

## **Habañero Pepper Jelly**

*makes 4 cups*

1 pound sweet peppers (red or orange is best)

5 habañero peppers (optional)

5 cups sugar

1 1/2 cup white vinegar

1 packet (or 6 tablespoons) powdered pectin

1 teaspoon butter (to prevent foaming)



Fill your canning pot with water and bring to a boil. Put the jars in the water to sterilize. I like to use 4 ounce jars for this jelly, but 8 ounces work fine too.

Wash, stem, and remove seeds from the peppers. You may want to use gloves when dealing with the habañeros. Mince the peppers either by hand or in a food processor. Do not puree.

Combine the minced peppers, vinegar, pectin, and butter in a medium-size pot. Bring to a boil.

Add the sugar and stir until the sugar dissolves. Once the mixture returns to a boil, set the timer for one minute. Stir the pot constantly. At the end of one minute, turn off the heat. Ladle the hot jelly into sterile jars leaving a 1/2 inch head-space. Top with a clean, new lid and screw down the band. Process in a boiling water bath for 10 minutes.

See [Home Canning Basics](#) for more information about the canning process.

Serve the Habañero pepper jelly with a cheese course, as a killer sandwich spread, or however you see fit.