

Texas Jalapeno Jelly Recipe

Ingredients:

2 jalapeno peppers, seeded and chopped

3 medium green peppers, cut into 1-inch pieces, divided

1-1/2 cups white vinegar, divided

6-1/2 cups sugar

1/2 to 1 teaspoon cayenne pepper

2 pouches (3 ounces each) liquid fruit pectin

About 6 drops green food coloring, optional

Cream cheese and crackers, optional

Directions:

In a blender or food processor, place the jalapenos, half of the green peppers and 1/2 cup vinegar; cover and process until pureed.

Transfer to a large Dutch oven.

Repeat with remaining green peppers and another 1/2 cup vinegar.

Add the sugar, cayenne and remaining vinegar to pan.

Bring to a rolling boil over high heat, stirring constantly.

Quickly stir in pectin.

Return to a rolling boil; boil for 1 minute, stirring constantly.

Remove from the heat; skim off foam. Add food coloring if desired.

Carefully ladle hot mixture into hot half-pint jars, leaving 1/4-in. headspace.

Remove air bubbles; wipe rims and adjust lids.

Process for 10 minutes in a boiling-water canner.

Serve over cream cheese with crackers if desired. Yield: 7 half-pints.