

Hot Pepper Jam

When using this recipe, Nana uses the less sugar needed SURE-JELL (pink box). She has taken the recipe from the box, but she has made the instructions easier to follow. Our family loves the jalapeno jam poured over the top of cream cheese and served with crackers. It is also good as a sweet and spicy relish for many dishes such as a pot of beans or spread on breakfast toast with a fried egg.

Ingredients

- 2 ½ cups chopped jalapenos
- ½ cup apple cider vinegar
- ½ cup water
- 3 cups sugar (split into ¼ and 2 ¾ cups)
- 1 box less sugar needed SURE-JELL (pink box)



Instructions

- ❖ Make sure to have jars cleaned and ready to pour jelly inside.
- ❖ Remove stems and deseed the jalapenos.
- ❖ Use a food processor to finely chop jalapenos, then measure exactly 2 ½ cups of jalapenos and place in a heavy saucepan.
- ❖ Add apple cider vinegar and water to the jalapenos.
- ❖ Measure exactly 3 cups of sugar into a bowl and set aside.
- ❖ Mix ¼ cup of the premeasured sugar with SURE-JELL (to prevent clumping) then add to the saucepan.
- ❖ On high heat, bring ingredients in the saucepan to a rolling boil – one that CANNOT be stirred down. Stir constantly.
- ❖ Add remaining sugar (2 ¾ cups), then return to a rolling boil. Boil exactly one minute stirring constantly.
- ❖ Ladle mixture into clean jars making sure to wipe rims of jars with a clean, wet cloth.
- ❖ Place flats and rings onto jars then water bath for 10 minutes.
 - To water bath, place filled jars on a rack in a large pot. Fill with water to 1 inch above the top of the jars. Bring to a boil over high heat, then lower to a simmer for 10 minutes. (Adding about ¼ cup of vinegar to the water bath will keep jars from developing a film on the outside.)
- ❖ Remove jam from water bath. Let stand for 24 hours before using or storing.