



HOT PEPPER JELLY

- 1 1/2 Cups Cider Vinegar
- 1 Cup Chopped Green Pepper
- 3 Tablespoons Hot Pepper Sauce
- 6 1/2 Cups Sugar
- 3 Ounces Liquid Fruit Pectin
- Hot Paraffin

DIRECTIONS

1. In a food processor, place vinegar, green pepper and hot pepper sauce.
2. Whir until smooth. In a heavy saucepan, combine pepper mixture and sugar.
3. Cook and stir over medium heat, bringing mixture to just below the boiling point.
4. Continue stirring until sugar is dissolved, about 5 minutes.
5. Remove from heat.
6. Stir in pectin and mix well.
7. Skim off any foam.
8. Pour into hot jars.
9. Cover with 1/8 inch of hot paraffin or process in a boiling water bath for 10 minutes.