

Homemade Hot Pepper Jelly

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Ingredients

1½ cup finely chopped and seeded Red Bell Pepper
1 cup finely chopped and seeded Yellow Bell Pepper
1¼ cup finely chopped and seeded Green Bell pepper
¼ cup finely chopped and seeded Jalapeño
1 cup Apple Cider Vinegar
package powdered pectin
5 cups sugar
6 8oz canning jars

Directions

Sterilize six 8oz canning jars and lids in boiling water.

Place all peppers in a large saucepan over high heat. Mix in vinegar and fruit pectin.

Stir constantly. Bring to a rolling boil. Remove from heat.

Add sugar and place back on high heat. Return to a rolling boil for one minute.

Remove from heat. Skim off any foam from top.

Ladle jelly evenly into sterile jars, filling to ¼ inch from top of jar. Cover with flat lids and screw on screw bands tight.

Place jars into canner with hot water that is not boiling. Water should completely cover jar. Cook on high heat to reach a boil. Process for 5 minutes, Remove from heat.

When jars are completely cooled, check seals by pressing centers of lids with finger. (If lid springs back, lid is not sealed and refrigeration is necessary.)