

Jalopeño Jelly

Yield: about 5 half-pints

12 ounce jalapeño peppers (about 12 medium)
2 cups cider vinegar, divided
6 cups sugar
2 3-ounces pouches of Ball Liquid Pectin
Green food coloring, optional

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. Sterilize canning jars by boiling for 10 minutes at altitudes of less than 1,000 feet. At higher elevations, boil jars 1 additional minute for each additional 1,000 feet elevation.
2. Purée peppers in food processor or blender with 1 cup cider vinegar until smooth. Do not strain purée.
3. Combine purée with remaining 1 cup cider vinegar and sugar. Bring to a boil over high heat. Boil 10 minutes, stirring frequently.
4. Stir in liquid pectin quickly. Return to a full rolling boil; boil exactly 1 minute, stirring constantly. Remove from heat. Add food coloring, if using. Skim foam if necessary.
5. Ladle hot jelly into hot, **sterile** jars, leaving 1/4-inch headspace. Wipe rims with a dampened clean paper towel; adjust two-piece metal canning lids.
6. Process 10 minutes in boiling-water or atmospheric steam canner, adding 1 additional minute per 1,000 feet above sea level.

Source: freshpreserving.com, 2018

Note: If using unsterile jars, process the filled jars for 10 minutes.