

Jalapeno Jelly

By Becky Gates - makes about 5 - 8 oz jars

12 oz Jalapeno Peppers (about 12 med)

(You can also substitute any other hot pepper of your choice)

2 cups cider vinegar

6 cups sugar

2 pouches Ball Liquid Fruit Pectin

Puree peppers in food processor or blender with 1 cup of the cider vinegar until smooth. **Do not strain puree.** Combine puree with remaining vinegar and sugar. Bring to a boil over high heat. Boil 10 minutes, stirring frequently.

Add Ball Liquid Fruit Pectin, immediately squeezing entire contents from pouches. Continue hard boil for 1 minute, stirring constantly. Remove from heat. Skim foam if necessary.

Ladle hot jelly into hot jars, one at a time, leaving $\frac{1}{4}$ inch headspace. Clean rim and threads of jars using a clean, damp cloth to remove any residue. Center hot lids on jars and apply bands and adjust to fingertip tight. Place filled jars in Water Bath. Be sure water covers tops of jars by 1 to 2 inches. Add hot water if necessary. Process jars for 10 minutes in boiling water bath.