



PACIFIC COAST
FARMERS' MARKET
ASSOCIATION

SPICY PEPPER JELLY



A little bit spicy, a little bit sweet, this pepper jelly will be your favorite with cream cheese, on toast points, and crackers.



01 HR 10 MINS



Serves 5 1/2-pint jars



Featuring

[Halog Farms](#)

INGREDIENTS

- 1 cup red bell peppers, finely chopped
- 1 cup green bell peppers, finely chopped
- 1 to 2 jalapeño peppers, seeded, minced
- 1-1/2 cups apple cider vinegar
- 1/4 teaspoon pepper flakes
- 6-1/2 cups sugar
- 2 pouches liquid pectin

METHOD

In a large pot, stir together chopped bell peppers and jalapeño peppers, vinegar, pepper flakes, and sugar. Bring to a boil over medium heat, stirring constantly. Boil for 5 minutes. Remove from heat and let stand 20 minutes, stirring occasionally.

Gradually add pectin, put back on heat, stirring constantly.

Return jelly to vigorous boil, stirring constantly; boil 1 to 2 minutes.

Mixture

will thicken slightly. Remove from heat.

Fill sterilized jars, add lids and rings; process 15 minutes. Remove from water

bath and let cool on the counter, listening for lids to “pop” to ensure seal.

As the jars cool, turn jars upside down, and then right side up every half hour

or so to ensure peppers don’t float and are evenly mixed in the jelly.