

Pepper Jelly

Diane Boesel of High Life / Avalon

1/2 cup ground sweet peppers
1/4 cup ground hot peppers
1/4 cup ground seeded jalpeno peppers w/ juice
(I use them from a jar)
6-1/2 cups sugar
1-1/2 cups cider vingar
1-6oz pkg fruit pectin
green or red food coloring optional

Combine peppers and juice, divide in half and set aside.

Mix sugar, vinegar, 1/2 of pepper mixture in blender or food processor; blend thoroughly. Cook mixture 10-15 minutes in sauce pan. Add remaining pepper mixture and pectin. Stir and cook for 4 minutes. Add food coloring if you wish. Pour into hot sterilized jars and seal. Serve over cream cheese with crackers.

A tea time favorite sitting at the picnic table in the shade overlooking the PYC harbor. Try this with pretzels too!