

Hot Pepper Jelly

2 cups finely chopped bell pepper, any color or color combination
1/4 - 1/2 cup finely chopped jalapeno peppers, all depends on how spicy you want your jelly to be
1/2 cup apple cider vinegar
1 package (1.75 oz) fruit pectin
2 1/2 cups white sugar



- ✚ Optional: place all peppers in a food chopper and pulse for 1-2 minutes
- ✚ Place chopped peppers, vinegar and pectin in a large saucepan over high heat constantly stirring till the mixture starts to boil. Add sugar and boil exactly 1 minute, stirring constantly. Remove from heat, and skim off any foam (optional)
- ✚ Ladle jelly into sterile jars, leaving 1/4 inch to the top. Cover with lids and screw on bands tightly
- ✚ Place jars in pan with hot water (not boiling) making sure the water covers the jars completely. Let the jars boil for 5 minutes before taking them out of the water