

Prep Time: 30 minutes

Cook Time: 25-30 minutes

Process Time (Water Bath): 10 minutes

Total Time: ~1 hour 15 minutes

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Ingredients

- 4 cups Honeycrisp apples, peeled, cored, and finely diced (about 4-5 medium apples)
- 1 cup fresh jalapeño peppers, stemmed, seeded, and finely minced (see notes for heat control)
- 1 cup apple cider vinegar

- 1/2 cup fresh lemon juice
- 1 box (1.75 oz) powdered fruit pectin (like Sure-Jell)
- 5 cups granulated sugar
- 1/2 tsp butter (optional, helps reduce foaming)
- 1/4 tsp ground cinnamon (optional, for a warm depth of flavor)

Equipment

- Large, heavy-bottomed stockpot (at least 6-8 quarts)
- Water bath canner or a very large pot with a rack
- 6-7 half-pint canning jars, lids, and bands
- Jar lifter, funnel, and lid magnet
- Cheesecloth (optional, for a clearer jelly)
- Wooden spoon or silicone spatula

- Candy thermometer (optional but recommended)
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Instructions

Part 1: Preparation & Sanitization (Time: 20 minutes | Intensity: Low)

1. **Sterilize Your Jars:** Begin by washing your jars, lids, and bands in hot, soapy water. Place the jars in your water bath canner, fill with water, and bring to a simmer (180°F) to keep them hot. Place the lids in a small saucepan of simmering water (not boiling) to soften the sealing compound. Keep everything hot until you're ready to fill.
2. **Prepare the Fruit:** Peel, core, and finely dice the Honeycrisp apples. You want small, uniform pieces so they incorporate well. Finely mince the jalapeños. For a milder jelly, remove all seeds and white membranes. For a medium heat, leave some seeds in. For a fiery version, leave all the seeds and membranes. Set aside.
3. **Measure and Mix:** In your large stockpot, combine the diced apples, minced jalapeños, apple cider vinegar, and lemon juice. Stir in the powdered pectin until it is fully dissolved.

Part 2: The First Boil (Time: 5-10 minutes | Intensity: Medium)

4. **Bring to a Hard Boil:** Place the pot over high heat and bring the mixture to a full, rolling boil (a boil that cannot be stirred down). Stir constantly to prevent scorching. This

should take about 5-10 minutes.

5. Add the Sugar: Once at a rolling boil, add the entire 5 cups of sugar all at once. Add the butter and cinnamon, if using. Stir continuously until the sugar is completely dissolved.
6. Return to a Hard Boil: Continue to stir and bring the mixture back to a full, rolling boil. This is the most critical step. Once it reaches a boil that cannot be stirred down, set your timer.

Part 3: The Second Boil & Set Test (Time: 1-2 minutes boiling + testing | Intensity: High)

7. The 1-Minute Boil: Boil the mixture for exactly 1 minute, stirring constantly. Be careful, as the sugary mixture can bubble up and splatter. If it looks like it will boil over, briefly lift the pot off the burner.
8. Test for Set: After one minute, remove the pot from the heat. To test if the jelly will set, place a small spoonful on a chilled plate and put it in the freezer for a minute. If it wrinkles when you push it with your finger, it's ready. If it's still too runny, return to a boil for another 30 seconds and test again.
9. Skim the Foam: Once the jelly has reached its set point, use a metal spoon to skim off any foam that has risen to the surface. (This is where the optional butter helps).

Part 4: Jarring & Processing (Time: 15 minutes | Intensity: Medium)

10. **Fill the Jars:** Carefully ladle the hot jelly into the hot, sterilized jars using a funnel. Leave 1/4-inch of headspace at the top of each jar. Wipe the rims of the jars with a clean, damp cloth to ensure a good seal.
11. **Seal the Jars:** Place the lids on the jars and screw on the bands until they are fingertip-tight (don't overtighten).
12. **Water Bath Processing:** Using your jar lifter, carefully lower the filled jars into the water bath canner, ensuring they are covered by at least 1-2 inches of water. Bring the water to a full boil and process for 10 minutes. (Adjust time for altitude if needed).
13. **Cool and Store:** Turn off the heat and let the jars sit in the hot water for 5 minutes before removing them. Use the jar lifter to transfer the jars to a towel-lined countertop. Let them cool undisturbed for 12-24 hours.
14. **Check the Seal:** After 24 hours, press the center of each lid. If it doesn't pop up and down, it's sealed. Any unsealed jars should be stored in the refrigerator and used within a few weeks. Store sealed jars in a cool, dark place for up to a year.

Tips & Variations for Perfect Pepper Jelly

- **Heat Control is Key:** The heat level of your jelly is entirely in your hands. The seeds and

white pith are where the capsaicin (the heat compound) is concentrated. Start with less and adjust. Remember, the heat will mellow slightly over time as the jelly sits.

- **A Clearer Jelly:** If you prefer a perfectly clear jelly, after dicing your apples and jalapeños, wrap them in a double layer of cheesecloth and simmer them in the vinegar and lemon juice for 15 minutes. Then, squeeze the cheesecloth to extract all the flavorful liquid, discarding the solids. Proceed with the recipe using the infused liquid.
- **The Apple Choice:** Honeycrisp apples are non-negotiable for this recipe's name, but their sweet-tart flavor and crisp texture are what make it special. In a pinch, a mix of Gala and Granny Smith would work, but it won't be the same.
- **Serving Suggestions:** This jelly is a superstar. Serve it:
 - Poured over a block of cream cheese and served with Wheat Thins or Ritz crackers.
 - As a glaze for baked ham, roasted pork tenderloin, or grilled chicken.
 - Stirred into a vinaigrette for a sweet and spicy salad dressing.
 - Layered in a grilled cheese sandwich with sharp cheddar and bacon.
 - As a condiment on a charcuterie board with cured meats and strong cheeses.

Nutritional Information (Estimated)

Please note that this nutritional information is an estimate and will vary based on your specific ingredients and final yield.

Serving Size: 1 tablespoon (approximately 20g)

Servings Per Recipe: ~112 (based on 7 cups total yield)

- Calories: 45
- Total Fat: 0g
- Saturated Fat: 0g
- Trans Fat: 0g
- Cholesterol: 0mg
- Sodium: 0mg
- Total Carbohydrates: 12g
- Dietary Fiber: 0g
- Total Sugars: 11g

- Protein: 0g