



# Preserve Today, Relish Tomorrow

## UCCE Master Food Preservers of El Dorado County

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## Balsamic Red Pepper Jelly

*A pepper is a pepper is a pepper. You may use any combination of peppers as long as the total amount called for in the recipe is not changed. All sweet peppers, all hot peppers, or a combination as suggested in this recipe.*

Makes about seven 4-ounce jars

- 5 medium red bell peppers, stemmed and seeded
- 3 medium jalapeno peppers, stemmed and seeded
- 2 cloves of garlic
- ½ cup red wine vinegar
- 3 tbsp balsamic vinegar
- 2 tbsp lemon juice
- 1 package regular powdered fruit pectin
- 3 ¼ cups granulated sugar

Finely dice enough red pepper to measure ½ cup and set aside. In a blender or food processor fitted with a metal blade, puree remaining red peppers, jalapeno peppers and garlic until smooth.

Transfer puree to a dampened jelly bag or a strainer lined with several layers of dampened cheesecloth set over a deep bowl. Let drip, undisturbed, for 30 minutes. Measure 1 ½ cups pepper juice. If you do not have the required amount, add ½ cup boiling water to the remaining pulp in the jelly bag to extract additional juice.

Transfer pepper juice to a large, deep stainless-steel saucepan. Add reserved diced red pepper, red wine vinegar, balsamic vinegar, and lemon juice. Whisk in pectin until dissolved. Bring to a boil over high heat, stirring frequently. Add sugar all at once and return to a full rolling boil, stirring constantly. Boil hard, stirring constantly, for 1 minute. Remove from heat and quickly skim off foam.

Ladle hot jelly into hot jars, leaving ¼-inch headspace. Remove air bubbles and adjust headspace, if necessary, by adding more hot jelly. Wipe rim. Center the lid on jar. Screw band down until resistance is met, then increase to fingertip tight.

Process half-pint jars in a boiling water bath or atmospheric steam canner for:  
0-1000ft. = 10 minutes, 1001-6000 ft. = 15 minutes, above 6000 ft. = 20 minutes.

Before removing canner lid, wait 5 minutes for both boiling water and steam canner, then remove jars, cool, and store. Cool jars for 12-24 hours, wash, label, and store in a cool dark.

*Source: Ball Complete Book of Preserving*

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