PEPPER JELLY

4 GREEN PEPPERS WASHED AND CHOPPED

7 JALAPENO PEPPERS PROCESS IN FOOD PROCESSOR

7 CUPS OF SUGAR

2 ENVELOPES OF CERTO

2 CUPS OF WHITE VINEGAR

PUT JARS ON TO BOIL FIRST—PUT LIDS IN A SEPARATE POT

PROCESS THE JALEPENO PEPPERS UNTIL FINE

PUT PEPPERS IN A POT WITH WITH 2 CUPS OF WHITE VINIGAR. WHEN IT COMES TO A BOIL ADD

7 CUPS OF SUGAR.

LET IT COME TO A ROLLING BOIL ………….. BOIL FOR 15 MINUTES

SKIM OFF ANY FOAM

ADD 2 ENVELOPES OF CERTO

COOK ANOTHER 5 MINUTES

HANDLE JARS WITH STERILE TONGS AND FILL TO THE RIM… DO NOT TOUCH TONGS OR LIDS

COVER AND SET ASIDE TO COOL

TAKES ABOUT 8 HOURS TO GEL MAKES ABOUT 8, ½ PINT JARS

\*\*\*\* MAY WANT TO WEAR GLOVES WHEN HANDLING CHOPPING JALAPENO PEPPERS BURN HANDS