



Easy Pepper Jelly



12 oz. finely chopped peppers of your choice

2 Cups cider vinegar

6 Cups sugar

1- 3oz. Package of liquid pectin

Add chopped peppers and cider vinegar to large pot and bring to boil. Slowly add sugar and bring to a boil for one minute. Add liquid pectin and boil hard for 10 minutes, stirring constantly. Immediately add to jars or saucepan-let sit overnight.