

Cranberry Jalapeno Jelly

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Ingredients

2 cups ripe cranberries
6 jalapeno peppers, chopped
3 cups water (you can substitute one cup of water with orange juice)
6 cups sugar (You can get away with 4)
3 ounces liquid pectin

Directions

Add cranberries, jalapenos and water to a large pot. Bring to a boil. Lightly boil 10 minutes, until the berries begin to pop and soften.

Squash the berries in the pot to squeeze out their juices. Strain into a large bowl. I used a food mill to get extra juices out. You should have about 2.5 cups of liquid at this point.

Toss away the solids and add the liquid back into the pot.

Add sugar and swirl to incorporate. Add pectin and boil for 2 minutes.

Cool and ladle into jars. Should fill about eight 8-ounce jars.

Process in hot water bath 15 minutes