

RED PEPPER JELLY

GOOD
DOT'S recipe

2 1/2 LBS. RED BELL PEPPERS, QUARTERED
AND SEEDED

2 TSP. CHILI POWDER

2 CUPS CIDER VINEGAR

2/3 CUPS LEMON JUICE

1 TSP. SALT

10 CUPS SUGAR

1 - 6 OZ. BOTTLE FRUIT PECTIN

ADD 1/3 PEPPERS AND CHILI POWDER TO FOOD PROCESSOR. PROCESS UNTIL LIQUID WITH BITS OF PEPPER. RESERVE. REPEAT UNTIL ALL PEPPERS ARE CHOPPED. PLACE PEPPER LIQUID IN A LARGE KETTLE. ADD VINEGAR, LEMON JUICE, AND SALT. BOIL RAPIDLY FOR 10 MINUTES. STIR IN SUGAR AND BOIL FOR 5 MINUTES. STIR IN PECTIN AND BOIL FOR 1 MINUTE. REDUCE HEAT AND LADLE INTO HOT, STERILE JARS. SEAL WITH MELTED PARAFFIN WAX. MAKES 6 PINTS.