
Jalapeno Jelly (Hot)

Darlene Bline - Alaska

North American Potpourri - Autism Directory Service, Inc - 1993

1 cup canned hot pepper
2 cans (4 ounce ea) jalapeno peppers, seeds included
1 medium green pepper
1/4 cup vinegar
6 cups sugar
1 cup vinegar
6 ounces Certo (one foil packet)
green food coloring
cream cheese (for serving)
crackers

Place the hot and green peppers and 1/4 cup of vinegar into a blender. Process.

Pour the mixture into a large saucepan. Add the sugar and one cup of vinegar. Cook over low heat. Stir to dissolve the sugar. Boil slowly for 15 minutes.

Add the Certo and three drops of green food coloring. Stir. Return to a boil.

Pour the hot mixture into hot canning jars. Seal.

Serve with cream cheese and crackers.

Condiments, Sauces

Per Serving (excluding unknown items): 4727 Calories; trace Fat (0.1% calories from fat); 1g Protein; 1226g Carbohydrate; 3g Dietary Fiber; 0mg Cholesterol; 18mg Sodium. Exchanges: 1 1/2 Vegetable; 0 Fat; 81 1/2 Other Carbohydrates.