- Prep Time: 20 minutes
- Cook Time: 25-30 minutes
- Process Time (Water Bath Canning): 10 minutes
- Total Time: 1 hour
- Skill Level: Intermediate

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Ingredients

- 5 cups Granulated Sugar
- 1 ½ cups Apple Cider Vinegar
- 1 cup Finely Chopped, Seeded Jalapeño Peppers (about 10-12 medium peppers)
- 1 cup Finely Chopped Green Bell Pepper (about 1 large pepper)
- 2 teaspoons Coarsely Cracked Black Pepper
- 1 (3-ounce) pouch Liquid Pectin (e.g., Certo)
- ½ teaspoon Butter (optional, to reduce foaming)

Equipment

- Large, heavy-bottomed pot (at least 6-quarts)
- Wooden spoon
- Fine-mesh strainer or slotted spoon
- 6 sterilized half-pint canning jars, lids, and bands

- Water bath canner with a rack
- Jar lifter and lid magnet
- Kitchen thermometer

Instructions

Phase 1: Preparation & Mise en Place (Time: 15-20 mins | Intensity: Low)

1. Sterilize Your Jars: Wash jars, lids, and bands in hot, soapy water. Rinse thoroughly. Keep jars hot in a water bath canner or a low-temperature oven until ready to use. Place lids in a small saucepan of simmering (not boiling) water.

2. Prepare the Peppers: This is the most important step for controlling the heat. Wear gloves to protect your hands. Cut the jalapeños in half lengthwise. Using a spoon, carefully scrape out and discard the seeds and white pith (the source of most of the heat). Finely chop the peppers. For a spicier jelly, you can leave in some of the seeds. Finely chop the green bell pepper.

3. Measure and Set: Measure out all your ingredients. This is crucial, as the jelly-making process moves quickly once the sugar is added.

Phase 2: The Infusion (Time: 10 mins | Intensity: Medium)

1. In your large, heavy-bottomed pot, combine the chopped jalapeños, green bell peppers, and apple cider vinegar.

2. Bring the mixture to a boil over medium-high heat.

3. Reduce the heat and simmer for 5 minutes. This softens the peppers and infuses the vinegar with their flavor.

4. Optional Texture Step: For a smoother, more traditional jelly, strain the mixture through a fine-mesh strainer, pressing down on the solids to extract all the flavorful liquid. Discard the solids. For a more rustic jelly with bits of pepper, you can skip this step. *We recommend keeping the peppers for added texture and visual appeal.*

5. Return the liquid (and peppers, if using) to the pot. Stir in the coarsely cracked black pepper and the optional butter (this helps minimize foam).

Phase 3: The Boil (Time: 5-10 mins | Intensity: High)

1. Crucial Step: Add the 5 cups of sugar all at once. Stir constantly over medium-high heat until the sugar is completely dissolved. Scrape the bottom of the pot to prevent scorching.

2. Once the sugar is dissolved, increase the heat to high and bring the mixture to a full, rolling boil—a boil that cannot be stirred down. This is where the magic happens.

3. Boil hard for 5 minutes, stirring constantly. Watch the clock and the pot carefully. The mixture will foam up significantly. Adjust the heat as needed to maintain a rolling boil without letting it boil over.

Phase 4: Set and Jar (Time: 5 mins | Intensity: High)

1. After 5 minutes of hard boiling, quickly stir in the entire pouch of liquid pectin.

2. Return to a full, rolling boil and boil for exactly 1 minute, stirring constantly. Do not overcook, or the jelly will be too firm.

3. Remove the pot from the heat. Skim off any foam that has formed on the surface with a metal spoon. (A tiny bit of butter helps this foam dissipate).

4. Ladle the hot jelly immediately into your hot, sterilized jars, leaving ¼-inch of headspace at the top.

5. Wipe the rims of the jars with a clean, damp cloth. Center the lids on the jars, and screw the bands on until fingertip-tight.

Phase 5: Water Bath Processing (Time: 10 mins | Intensity: Medium)

1. Carefully place the filled jars onto the rack in your water bath canner. Ensure there is at least 1 inch of water covering the tops of the jars.

2. Bring the water to a gentle, rolling boil. Process the jars for 10 minutes (adjust for altitude if necessary).

3. Using a jar lifter, carefully remove the jars from the canner and place them on a towel-lined counter. Do not disturb them.

4. Let the jars cool completely (12-24 hours) undisturbed. You should hear a satisfying “ping” as each jar seals. Check the seals by pressing the center of each lid; it should be firm and not move.

Final Step: Label and store in a cool, dark place for up to a year. Once opened, refrigerate and enjoy within a month.

Nutrition Information (per 1 tablespoon serving)

Please note: This is an estimate based on standard ingredient values. Actual nutritional content may vary.

- Calories: 50
- Total Fat: 0g
- Saturated Fat: 0g
- Trans Fat: 0g

- Cholesterol: 0mg
- Sodium: 0mg
- Total Carbohydrates: 13g
- Dietary Fiber: 0g
- Total Sugars: 13g
- Includes 12g Added Sugars
- Protein: 0g