



RECIPE | PEPPERS

SWEET BELL PEPPER JELLY



20 min

15 min
PREP.

5 min
COOKING



20



easy

INGREDIENTS

Recipe created by *Lauren Brittain*

- 1 Pure Flavor® Red Sweet Bell Pepper, chopped
- 2 cups blackberries
- 1 cup raw honey
- ½ cup jalapenos, diced
- ¼ cup lemon juice
- ¼ cup water
- 2 tbsp pectin



DIRECTIONS

- 1 Add the blackberries and lemon juice to a blender and blend until smooth.
- 2 In a heavy saucepan over medium-high heat, add the berry mixture, water and peppers, then bring to a boil. Gradually add the pectin while stirring constantly. Add the honey and bring to a rapid boil, continuing to stir constantly for 3 to 4 minutes.
- 3 Remove from heat and ladle the hot pepper jelly into 2 separate mason jars. Allow them to cool before placing in the fridge to set over night. Store in the fridge and use within 10 to 12 days after opening.

Chef's Tip: Include Yellow and Orange Sweet Bell Peppers for a vibrant mix of sweet flavors.