



## Balsamic Red Pepper Jelly



YIELD: 3 - 250ML FREEZER JARS    PREP: 10 MIN    PROCESS: 10 MIN

### Ingredients

- 5 Medium Red Bell Peppers
- 3 Medium Jalapeño Peppers  
Stemmed, Seeded and Deveined
- 2 Cloves Garlic
- ½ c. Red Wine Vinegar
- 3 Tbsp. Balsamic Vinegar
- 2 Tbsp. Lemon Juice
- 1 Pouch Original Fruit Pectin
- 3 ¼ c. Sugar

### Directions

1. Wash, stem and seed red and jalapeño peppers. For a spicier jelly, do not seed jalapeño peppers. Finely chop enough red pepper to measure 1/2 cup; set aside. Purée remaining red and jalapeño pepper and garlic in a food processor. Pour prepared mixture into dampened Jelly Bag or cheese cloth-lined sieve suspended over a deep container. Let juice drip, undisturbed, 2 hours or overnight (squeezing bag may cause cloudy jelly).
2. Measure 1-1/2 cups pepper juice into a large, deep stainless steel saucepan. Stir in chopped red pepper, wine and balsamic vinegars, and lemon juice. Whisk in pectin until dissolved. 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; skim foam and pour into hot jars then complete the normal canning process.