness of cheesecloth. *I like a few “bits” of seeds and peppers left behind. Pour the strained juice into a dutch oven; add the vinegar. Stir in the sugar and drops of green pepper sauce. Bring to a full rolling boil, stirring constantly. Stir in pectin; return to a full rolling boil.

Boil for 1 minute, stirring constantly. Remove from heat; skim off foam. Carefully ladle hot mixture into hot sterilized half-pint jars, leaving 1/4 inch head space. Wipe rims and adjust lids. Process for 5 minutes in a boiling-water canner. Carefully remove jars from canner, setting jars upright on a dry towel or cutting board to cool.

Pepper jelly can take up to two weeks to set up.