



Jalapeno Jelly

From Tom and Mary Kay

6 fresh or canned jalapeno chilies

2 green or red bell peppers

1-1/2 cups cider vinegar

5-1/2 cups sugar

3/4 or 4 ounces

8 ounces

1 package of liquid pectin (1 of the 2 that come together)

- Trim and seed peppers
- Cut into 3 or 4 pieces.
- Place into food processor or blender and blend until finely minced.

• In 3-quart saucepan bring peppers and rest of ingredients to boil and cook for 10 minutes.

- Stir constantly
- Add pectin and boil 1 minute more.
- Remove from heat and let stand for 15 minutes.
- This will make 4 to 5 cups.

• This will stay for a couple weeks in refrigerator or you can put into jars and cover with wax and this will last for several months.