

**Basil Banana Pepper Jelly** By Angel Frazier on Sunday, September 1, 2013 at 5:37pm

- 1/2 cup finely chopped mild banana peppers, veined and seeded
- 1/4 cup finely chopped cayenne peppers, veined and seeded
- 1/4 cup finely chopped red onion
- 4 large fresh basil leaves cut into thin ribbons
- 1/4 tsp. dried basil
- 3/4 cup apple cider vinegar
- 3 cups sugar
- 1 pkg. liquid pectin

**have pint or jelly jars prepped and ready along with seals**

1. In pot (stainless) combine everything except pectin. Stir constantly and bring to rolling boil. When add a rolling boil...add liquid pectin and bring back to rolling boil for 1 minute. Remove from heat and skim foam.
2. Ladle into jelly jars leaving 1/4" head space.
3. Wipe jars tops clean, add seal and band
4. Water bath 10 mins.

Approximately three 8oz jars

PS: I have tripled this batch and gotten 6 pints.