

Raspberry Pepper Jelly



FROM THE KITCHEN OF
DEBBIE MACOMBER

This pepper jelly gets kicked up a notch with the addition of raspberries. With numerous uses like topping a burger, glazing salmon, the base for a vinaigrette, and serving alongside cream cheese and crackers, this is a smart use of your crop of raspberries and jalapeño peppers. A jar of this raspberry pepper jelly makes a wonderful hostess gift as well!

Makes 6 Half Pints

Ingredients

3 cups raspberries
6 jalapeños, minced
1 green bell pepper, minced
1 ½ cups sugar
1 cup apple cider vinegar
1 box no-sugar-needed pectin
6 pint canning jars and lids,
sterilized and kept warm

Directions

Puree raspberries in a blender. Push puree through a sieve until all the juices are extracted from the pulp; discard seeds.

In a large pot, bring the raspberry juice, jalapeños, bell pepper, sugar, and vinegar to a boil. Boil for 3 minutes. Whisk in the pectin and bring to a vigorous boil that does not stop bubbling when stirred. Boil for 1 minute. Remove from heat and skim off any foam with a metal spoon.

Ladle into jars, leaving a ¼ inch headspace. Wipe rims clean, then screw on lids.

Place the jars on an elevated rack in a canner. Fill pot with enough water to cover the jars by 2 inches; cover. Bring to a boil, then process jars for 5 minutes.

Remove jars to a towel and let sit, upright, for 24 hours. Check the seal by pressing on the lids. If it springs back, it did not seal and must be refrigerated immediately and consumed within 3 weeks.