

Grape: Preserve It!

Inferno Wine Jelly

Yield: about 7 four-ounce mini jars

- 1/2 cup minced seeded red bell pepper
- 2 tablespoons minced seeded jalapeño pepper
- 3 dried hot chili peppers, halved lengthwise
- 1-1/2 cups sweet white wine, such as Sauternes
- 3-1/2 cups granulated sugar
- 3 tablespoons lemon juice
- 1 pouch (3 ounces) liquid pectin

1. In a large, deep stainless steel saucepan, combine red pepper, jalapeño pepper, chili peppers, wine and lemon juice. Stir in sugar.
2. Over high heat, stirring constantly, bring to a full rolling boil that cannot be stirred down.
3. Stir in pectin. Boil hard, stirring constantly for 2 minutes.
4. Remove from heat and quickly skim off foam, if necessary.
5. Quickly pour hot jelly immediately into hot, sterile jars, leaving 1/4-inch headspace. Wipe rims with a dampened clean paper towel; adjust two-piece metal canning lids.
6. Process in a boiling water or atmospheric steam canner for 10 minutes at 0-1,000 feet elevation, 15 minutes at 1,001-3,000 feet, 20 minutes at 3,001-6,000 feet, 25 minutes at 6,001-8,000 feet, and 30 minutes at 8,001-10,000 feet.

Source: Ball Complete Book of Home Preserving, 2012



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