

Jalapeno Pepper Jelly

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Silverdale Chamber Of Commerce Favorite Recipes - 1991

Yield: 5 half-pints

*6 medium whole jalapenos
2 medium green peppers,
seeded and cut into pieces
1 1/2 cups white vinegar
1 package (2 ounces)
powdered pectin
6 cups sugar*

Prepare five half-pint canning jars.

Chop the peppers to make 1/4 cup. Cut the stem ends off the jalapenos. Place the jalapenos, green peppers and vinegar in a blender or food processor. Pulse until finely chopped. Pour into a five-quart pot.

Use the remaining vinegar to rinse the blender; then add to the pot. Stir in the pectin. Bring to a full rolling boil over high heat, stirring constantly. Add the sugar and continue stirring until the mixture comes to a boil again. Let boil for exactly one minute, stirring constantly. Remove from the heat and skim off the foam.

Pour the jelly quickly into hot jars. Put a lid on as each jar is filled.

Per Serving (excluding unknown items): 4759 Calories; trace Fat (0.1% calories from fat); 2g Protein; 1235g Carbohydrate; 4g Dietary Fiber; 0mg Cholesterol; 20mg Sodium. Exchanges: 2 1/2 Vegetable; 82 Other Carbohydrates.