

Zesty Red Pepper Jelly

This recipe from Denise Fantinato, was one of the most popular products she sold when she was a vendor at our markets. Now the secret is out of the bag!

Ingredients

10 oz. Red bell peppers, stems & seeds out
2 oz. Jalapeno peppers, stems out, seeds in
¾ cup Red Wine vinegar
¾ cup White vinegar
1 Box Pectin crystals
1 tsp. Sunflower Oil
5 ½ cups Sugar



In a Cuisinart, purée the raw peppers until they become liquid. If you don't have a Cuisinart, chop finely and use a stick hand blender in a narrow container. Add 1 tablespoon of either of the vinegars if you need liquid to get it going.

Place pepper purée, vinegar, pectin and oil in a large pot over high heat (watch your heat). Blend thoroughly. When ingredients reach a boil, add sugar. Bring back to a boil, scraping sides of pot frequently. Boil hard 1 minute.

Immediately pour into hot sterilized 250 ml jars and seal with 2-part lids.

Boil in hot water bath for 5 minutes.

Leave for 24 hours till cooled and sealed.

Alternative: Jalapeno Pepper Jelly

Use 12 ounces of jalapenos with seeds instead of red bell peppers and use 1.5 cups of white vinegar only - no red wine vinegar. For a milder jelly, remove seeds from jalapenos.

See the Vancouver Farmers Market's food preservation tip card on Canning, Using the Boiling Water Method or go to www.eatlocal.org/makeitlast