

# PEPPER JELLY

Maurine Ruth

**comments**

This can be served instead of mint jelly with meat, however, it is wonderful scooped over a slab of cream cheese, with crackers on the side.

It lasts a long time (like jelly), in sealed jars in your pantry.

**notes**

Before starting this, either purchase small jars, or collect the ones you've been meaning to use, and sterilize them. Whatever you use must be sealable.

Makes 12 4-oz. jars with 5-6 oz. extra.

## Ingredients

**prepare in advance**

**Measure**

6-1/2 C sugar  
1-1/2 C cider vinegar

**Remove seeds and stems, then chop into small pieces**

2 green bell peppers  
1 large red bell pepper

**Drain and chop (if not already chopped)**

4 oz. jar of jalapeño peppers

**Have available**

Certo ( one 6 oz. bottle , or 2 3-oz. packages)  
12 small sterilized jars

**complete recipe**

Mix in saucepan the sugar, vinegar, red and green peppers, and jalapeño peppers.

Cook over low heat 10 minutes; stir occasionally.

Let it set 25 minutes (jars may be sterilized while this cooks).

Add the Certo and stir well.

Put into hot, sterilized jars and seal.

Turn each jar upside down a few seconds in order to further seal.