

Garlic: Preserve It!

Red Pepper and Garlic Jelly

Yield: about 3 half-pints

- 1 cup finely chopped seeded red bell pepper
- 3 large garlic cloves, cut into thin slivers
- 3/4 cup cider vinegar
- 3 cups granulated sugar
- 1 pouch (3 ounces) liquid pectin

1. In a large, deep stainless steel saucepan, combine red pepper, garlic, and vinegar .
2. Stir in sugar.
3. Over high heat, stirring constantly, bring to a full rolling boil that cannot be stirred down.
4. Stir in pectin. Boil hard, stirring constantly, for 1 minute.
5. Remove from heat and quickly skim off foam.
6. Quickly pour hot jelly immediately into hot jars, leaving 1/4-inch headspace. Wipe rims with a dampened clean paper towel; adjust two-piece metal canning lids.
7. Process in a boiling water or atmospheric steam canner for 10 minutes at 0-1,000 feet elevation, 15 minutes at 1,001-3,000 feet, 20 minutes at 3,001-6,000 feet, 25 minutes at 6,001-8,000 feet, and 30 minutes at 8,001-10,000 feet.

Source: Ball Complete Book of Home Preservation, 2012

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