

HOT PEPPER JELLY

www.MyMostRequestedRecipes.com

Ingredients:

- ¾ cups chopped red (and/or yellow) bell peppers
- ¼ cup chopped fresh hot jalapeno or red pepper
- 1 ½ cups apple cider vinegar
- 6 cups sugar
- 4 ounces pectin (Certo recommended)
- 4 drops of red food coloring (*optional*)

Directions:

In a saucepan, combine the pepper mixture, vinegar and sugar.

Bring to a rolling boil (a boil that doesn't stop bubbling when stirred) on high heat, stirring constantly. Remove from heat and add pectin.

At this point, the pepper jelly is complete and delicious, but I like the vibrant color I get from adding just 4 drops of red food coloring (*optional*).

Although my favorite way to eat Hot Pepper Jelly is still with cream cheese on a cracker, you can find many recipes where it's included as an ingredient. Enjoy!

