

Sweet Pepper Jelly

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Ingredients

3/4 cup finely chopped red bell pepper
3/4 cup finely chopped green bell pepper
1 1/2 cup white vinegar
6 1/2 cups white sugar
2 packets liquid pectin (6 tablespoons)
3 Pint Sized canning jars – sterilized (or 6-7 Half Pint Sized canning jars)

Directions

Combine the first 4 ingredients in a large stainless steel sauce pan.

Bring mixture to a boil, and boil for 6 minutes, stirring constantly.

Add the pectin and continue boiling and stirring for an additional 3 minutes.

Remove from heat and skim off (and discard) and foam on top with a spoon.
Ladle the jelly into the prepared jars. Wipe off the rims and apply the lids.

Place the jars in a large pot of water and bring to a boil for 5-10 minutes.
Carefully remove from water and let cool. Jars can be stored at room temperature. Once opened, store in refrigerator.