

## Golden Pepper Jelly

*Yield: about 5 half-pints*

- 1/3 cup finely sliced dried apricots
- 5 cups chopped yellow bell peppers (about 4 large fleshy peppers)
- 1/2 cup chopped Serrano chile peppers (about 5 peppers)
- 1-1/2 cups white distilled vinegar (5%)
- 5 cups sugar

***Caution: Wear plastic or rubber gloves and do not touch your face while handling or cutting hot peppers. If you do not wear gloves, wash hands thoroughly with soap and water before touching your face or eyes.***

1. Wash all peppers thoroughly; remove stems and seeds from the peppers. Do not remove the membrane from the hot peppers, since the remaining capsaicin for pepper heat is located there.
2. Place sweet and hot peppers in a blender or food processor. Add enough vinegar to purée the peppers, then purée.
3. Combine the pepper-vinegar purée and remaining vinegar into an 8- or 10-quart saucepan. Heat to a boil; then boil 10 minutes to extract flavors and color.
4. Remove from heat and strain into a bowl through a damp jelly bag or several layers of damp cheesecloth.
5. Measure 2-1/4 cups of the strained pepper-vinegar juice into the 8- to 10-quart saucepan. Stir in sugar until dissolved and return mixture to a boil.
6. Add the pectin, return to a full rolling boil and boil hard for 1 minute, stirring constantly.
7. Remove from heat; skim off foam quickly.
8. Fill hot jelly immediately into hot jars, leaving 1/4-inch headspace. Wipe rims of jars with a dampened clean paper towel. Apply and adjust prepared lids.
9. Process jars in a boiling water or atmospheric steam canner for 10 minutes at 0-1,000 feet elevation, 15 minutes at 1,001-6,000 feet, and 20 minutes above 6,000 feet.

*Source: National Center for Home Food Preservation, 2018*