



## Habanero Gold Jelly

*Boiling-water canning recipe from Ball® Complete Book of Home Preserving*

Yield: about 3 half-pint (8 oz) jars

### INGREDIENTS

1/3 cup finely sliced <b>Dried Apricots</b>
3/4 cup <b>White Vinegar</b>
1/4 cup finely chopped <b>Red Onion</b>
1/4 cup finely chopped seeded <b>Bell Peppers</b> (red and green mixed)
1/4 cup finely chopped seeded <b>Habanero Peppers - WEAR GLOVES!</b>
3 cups granulated <b>Sugar</b>
1 pouch (3oz) <b>Liquid Pectin</b>

### DIRECTIONS

*This boiling water canning recipe can also be preserved by steam canning.*

*Please read “Boiling Water or Steam Canning 1-2-3-4” before you begin.*

1. In a large, deep stainless steel saucepan, combine **apricots** and **vinegar**. Cover and let stand at room temperature for at least 4 hours or overnight.
2. Prepare *boiling water or steam canner*. Heat jars in simmering water until ready for use. Do not boil. Wash lids in warm soapy water and set bands aside.
3. Add **red onion**, **bell peppers** and **habanero peppers** to apricots. Stir in **sugar**. Over high heat, stirring constantly, bring to a full rolling boil that cannot be stirred down. Stir in **pectin**. Boil hard, stirring constantly, for 1 minute. Remove from heat and quickly skim off foam.
4. Quickly pour hot jelly into hot jars, leaving **1/4-inch headspace**. Wipe rim. Center lid on jar. Screw band down until resistance is met, then increase to finger-tip tight.
5. Process filled jars in a *boiling water or steam canner* using the processing time based altitude from the following table:

Boiling-Water Canner Processing Time for Pints at Altitudes of				
0 feet - 1,000 feet	1,001 feet - 3,000 feet	3,001 feet - 6,000 feet	6,001 feet - 8,000 feet	8,001 feet - 10,000 feet
10 minutes	15 minutes	20 minutes	25 minutes	30 minutes

Turn off heat when processing is complete.

*For boiling water canner:* Remove lid, let jars stand 5 minutes.

*For steam canner:* Wait 2-3 minutes before removing lid.

6. Remove jars and cool (see Jelly Particle Suspension Tip, next page). After 12-24 hours, check lids for seal, they should not flex when center is pressed. Store properly sealed jars.

## TIPS

For the most attractive jelly, cut fruit and vegetables into  $\frac{1}{8}$ -inch slices, then cut the slices in  $\frac{1}{4}$ -inch pieces.

To make a tamer version, you can substitute a mixture of peppers (like jalapeño and scotch bonnet) for the habanero peppers. To add a touch MORE heat, include a FEW of the hot pepper seeds.

### **Jelly Particle Suspension Tip**

This translucent jelly has colorful particles suspended throughout. To enhance the suspension, it may be necessary to GENTLY manipulate the jar after processing (only with 4 or 8 oz jars).

Cool the processed jars upright for 15 -30 minutes – make sure lids pop down. Once lids are concave, carefully and gently twist and/or tilt - DO NOT SHAKE OR INVERT – individual jars to distribute solids. It is NOT recommended to stir jelly for several minutes prior to filling jars – this interferes with the natural gelling process.