

Pepper Jelly

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Ingredients

1 jalapeno pepper, seeded and chopped
7 medium green peppers, cut into 1-inch pieces
1-1/2 cups white vinegar
1-1/2 cups apple juice
1 package (1-3/4 ounces) powdered fruit pectin
1/2 teaspoon canning salt
5 cups sugar
About 8 drops green food coloring, optional

Directions

Place the jalapeno, half of the green peppers and half of the vinegar in a blender or food processor; puree. Pour into a large bowl. Puree remaining green peppers and vinegar; add to the bowl. Add apple juice; mix well. Cover and chill overnight. Strain through several layers of damp cheesecloth. Measure 4 cups juice into a Dutch oven (add water if needed to make 4 cups). Stir in pectin and salt; bring to a rolling boil over high heat, stirring constantly. Add sugar; return to a rolling boil. Boil for 1 minute, stirring constantly.

Remove from the heat; skim off foam. Add food coloring if desired. Carefully ladle hot mixture into hot sterilized half-pint jars, leaving 1/4-in. headspace. Remove air bubbles; wipe rims and adjust lids. Process for 5 minutes in a boiling-water canner. Yield: about 6 half-pints.