Prep Time: 25 minutes | Cook Time: 20–25 minutes | Total Time: 50 minutes | Skill Level: Easy | Intensity: Low–Moderate (constant stirring required during the rolling boil)

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Why You'll Love This Recipe

Pineapple Jalapeño Pepper Jelly is the sweet-and-spicy condiment your pantry has been missing. Sun-gold pineapple brings a tropical sweetness that tames the grassy heat of fresh jalapeños, while a splash of lime and apple cider vinegar keeps every spoonful bright and balanced. Serve it over cream cheese with crackers, glaze a pork loin, spoon it onto grilled chicken, or spread it on a turkey sandwich. It's a holiday gift favorite and a summer cookout

staple — all in one jar.

Ingredients

- 3 cups fresh pineapple, finely chopped (about 1 medium pineapple; canned in 100% juice works in a pinch — drain well)
- 4–6 fresh jalapeño peppers, stemmed and finely minced (see Heat Level note below)
- 1 cup apple cider vinegar
- 3½ cups granulated sugar
- 2 tablespoons fresh lime juice (about 1 lime)
- ½ teaspoon kosher salt
- 1 (3 oz) pouch liquid pectin (such as Certo)
- Optional: ½ teaspoon red pepper flakes for extra kick, or 2 drops green food coloring for a vibrant jewel tone

Equipment: Large heavy-bottomed pot (at least 6 quarts), canning jars with lids, water-bath canner or large stockpot, funnel, ladle, candy thermometer (optional but helpful)

Heat Level Guide

- Mild: 4 jalapeños, seeds and membranes removed
- Medium: 4 jalapeños with seeds, or 6 jalapeños seeded
- Hot: 6 jalapeños with seeds and membranes intact, plus optional red pepper flakes

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Step-by-Step Instructions

Step 1: Prepare the Fruit and Peppers (10 minutes | Intensity: Low)

Finely chop the pineapple — smaller pieces distribute more evenly and soften during cooking. Mince the jalapeños as finely as you can; uniform pieces ensure even heat in every jar. Wear gloves when handling jalapeños and avoid touching your face.

Step 2: Sterilize Your Jars (10 minutes | Intensity: Low)

Wash jars and lids in hot soapy water. Keep jars hot in a 200°F oven or a pot of simmering water until ready to fill. If you plan to store the jelly at room temperature, prepare your water-bath canner now; if refrigerating and using within 3 weeks, simple hot-soapy washing is sufficient.

Step 3: Combine and Macerate (5 minutes | Intensity: Low)

In your large pot, combine the pineapple, jalapeños, apple cider vinegar, lime juice, and salt. Stir well and let sit 5 minutes — this brief maceration draws out the fruit's natural juices and blooms the pepper flavor.

Step 4: Add Sugar and Bring to a Simmer (5–7 minutes | Intensity: Moderate)

Stir in the sugar. Place the pot over medium-high heat and bring to a full rolling boil, stirring constantly to prevent scorching. The mixture should bubble vigorously across the entire surface.

Step 5: The Rolling Boil (1 minute | Intensity: High — stay at the stove)

Once at a hard rolling boil that cannot be stirred down, stir in the liquid pectin all at once. Return to a full rolling boil and boil hard for exactly 1 minute, stirring constantly. Do not walk away — pectin sets fast and can foam over.

Step 6: Skim and Test (2 minutes | Intensity: Low)

Remove from heat and skim off any foam with a metal spoon. To test the set, place a small spoonful on a chilled plate; after 30 seconds, it should wrinkle slightly when nudged. If it's still thin, return to a boil for 30 seconds more.

Step 7: Fill the Jars (5 minutes | Intensity: Moderate)

Ladle hot jelly through a funnel into hot sterilized jars, leaving ¼ inch headspace. Wipe rims clean with a damp cloth, apply lids, and screw bands finger-tight.

Step 8: Process (10 minutes | Intensity: Low)

Process jars in a boiling water bath for 10 minutes (adjust for altitude: add 5 minutes above 1,000 ft, 10 minutes above 6,000 ft). Carefully lift jars onto a towel-lined counter and let cool undisturbed for 12–24 hours. You'll hear the satisfying *pop* of lids sealing.

Step 9: Store (Intensity: None)

Label sealed jars and store in a cool, dark place for up to 12 months. Refrigerate any unsealed jars and use within 3 weeks. Refrigerate after opening.

Pro Tips

- Don't double the batch. Pectin sets best in single batches; doubling often yields syrup instead of jelly.
- Measure sugar exactly. Too little and the jelly won't set; too much and it will be stiff and overly sweet.
- Use fresh liquid pectin. Powdered pectin requires a different process and won't work with this method.
- Wear gloves. Jalapeño oils linger on hands and sting eyes.

Serving Suggestions

- Pour over a block of cream cheese; serve with wheat crackers
- Glaze grilled pork chops or chicken thighs in the last 5 minutes of cooking
- Swirl into yogurt or spread on cornbread
- Layer into a turkey, brie, and arugula panini

Nutrition Information

Per serving (1 tablespoon, approximately 16 servings per 8 oz jar):

Nutrient	Amount
Calories	45 kcal
Total Fat	0 g
Saturated Fat	0 g
Trans Fat	0 g
Cholesterol	0 mg
Sodium	15 mg
Total Carbohydrates	12 g
Dietary Fiber	0 g
Total Sugars	11 g
Added Sugars	10 g
Protein	0 g

Nutrient	Amount
Vitamin C	4% DV
Calcium	0% DV
Iron	0% DV
Potassium	20 mg