
Hot Pepper Jelly

Debby Smiley

Servings: 28

Preparation Time: 1 hour

Rating: 8

Original recipe: from Betty Harvey

Always wear rubber gloves when handling the jalapenos.

1 can jalapeno peppers, canned (1 can)

-- drained, de-seeded

1 large sweet green peppers, cut up

1 1/4 cups white vinegar

6 cups sugar

1 envelope certo

1 squirt green food coloring

Blend jalapeno peppers, sweet green pepper, and 1/4 cup white vinegar in blender or food processor. In a large saucepan, boil 1 cup white vinegar and 6 cups sugar. Add pepper mixture and boil for 2 minutes. (Add 1/2 tsp. butter or oil to keep foaming down.)

Add green food coloring to the desired color. Then add the envelope of Certo and boil for 1 minute.

Skim, if necessary. Seal in scalded jars for 5 minutes.

Appetizers, Miscellaneous

Per Serving (excluding unknown items): 169 Calories; trace Fat (0.1% calories from fat); trace Protein; 44g Carbohydrate; trace Dietary Fiber; 0mg Cholesterol; 14mg Sodium. Exchanges: 0 Vegetable; 0 Fat; 3 Other Carbohydrates.