

# The Seasonal Gourmet

by **ROWAN SWAIN** /// EAC Staff

## Hot Pepper Jelly

Sweet with a little kick (or a big one depending on how brave you are), this jelly goes great on all kinds of cheese, meat or other proteins. You can adjust the amount of hot peppers to your own spice tolerance, and get creative with the color by using yellow, red or green bell peppers!



PHOTO: Rowan Swain

### WHAT YOU'LL NEED

**1 canning pot** (or any pot big enough to submerge the canning jars)

**1 large pot** for boiling jelly

**6 8oz canning jars** with lids and bands

**Tongs**

### INGREDIENTS

**2 cups** of chopped, seeded bell peppers

**1 cup** seeded hot peppers (Scotch bonnets or habaneros work great)

**1 cup** finely chopped jalapeño peppers

**1 cup** apple cider vinegar

**1.75 ounces** powdered fruit pectin

**5 cups** white sugar

### DIRECTIONS

- 1** Sterilize the jars and lids by boiling them for about 10 minutes. Turn off heat and leave them in the hot water until ready to add jelly mixture.
- 2** Blend the bell peppers and hot peppers until liquid (leave the jalapeños unblended).
- 3** Place the blended peppers and the finely chopped jalapeños in a pot over high heat.
- 4** Add apple cider vinegar and pectin. Stir constantly and bring to a rolling boil. Remove from heat.
- 5** Stir in sugar and place back on high heat. Return to a rolling boil for about one minute. Remove from heat and skim any foam from the top of the jelly mixture.
- 6** Place sterilized jars on a towel, and ladle the jelly mixture evenly into them, filling to about ¼ inch from the top. Screw the lids on tightly. **Tip:** scoop a few ladles in each jar before filling them to evenly distribute the chopped jalapeños.
- 7** Place jars back into the canning pot with hot water that is not boiling. Water should completely cover the jars. Bring to a boil and process for about five minutes.
- 8** Remove jars from the pot and let them cool completely. Once cooled, check the seals by pressing the centers of the lids (if it springs back up, the lid is not sealed, and you'll need to refrigerate it).