

JUN

JUL



AUG

SEP

OCT

NOV

DEC

MAKES 4 HALF-PINTS

## Hot Pepper Jelly



### ingredients

- 1 dried hot chile (ancho, pasilla, guajillo, or mulato), split open with scissors, seeds and stem removed
- 2 cups chopped red bell pepper (about 2 large peppers)
- 2 cups chopped green bell pepper (about 2 large peppers)
- 1 cup chopped jalapeño pepper (about 4-6 peppers) ★
- $\frac{3}{4}$  cup distilled white vinegar
- $\frac{3}{4}$  cup white sugar
- 2 teaspoons kosher salt
- 1 (3-ounce) pouch liquid fruit pectin

### serve with

- cream cheese, softened to room temperature
- Ritz® crackers

### special equipment

- 4 half pint glass canning jars with screw bands and lids
- candy thermometer, jar lifter and canning funnel (optional)

### ★ cooknote

**This is where you have the most control over the heat.** Depending on how much, if any, of the ribs and seeds you include, you can increase or decrease how hot the finished product is. Almost all of the heat in peppers resides in the ribs and, by proximity, the seeds.

### first

Fill a pot large enough to hold the canning jars three-quarters full of water and bring to a boil. In a medium saucepan, bring 1 quart of water to a simmer — do not boil. Put the dried chile in a small bowl and pour the hot water over to cover. Place the lids and screw bands in another small bowl and cover with remaining hot water. Set aside. After chile has softened and become more pliable (approximately 10 minutes), remove and shake off excess water — do not dry.

### next

In the bowl of a food processor, place fresh peppers, softened chile and 2 tablespoons of vinegar. Pulse until peppers are finely shredded — 3 pulses of 2 seconds each. Mixture should be wet and soupy but still have distinct green and red shreds. Do not liquefy.

Transfer mixture to a Dutch oven or large pot and add sugar, salt and remaining vinegar. Bring to a boil over high heat. When mixture is at a vigorous boil, lower heat to medium and simmer for 3 to 4 minutes. Add fruit pectin and bring mixture to the soft-ball stage — 235° to 240° degrees. Continue to boil for one full minute. The jelly will be thin in consistency but will thicken during refrigeration. Remove from heat, cover and set aside.

### last

Using tongs or a jar lifter, carefully set canning jars in the now boiling water and boil for a full 10 minutes to sterilize. Carefully remove jars from the water, pouring the water back into the pot. Place them on a heat-proof surface.

Uncover and stir jelly. Using a ladle and canning funnel, pour jelly into hot jars, leaving approximately  $\frac{1}{2}$ -inch headspace. Wipe the jar rims and threads with a clean, damp towel. Remove lids and screw bands from water. Place the lids on jars and seal each with a screw band. Allow to cool on countertop overnight; refrigerate. Serve at room temperature with cream cheese and crackers. The jelly will keep in the refrigerator for at least two months.