

Pineapple/Habanero Jam By Kathy Shupe on Tuesday, October 22, 2013 at 6:03pm

2 cans crushed pineapple; drained

2 TBS red/orange pepper; just for color

1 cups cider vinegar;

4 1/2 cups white sugar;

2 pouches Certo liquid pectin;

10-12 habanero peppers; seeded & de-veine~~add only 10 if you want mild...and DO NOT BREATHE THESE PEPPERS AND PLEASE WEAR GLOVES!!

Put peppers in food processor and pulse till desired chop

Put pineapple,sugar,vinegar,and peppers in pot and bring to a boil.Continue to boil 5 min,add both pkgs of liquid pectin and stir well,boil at least 15 min or until its as thick as you like.Add to prepared jars,leave 1/2 in at top.WB for 20 min

I serve this with cream cheese and crackers,and its fantastic on your morning bagel with cream cheese