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# Hot Pepper Jelly

*Home Cookin - Junior League of Wichita Falls, TX - 1976*

Servings: 5

**4 1/2 cups sugar**

**1 cup white wine vinegar**

**1/2 cup hot red pepper flakes, finely chopped**

**2/3 cup ground green bell pepper**

**4 (4.5 ounce) liquid fruit pectin**

In a saucepan, mix the sugar, vinegar and peppers. Boil for 1 minute.

Cook for 5 minutes.

Add the fruit pectin.

Pour into jars while hot and seal.

Yield: 5 to 6 jars (1/2 pint)

## **Condiments, Sauces**

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*Per Serving (excluding unknown items): 705 Calories; trace Fat (0.0% calories from fat); trace Protein; 183g Carbohydrate; trace Dietary Fiber; 0mg Cholesterol; 4mg Sodium. Exchanges: 12 1/2 Other Carbohydrates.*