

- Prep Time: 25 minutes
- Cook Time: 15 minutes
- Water Bath Processing Time: 10 minutes
- Total Time: 50 minutes (plus 12-24 hours cooling time)
- Yield: 6 half-pint (8 oz / 250 ml) jars
- Recipe Difficulty: Intermediate
- Heat Intensity: Medium (approx. 2,500 – 5,000 Scoville Heat Units)

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Understanding Heat Intensity & Pepper Selection

The beauty of homemade pepper jelly lies in its versatility. By controlling the mix of sweet bell peppers and hot peppers, you can tailor the spice profile to match your exact tolerance.

Heat Level	Pepper Combination	Scoville Scale Estimate
Mild / Sweet	2.5 cups Red Bell Pepper + 0.5 cups Jalapeños (seeds removed)	500 - 1,000 SHU
Medium (As Written)	1.5 cups Red Bell Pepper + 1.5 cups Jalapeños (with seeds from 2)	2,500 - 5,000 SHU
Hot	1.5 cups Red Bell Pepper + 1 cup Jalapeños + 0.5 cups Serrano Peppers	8,000 - 15,000 SHU
Extra Hot	1.5 cups Red Bell Pepper + 1 cup Jalapeños + 2 Habanero Peppers	30,000+ SHU

Pro Tip: Always wear food-safe gloves when handling, seeding, and chopping hot peppers. The capsaicin oils cling to skin and can cause severe burning if you touch your face or eyes.

Ingredients

- 1.5 cups finely diced red bell pepper (approx. 2 large bell peppers)
- 1.5 cups finely diced jalapeño peppers (approx. 5-7 medium jalapeños)
- 1.5 cups apple cider vinegar (5% acidity is essential for safe canning)
- 5 cups granulated white sugar (do not reduce; sugar is necessary for proper gel)

formation with liquid pectin)

- 2 pouches (3 oz / 85 ml each) liquid fruit pectin (such as Certo)
- 1/2 tsp unsalted butter (optional, prevents foaming during boiling)

Cooking Tools Required

- 6 half-pint (8 oz) canning jars with new lids and bands
- Large stockpot or water-bath canner with rack
- Large, heavy-bottomed stainless steel saucepan or Dutch oven
- Food processor or sharp chef's knife
- Canning funnel, jar lifter, and bubble-remover tool

1. Prepare Equipment: Ensure sterilisation and safety before cooking.

1. Wash jars, lids, and screw bands in warm, soapy water.
2. Place jars into your water-bath canner, fill with water covering the jars by 1 inch, and bring to a simmer (180°F / 82°C) to keep warm.

3. Place new lids in a small bowl of warm water to soften the sealing compound.

2. Prep the Peppers: Achieve consistent texture for jelly setting.

1. Wash peppers thoroughly under cool running water.
2. Stem and core the red bell peppers and jalapeños. Remove seeds and white ribs if you prefer a milder jelly, or reserve seeds to increase spice.
3. Pulse peppers in a food processor until finely minced, or chop by hand. Ensure pieces are uniform (about 1/8-inch dice). Measure exactly 3 cups total.

3. Boil the Jelly Base: High intensity boil required.

1. In a large heavy-bottomed pot, combine the minced peppers, apple cider vinegar, granulated sugar, and butter.
2. Turn heat to High and bring the mixture to a full rolling boil (a boil that cannot be stirred down), stirring constantly with a wooden spoon.

4. Add Pectin and Hard Boil: Critical timing for set consistency.

1. Once reaching a full rolling boil, quickly pour in both pouches of liquid pectin, scraping out all liquid from the packets.
2. Return the mixture to a hard rolling boil over High Heat.

3. Boil hard for exactly 1 minute, stirring continuously.
4. Remove pot from heat immediately after 60 seconds.
5. Jar and Process: Water bath canning procedure.
 1. Skim off any residual foam from the top of the jelly with a metal spoon.
 2. Ladle hot jelly into prepared warm jars using a funnel, leaving 1/4-inch headspace at the top.
 3. Run a bubble remover tool inside the jar walls to release trapped air bubbles.
 4. Wipe jar rims clean with a damp paper towel to ensure a tight seal. Place lid on top and screw band on until fingertip tight.
 5. Lower jars into boiling water bath canner (ensure jars are covered by 1 inch of water). Process over High Heat for 10 minutes (adjust for altitude).
 6. Remove jars with a jar lifter and place on a towel-lined counter undisturbed for 12 to 24 hours.

Storage & Shelf Life

- Unopened (Canned): Stored in a cool, dark, dry place, water-bath processed pepper jelly

maintains peak quality and flavor for up to 12–18 months.

- Opened Jars: Refrigerate immediately after opening. Keeps fresh for up to 2 months in the refrigerator.
- Unprocessed (Quick Freezer Method): If skipping the water bath processing, let jars cool to room temperature, seal, and store in the refrigerator for up to 3 weeks or freeze for up to 6 months.

Nutritional Information

Serving Size: 1 Tablespoon (approx. 20g)

Servings Per Recipe: ~96 tablespoons (6 half-pint jars)

Nutrients	Amount per Serving	% Daily Value
Calories	45 kcal	—
Total Fat	0g	0%
Saturated Fat	0g	0%
Sodium	0mg	0%
Total Carbohydrate	11g	4%
Dietary Fiber	0g	0%
Sugars	11g	—
Protein	0g	0%
Vitamin C	6mg	7%