



SWEET AND HOT RED PEPPER JELLY

(This is a very delicate coral colored jelly. You could also use green or yellow peppers for slightly different tastes and different colors.)



For the juice extraction:

- 8 medium **red** bell peppers, washed, stemmed but not seeded, and cut into 2-inch pieces
- 2 3-inch fresh **red** colored hot chili peppers, washed, stemmed but not seeded, and cut into 1-inch pieces-- wear rubber gloves to chop)
- 1 onion peeled and cut into 1-inch pieces

For the Jelly:

- 2 cups white distilled vinegar (5% acidity)
- ¼ cup commercial lemon juice
- 8 cups sugar
- 3 pouches (3 ounces each) liquid pectin

Extract the juice: With a food grinder coarsely grind the bell peppers, chili peppers, and onion in a food processor. Mince the vegetables, pulsing the motor several times and scraping down the sides. In a heavy saucepan combine the vegetables and 1 cup cold water. Bring the vegetables to a simmer stirring occasionally. Simmer the mixture, covered for 10 minutes. Ladle the mixture into a jelly bag set over a large heatproof bowl and let it drip, undisturbed for 1 hour. If there is less than 2-¼ cups of the extracted juice, pour a small amount of hot water into the jelly bag and let the mixture drip until there is 2-¼ cups juice.

Make the jelly: In a heavy 10-quart kettle combine the extracted juice, the vinegar, the lemon juice, and the sugar and cook the mixture over high heat, stirring constantly, until it comes to a full rolling boil (a boil that cannot be stirred down). Stir in pectin, bring the mixture to a full rolling boil, stirring constantly, and boil it, stirring constantly for 1 minute. Remove the kettle from the heat, skim off foam, and ladle jelly through canning a funnel into clean half-pint jars, filling jars to within 1/8 inch of the top.

Wipe the rims of the jars with a dampened cloth. Place sealing lids and tighten ring bands to finger-tightness. Place jars into a boiling bath canner with water covering the tops of the jars by at least once inch over the tops of the jars. Process for 10 minutes in the Boiling Water Canner. Start timing process when water starts to boil. Turn off heat. Remove canner lid. Let jars sit in hot water for 5 more minutes. Remove jars from canner and let jars cool in a draft free place. Check seals. Store in cool, dark location.

Makes about 9 cups of jelly.

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