
Frances` Jalapeno Pepper Jelly

Bonnie Welch and Deanna White

Kitchen Keepsakes - Castle Rock, CO - 1989

3/4 pound (2 cups) bell pepper, seeded and chopped

1/2 pound fresh jalapeno peppers (or 1-1/2 cups seeded, canned hot peppers)

6 1/2 cups sugar

1 1/2 cups apple cider vinegar

1 bottle (6 ounce) liquid pectin

Combine the sugar and vinegar in a saucepan.

Remove all seeds from the peppers before grinding. Grind the peppers finely and add to the sugar/ vinegar mixture. Save the juice from the ground peppers.

Bring the pepper/sugar/vinegar mixture to a boil. Boil for 4 to 5 minutes. Add the bottle of the pectin and the juice from the ground peppers. Boil for 3 minutes.

Pour the mixture into sterilized jars and seal with paraffin.

(Delicious as a condiment with meat or great with cheese and crackers.)

(Wear gloves while preparing peppers or your hands will burn.)

Yield: 4 pints

Condiments, Sauces

Per Serving (excluding unknown items): 5105 Calories; trace Fat (0.0% calories from fat); 1g Protein; 1326g Carbohydrate; 2g Dietary Fiber; 0mg Cholesterol; 18mg Sodium. Exchanges: 1 Vegetable; 1 1/2 Fruit; 87 Other Carbohydrates.