

Golden Pepper Jelly

Ingredients:

1. 5 c chopped yellow bell peppers (about 4 peppers as purchased)
2. ½ c chopped Serrano chili peppers (about 5 peppers as purchased)
3. 1 ½ c white distilled vinegar (5%)
4. 5 c sugar
5. 1 pouch liquid pectin

Caution: Wear plastic or rubber gloves and do not touch your face while handling or cutting hot peppers. If you do not wear gloves, what hands thoroughly with soap and water before touching your face or eyes.

Procedure:

Wash and rinse half-pint canning jars. Jars must be sterilized if processed less than 10 minutes, keep hot until ready to fill. Prepare lids and rings per manufacturer instructions. Wipe down and sanitize surface, utensils, and wash hands.

Prepare Pepper Juice:

Wash peppers thoroughly under running water and wipe dry with clean towel. Remove stems and seeds from the peppers, do not remove the membrane from the hot peppers since the remaining capsaicin for pepper heat is located there.

Place all in a blender or food processor. Add enough of the vinegar to purée peppers and then purée.

Combine the pepper-vinegar purée and remaining vinegar into an 8-10 quart saucepan. Heat to boiling and boil 10 minutes extract flavors and color.

Remove from heat and strain through a jelly bag (or several layers of cheesecloth) into a bowl.

Make Jelly:

Measure 2 ¼ c of the strained pepper-vinegar juice into the saucepan. Stir in sugar until dissolved and return mixture to a boil. Add pectin, return to a full rolling boil and boil hard for 1 minute, stirring constantly. Remove from heat; skim off foam quickly.

Fill hot jelly immediately into hot, pre-sterilized half-pint jars, leaving ¼ - inch headspace. Wipe jar rims with a dampened paper towel. Apply and adjust prepared lids.

Process filled jars in a boiling water or steam canner according to recommendations in Table 1.

Let processed jars cool undisturbed, 12-24 hours and check for vacuum seals



Table 1. Recommended process time for Golden Pepper jelly in a boiling-water canner.				
		Process Time at Elevations of		
Style of Pack	Jar Size	0-1,000 ft	1,000 – 6,000 ft	Above 6,000 ft
Hot	Half-pints	5 min	10 min	15min
The following optional 10-minute boiling water process can also be used and may provide a stronger vacuum in the jar. Jars will not need to be pre-sterilized, but could be washed, rinsed and kept hot until filling				
Hot	Half-pints	10 mins	15 mins	20 mins

Notes:

The use of yellow peppers gives this jelly a light golden color. Other color sweet peppers can be substituted, but these will provide a different jelly color. Other hot peppers can also be substituted. It is best to start with a mild hot pepper flavor and increase it to personal tastes.

If properly prepared the jelly will have a mildly firm set. It is best to use half-pint jars.

Do not reduce the amounts of vinegar or sugar as they are necessary to provide a gel with the added pectin as well for a safe shelf stable product.

Refrigerate any non processed jelly or jelly that did not seal correctly. You can also re-process any unsealed jars if you replace the lids and process according to Table 1 instructions.

Original recipe from The University of Georgia, Department of Foods and Nutrition, college of Family and Consumer Sciences, May 2018.

