

RASPBERRY HABANERO JELLY

INGREDIENTS

3 habanero peppers, deseeded and membranes removed (Be sure to wear gloves)
2 sweet red peppers
16 ounces frozen or fresh raspberries
2 1/4 cups water
1 cup vinegar
2 ounces dry pectin (powder, not liquid)
4 cups sugar

DIRECTIONS

Chop up peppers in a processor until they are chopped fine. Put all but 1/4 cup peppers in a saucepan with raspberries and water.

Bring to a boil; cover and reduce heat to simmer and cook 15 minutes. Press through a sieve or fine strainer. You should have 2 cups prepared juice.

Return juice to a clean pot. Add vinegar and reserved chopped peppers. Cool 15 minutes.

Add pectin. Bring to a rolling boil; add sugar. Bring back to a boil and boil hard for 2 minutes. Remove from heat; skim foam.

Ladle into hot 1/2 pint jars leaving 1/8" headspace.

To bottle, process in a boiling water bath for 5 minutes (for 4 oz. jars).

Note: jelly might be liquidy at first, but gels over the next 1 or 2 days.