



*“Teaching research-based practices of safe home food preservation to the residents of Solano and Yolo Counties.”*

## Apricot-Pepper Jelly

1½ cups red or green strips—jalapeno, habanero, bell peppers or any combination of any peppers. Remove stems; remove seeds if desired.

2 cups apple cider vinegar (5% acidity)

1 ¼ cups dried California apricot halves, finely slivered (6-ounces)

6 cups sugar

1 pouch (3 ounces) liquid pectin

Food coloring if desired



1. Combine pepper strips and chop until they are in very small pieces using a small food processor/food chopper or an electric blender.
2. Place pepper pieces in a large saucepan. Add vinegar, apricot strips and sugar.
3. Stir well and then bring the mixture to a boil. Boil 5 minutes. Remove from heat; skim off any foam. Cool 2 minutes, then stir in liquid pectin and optional food coloring until well-blended.
4. Pour hot jelly into clean, half-pint jars. Wipe rims. Add prepared sealing lids and ring bands. Tighten to finger tightness.
5. Place filled jars into a Boiling Water Canner that is half-full of simmering water. Add additional water to bring water level to 1 to 2 inches over tops of jars. Bring to a boil.
6. Once water begins to boil, process the jars for 10 minutes in the boiling water.
7. After processing time is complete, turn off the heat. Remove canner lid. Let the jars remain in the hot water for another 5 minutes.
8. Remove jars and cool on a clean towel or rack for 12-24 hours. Wash jars and rings; dry well. Label jars and store jars in cool, dark location.

Yield: Makes about 7 cups

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