

A recipe from

DAD'S CHILE COOKBOOK



Heat Rating:



Red Chile Pepper Jelly

I don't remember where I got this one; it's easy and beats most of the commercial ones for flavor. Control the heat by adjusting the number of chiles...

6-10 red Thai or Serrano chiles
1 cup red bell pepper purée (seedless)
6½ cup sugar
1½ cup white vinegar
¼ tsp salt
1 pkg (6 oz) pectin (or a 3oz pkg of liquid)
1 Tbsp butter
red food coloring (optional)

Prepare 8 half-pint canning jars and lids by sterilizing in boiling water.

Remove stem ends from the chiles and slice in half lengthwise. Remove seeds if you prefer, then place chiles in a food processor. Process until nearly puréed, then add red bell pepper purée. (You can start with fresh red bells, if you prefer.) Process until mix is smooth (or nearly so).

In a saucepan over medium heat, mix sugar, vinegar and salt. Add pepper purée. Bring to a simmer, then turn heat down to maintain simmer for 10 minutes. Pour in pectin, butter and coloring. Raise the heat a bit and bring to a boil, stirring frequently. Quickly and carefully pour jelly into half-pint jars and cover with lids; process in a boiling water bath for 10 minutes.

Chiles don't have pectin or acidity; so you need both for this jelly. I like the liquid pectin; it's in a neat pouch, just cut and add. Be sure to bring the liquid back to a rolling boil for a minute or two after adding the pectin or your jelly may not set!

Yield: Eight half-pints

Preparation time: 15 minutes

Cooking time: 30 minutes, including the canning run

