Golden Pepper Jelly

3 large fleshy yellow bell peppers
1 to 4 serrano chile peppers
1½ cups white distilled 5% vinegar
7 cups sugar
1 pouch (3 oz.) liquid pectin

Yield: About 7 half-pint jars

1. Wash, rinse and pre-sterilize 7 to 8 half-pint canning jars; keep hot until ready to use. Prepare lids according to manufacturer's directions.

2. Wash all peppers thoroughly; remove stems and seeds from the peppers. Do not remove the membrane from the hot peppers, since the remaining capsicum is located there. **Caution: Wear plastic gloves when handling hot peppers/hot pepper puree or wash hands thoroughly with soap and water before touching your face.**

3. Place sweet and hot peppers in a blender or food processor. Add enough vinegar to puree the peppers, then puree.

4. Combine the pepper-vinegar puree and remaining vinegar into a 6- or 8-quart stainless steel or glass saucepot. Heat to a boil; then boil 20 minutes to extract flavors and color.

5. Remove from heat and strain through a jelly bag into a bowl. (The jelly bag is preferred; several layers of cheesecloth may also be used.)

6. Add the strained pepper-vinegar juice back to the saucepan. Stir in sugar until dissolved and return to a boil.

7. Add pectin and boil hard for 1 minute while constantly stirring.


9. Process in a boiling water canner, as recommended in Table 1. Let cool, undisturbed, for 12 to 24 hours and check for seals.

10. Sealed jars can be stored at room temperature in a cool, dark place. Once opened the jelly must be kept refrigerated and will keep for up to several weeks.

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Notes: The use of yellow peppers gives this jelly a light golden color. Other color sweet peppers can substitute, but these will provide a different jelly color. Other hot peppers can substitute. Each hot pepper variety has a different heat index. It is best to start with a mild hot pepper flavor and increase it to personal tastes.

The addition of vinegar to the low acid sweet and hot peppers makes this recipe safe for boiling water canning. Do not reduce the amount of vinegar. The exact amounts of vinegar and sugar are also necessary to provide the conditions required to form a gel with the added pectin.

If properly prepared the jelly will have a mildly firm set. It is best to use half-pint jars. (If gel fails to form, instructions for remaking soft jellies can be found here: http://www.uga.edu/nchfp/how/can_07/remake_soft_jelly.html).

<table>
<thead>
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<th>Table 1. Recommended process time for Golden Pepper Jelly in a boiling-water canner.</th>
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<td><strong>Style of Pack</strong></td>
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The following optional 10-minute boiling water process can also be used and may provide a stronger vacuum in the jar. Jars would not need to be pre-sterilized, but could be washed, rinsed and kept hot until filling.

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