

made for us by Nicole Grimes

Red Pepper Jelly

Ingredients:

1/2 red bell pepper, and an equal amount of habanero pepper (finely chopped)
5 cups white sugar
1 1/2 cups apple cider vinegar
3 ounces liquid pectin

Directions:

- Remove stems, veins and MOST of the seeds of the bell and habanero peppers (use gloves for habaneros).
- In a large pot over high heat, combine peppers, sugar and vinegar.
- Bring to a rolling boil; boil for 3 minutes.
- Remove from heat and cool for 5 minutes.
- Stirring constantly, add pectin and let mixture cool for 2 minutes.
- Stir again for 1 minute.
- Pour into clean (warmed) jars to within an inch of the top. Cover tightly.

- Apply water bath method to process the jelly for storage (place jars in boiling water on rack in pot for 5 minutes).

Allow to cool at room temperature for 24 hours.