



[www.goinglocal-info.com](http://www.goinglocal-info.com)

## Habanero Jelly

*I use hot pepper jelly on everything from grilled meats and fish to peanut butter and jelly sandwiches. And who can resist a cracker spread with cream cheese with a dollop of hot pepper jelly on it? I love the “sweet heat” but don’t like biting directly into a piece of hot pepper, so I created this method to get all of the flavor from the hot peppers with none of the “bite”.*

3 habanero peppers  
1 cup finely chopped orange, red or yellow bell pepper  
3 cups extra fine white sugar  
1 cup white vinegar (5% acidity)  
1 pouch CERTO liquid pectin

Take a pair of kitchen shears or a small paring knife and cut several small slits in each of the habaneros. This will allow the oil of the pepper to infuse the jelly as it is cooking.

Put the habaneros, bell peppers, sugar and vinegar into a large saucepan and bring to a full rolling boil (one that does not stop when you stir it) over medium high heat.

Boil for a full 5 minutes. Stir the mixture constantly with a wooden spoon to avoid burning.

Remove pan from the heat.

Immediately stir in the pectin.

Remove the habaneros with tongs and discard.

Ladle the mixture into sterilized half pint canning jars, using a wide mouth plastic funnel, with two piece lids leaving ¼ inch headspace. Wipe rims. Apply prepared lids and rings; tighten gently. Process in a boiling water bath canner, following manufacturer’s instructions, for 10 minutes. Remove jars to a wire rack to cool completely. You can store the processed jelly in a cool dry place for up to one year.

If you don’t want to “can” the jelly, you can ladle the hot mixture in sterilized heatproof glass jars with plastic caps, let it cool completely and store it in your refrigerator for up to 2 weeks.

Makes approximately 3 half pint jars.

NOTE: While the jelly is cooling, you may notice that the chopped peppers start floating to the top of the jar. If this happens, after the first 30 minutes of cooling, lightly grasp the top of the jar, protecting your hand from the heat of the jelly with a pot holder or several thicknesses of a cotton kitchen towel, and gently turn the jar back and forth a bit to redistribute the peppers in the jelly. You may have to do this a few times as the jelly cools to evenly suspend the peppers throughout the jar.

*Victoria Wesseler*