

RECIPE | PEPPERS

PEPPER JELLY JAR



PURE-FLAVOR.COM

PEPPER JELLY JAR



30 min

20 min | **10 min**
PREP. | COOKING



2



easy

INGREDIENTS

- 1** Pure Flavor® Red Sweet Bell Pepper
- 1** Pure Flavor® Yellow Sweet Bell Pepper
- 1** package pectin
- 5 cups** white sugar
- 1 cup** apple cider vinegar
- 2 8 oz** canning jars

DIRECTIONS

- 1** Place the peppers into a large saucepan over high heat. Add the apple cider vinegar and pectin. Bring the mixture to boil while stirring.
- 2** Stir in sugar slowly and boil for 3 minutes. Remove from heat.
- 3** Fill the jars to ¼ inch from the top. Cover with lids.
- 4** Place jars into canning rack, slowly lower the jars into the canner and let the water cover completely. Bring water to a boil for 5 minutes.
- 5** Remove jars and let them cool.