“The Local Buy” Recipe, Episode 712

Pepper Jelly
Courtesy of Holiday Memories Farm

Ingredients
• 2 cups peppers
• 7 cups sugar
• 1 ½ cups apple cider vinegar
• 2 pouches Certo

Directions
1. Fine chop peppers.
2. Combine and boil all ingredients except Certo. Stir often and watch closely because it will boil over easily. Let boil for 5 minutes.
3. Let cool for 5 minutes.
4. Add Certo, stir, and let set until partially congealed.
5. Pour into sterile jars.
6. Seal with paraffin or process as for canning.