

John's & Lisa's Hot Pepper Jelly

John & Lisa Smigel

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Prep Time: 10 minutes

Cook Time: 60 minutes

Total Time: 70 minutes

Servings: 6 half pints

Calories: 739 kcal

Ingredients

- 20 Jalapeno peppers
- 1 red bell pepper chopped
- 1 green bell pepper chopped
- 5 ½ cups granulated sugar
- 1 ½ cup white vinegar
- ½ teaspoon salt
- 1 3-ounce pouch liquid pectin

1.a Place all peppers in a food processor and pulse until peppers are finely chopped. Empty into a mesh strainer and let excess liquid drain. (~10 minutes)

1.b Put sugar, vinegar, and salt in a large stock pot. Start heating to boil when peppers go into food processor. Heat to near boiling. Fill steamer with 3 quarts water and start heating (burner on high)

2. Add peppers and bring to a full boil over medium-high heat. Boil for 10 minutes. (~15-20 minutes)

3. Add pectin and boil for 1 more minute. Remove from heat.

4. Ladle jam into hot sterile jars using a wide-mouth funnel, leaving ¼ inch headspace. Wipe the rims with a paper towel. Top the jars with the lids. Use just your thumb and index finger so they are tight, but not too tight (~15 minutes)

5. Put jars in steamer and watch for needle to reach safe zone (maximum needle position just past white dot, about 10 minutes). Steam for 15 minutes. (~25 minutes total)

6. Turn off heat, leave with cover on for 5 minutes.

7. Remove and place on a towel about 1 inch apart. You should start hearing the jars seal with a pop. Leave jars untouched for 12 hours.

8. Check the seals. Press the middle of the lid. If the lid springs back when you remove your finger, you don't have a seal. Remove the rings and lift the jars up 1-2 inches while holding the lid edges. If the lid stays attached, you have a good seal and can store for 12 months.































