

**Sure Jell Pepper Jelly** By Suzanne Lepkowski on Thursday, August 8, 2013 at 4:25pm

2 med green peppers  
3 med Red Peppers  
10 lg jalepeno peppers  
1 cup apple cider vinegar  
5 cups sugar  
1 box sure-jell  
dash of butter

I throw everything in the blender or food processor, except sugar. Bring to FULL ROLLING BOIL, Stir in sugar quickly, return to FULL ROLLING BOIL for 1 min Ladle into clean, hot jars, wipe jars, place hot lids, tighten w rings. (I'm an outlaw canner, I invert for 5 min, reinvert, leave until the next day)Recipe says to HWB for 5-10 min.