



Jalapeño Jelly

Oscar · 29/09/2024



Prep Time

1 hr 5 mins

Difficult

Medium

Servings

32

Description

This jalapeño jelly recipe came from the Black Lakes in Canada It is the best that I have ever tasted and very easy to make

Ingredients

- - 1 large green bell pepper - 12 jalapeño peppers - 1 ½ cups apple cider vinegar - 1 pinch salt - 4 ¼ cups granulated sugar - 4 ounces liquid pectin - 4 jalapeño peppers
- seeded and finely chopped

Instructions

1. Gather the ingredients. Combine green bell pepper and 12 whole jalapeño peppers in a food processor or blender
2. working in batches if necessary; process until finely chopped. Transfer peppers to a large saucepan. Stir in cider vinegar and bring to a boil. Reduce heat and simmer for 15 to 20 minutes. Strain mixture through at least 2 layers of cheesecloth
3. and discard pulp. You should have about 1 cup of liquid. Return liquid to the saucepan; stir in salt and sugar until dissolved. Bring to a boil over medium-high heat. When the mixture comes to a rolling boil (one that cannot be stirred down)
4. boil for one minute
5. then stir in liquid pectin. Stir in remaining finely chopped jalapeño peppers. Ladle into sterile jars leaving 1/4-inch headspace. Seal jars in a hot water bath. Refrigerate jelly after the seal is broken.