



RECIPE | PEPPERS

PEPPER JELLY JAR



20 min
PREP.



2



easy

30 min

10 min
COOKING



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.

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