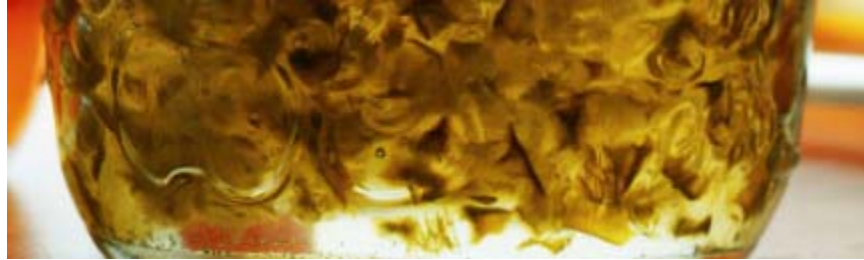




## Green Pepper Jelly



YIELD: 7 - 125ML FREEZER JARS    PREP: 10 MIN    PROCESS: 10 MIN

### Ingredients

- 4 Sweet Green Peppers, Stemmed and Seeded
- 2 Jalapeño Peppers, Stemmed (seeding optional)
- 3 2/3 c. Sugar
- 2 Cloves Garlic
- 2/3 c. Vinegar
- 2 Tbsp. Lemon Juice
- 1 Pouch Original Fruit Pectin

### Directions

1. In a blender or food processor, purée green and jalapeño peppers and garlic. Pour purée into dampened jelly bag or cheese cloth-lined sieve suspended over a deep container. Let drip 30 minutes to collect juice. Measure 1-1/2 cups pepper juice.
2. Transfer pepper juice to a large stainless steel saucepan; add vinegar and lemon juice. Whisk in Pectin until dissolved and add 1/2 tsp butter or margarine to reduce foaming if desired.
3. Over high heat, bring mixture to a full rolling boil. Add all the sugar. Stirring constantly, return mixture to a full rolling boil that cannot be stirred down. Boil hard 1 minute. Remove from heat and pour into hot jars and complete the normal canning process.