

Orange and Pepper Jam

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Ingredients

5 oranges
1/2 a red bell pepper, minced
1 red chili, minced
1 lemon (zest and juice only)
3/4 cup water
1/4 cup apple cider vinegar
1 1/4 cups sugar

Directions

Peel or cut the rind off of two oranges. Slice the rind into thin strips.

Remove and discard the peel and the most of the white membrane from the rest of the oranges. Cut the oranges into sections, then into quarters.

Pour the water and apple cider vinegar into a pot and turn on the heat to medium high. Toss in the chopped chilies, peppers, sliced orange rind, lemon zest and lemon juice into the pot.

As soon as the mixture starts to boil, reduce the heat to medium, then add the cut orange sections and sugar.

Allow the mixture to simmer, stirring occasionally and scraping the bottom of the pan to keep it from burning.

As soon as it starts to thicken up, turn down the heat to low.

Test the consistency of the jelly by setting aside about half a teaspoon and allowing it to cool.

If the jelly is still runny, let it simmer a bit longer and keep testing every 5 minutes or so.

Once you are happy with the consistency, put the sauce into a jar (or jars). Let it cool completely.