Apple Pepper Jelly

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Ingredients

⅔ Cups Hot Peppers (Jalapeno, habanero), finely minced
2½ cups apple juice
2 Tablespoons Vinegar
5 Cups Granulated Sugar
1 Package of Pectin
¾ Cup Water

Directions

Mix the first four ingredients (Pepper, apple juice, Vinegar, and Sugar) in a sauce pan and set aside.

Mix Pectin And Water and bring to a boil then boil for one minute

Stir All ingredients together, bring to a boil, reduce heat and stir until sugar is dissolved entirely.

Skim off any foam.

Add a drop or two of red food coloring if desired.

Strain and poor immediately into sterilized jars.

Water bath can according to jelly directions.