

Pepper: Preserve It!

Habanero Gold

Yield: about 3 half-pints

- 1/3 cup finely sliced dried apricots
- 3/4 cup white vinegar
- 1/4 cup finely chopped red onion
- 1/4 cup finely chopped seeded red bell pepper
- 1/4 cup finely chopped seeded habanero pepper
- 3 cups granulated sugar
- 1 pouch liquid pectin

Note about peppers: For a milder yet still tasty version, substitute a mixture of jalapeno and Scotch bonnet peppers for the habanero peppers. When cutting or seeding hot peppers, wear rubber gloves to keep your hands from being burned, and do not touch your face (especially your eyes, nose and mouth).

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. Add red onion, red pepper 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.
3. Quickly pour hot jelly into hot jars, leaving 1/4-inch head space. Remove air bubbles. Wipe rims with a dampened clean paper towel; adjust two-piece metal canning lids.
4. 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 Preserving, 2012*



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