

Hot Pepper Jelly

Recipe from the kitchen of Jeanne L. Holley

Ingredients

- 1/4 cup ground hot peppers (4 jalapeños) - handle with gloves on!
- 3/4 cup ground bell peppers (about 3 large peppers)
- 1 1/4 cup brown vinegar (apple cider vinegar)
- 6 1/2 cups sugar
- 1 small bottle Certo

Instructions

1. Mix the first four ingredients (ground hot peppers, ground bell peppers, vinegar, and sugar) and bring to a hard boil.
2. Let boil for 10 minutes; skim if necessary.
3. Taste to see if the juice is hot enough with pepper.
4. Add Certo.
5. Pour into hot jelly glasses.
6. Optional: For prettier jelly, strain through a jelly bag and add a few drops of green cake coloring.

Here's what's cookin':

Hot Pepper Jelly

Serves: _____



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kitchen of:*

Jeanne L. Holley



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