

Balsamic Red Pepper Jelly

Ingredients (makes eight 4-ounce jars):

- 5 medium red bell peppers, stemmed and seeded
- 3 medium jalapenos, stemmed and seeded
- 2 cloves garlic
- 1/2 c. red wine vinegar
- 3 T balsamic vinegar
- 2 T lemon juice (bottled not fresh)
- 1 package powdered fruit pectin (1.75 oz.)
- 3 1/4 c. sugar

Finely dice 1/2 c. red peppers and set aside. In a food processor, puree remaining peppers and garlic until smooth. Transfer to dampened jelly bag or several layers of cheesecloth set over bowl and let drip, 30 min. Measure 1 1/2 cups of pepper juice.

Meanwhile, prepare your jars and lids.

Transfer pepper juice to large, deep stainless steel saucepan. Add reserved diced red peppers, vinegars and lemon juice. Whisk in pectin until dissolved. Bring to a boil over high heat, stirring frequently. Add sugar all at once and return to full rolling boil, stirring constantly. Boil hard, stirring constantly for 1 min. Remove from heat and quickly skim off foam.

Quickly pour hot jelly into hot jars, leaving 1/4 inch of headspace. Wipe rim. Center lid on jar, screw on band until resistance is met, then increase to fingertip-tight.

Place jars in canner, ensuring they are completely covered in water. Bring to a boil and process for 10 minutes (adjust for altitude). Remove canner lid. Wait 5 minutes, then remove jars, cool and store.

Ball Complete Book of Home Preserving, edited by Judi Kingry and Lauren Devine, Ontario CANADA: Robert Rose Inc., 2012.