

# Datil Pepper Jelly

(12 Half-Pint Jars)

1¾ c yellow, red, and/or orange bell pepper, without seeds, about 5 peppers  
3½ oz datil peppers, with seeds  
11 c sugar  
3 c apple cider vinegar  
3 pkg certo  
½ c bell pepper juice

Grind bell peppers in food processor; drain off the liquid reserving ½ cup of the juice.

In a well ventilated location, grind datil peppers; cover until needed.

Mix reserved bell pepper juice, vinegar, and sugar in large pot. Bring to a boil, about 10 minutes, stirring constantly; boil for 7 minutes.

Add both ground peppers mixing well; cook for 2 minutes.

Cool for 5 minutes, then add certo. Bring to a full rolling boil for 2 minutes.

Cool for 5 minutes, then skim and pour into sterilized jelly jars.

Place in hot water bath for 5 minutes.