

Red Pepper Jelly

written by The Recipe Exchange | October 26, 2017

Ingredients

3 cups red bell pepper, finely chopped
1 cup green bell pepper, finely chopped
1/4 cup jalapeño pepper, finely chopped
1 cup apple cider vinegar
1 (ounce) package SURE-JELL powder pectin*
5 cups white sugar

Directions

Begin by sterilizing six 8-ounce canning jars and lids according to the manufacturer's instructions. Begin heating your water in a hot water canner for processing.

Place the red bell peppers, green bell peppers, and jalapeño peppers into a large saucepan over high heat. Mix in the apple cider vinegar and Sure-Jell pectin. Bring the mixture to a rolling boil while stirring constantly. Then, quickly stir in the sugar. Return to a boil and boil for one minute. Remove from the heat and skim off any foam.

Then, quickly ladle the jelly into your prepared jars, filling each to 1/4 inch from the top. Cover with flat lids; then screw on the bands tightly.

Place the jars into the canning rack, and slowly lower the jars into the canner. The water should cover the jars completely, and should be hot but not boiling. Bring water to a boil and process for five minutes.

Remove the jars and allow them to cool completely.