



Homemade pepper jelly is great for gifting, perking up dishes



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Sparkling colorful pepper jelly with cream cheese and crackers has been a favorite holiday appetizer. It is traditionally made with sweet green and hot peppers. By following a similar procedure, you can make *Red Pepper* or *Golden Pepper Jelly*. Get the recipe here:

https://nchfp.uga.edu/publications/usda/GUIDE07_HomeCan_rev0715.pdf

This traditional *Pepper Jelly* from *So Easy to Preserve*, by Cooperative Extension, The University of Georgia makes 5 half pint jars.

4-5 hot peppers, cored and cut in pieces

4 sweet green peppers, cored and cut in pieces

1 cup white vinegar (5% acidity)

5 cups sugar

1 pouch liquid pectin; green food coloring (optional)

Sterilize canning jars. (Sterilize jars by placing right side up on rack of boiling water canner. Fill with hot water to 1" above jar tops. Boil 10 minutes at altitudes less than 1000ft. Add one minute for each additional 1,000ft. of elevation.)

Wear rubber gloves when working with hot peppers. Put half the peppers and half the vinegar in a blender, cover, and process until peppers are finely liquified. Repeat with remaining peppers and vinegar. Combine liquefied peppers and vinegar with sugar in large saucepot & boil slowly for 10 minutes. Remove from heat. Add liquid pectin, return to heat and boil hard for 1 minute. Skim and add few drops of green food coloring, if desired. Pour jelly immediately into hot canning jars, leaving ¼ inch headspace. Wipe jar rims and adjust

lids. Process 5 minutes in a boiling water bath at altitudes less than 1,000ft. For high altitude canning adjustments: <https://www.freshpreserving.com/adjust-high-altitude-canning.html>

It is easy to make for gifting and a handy ingredient in other dishes. Try one of these as a creative recipe twist:

Spicy PB & J sandwich: Substitute pepper jelly for a fruit version.

Stir- Fry: Sauté chicken slices in vegetable oil, add fresh or frozen stir-fry veggies, season with teriyaki sauce and red pepper flakes, finish by swirling in pepper jelly until melted.

Glazed Salmon: Mix bourbon liquor, melted butter and pepper jelly until smooth. Spread over salmon and cook until done.

Sweet & Sour Pork: Cube pork into ½" pieces, brown in a skillet. Meanwhile, mix small amount pineapple juice, apple cider vinegar, lemon juice and pepper jelly until smooth. Add to browned pork, stir, simmer, and serve.

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