

# How to make red-pepper jelly

Making jelly is easier than you think. Here's how to put away a batch of the mild (or red-hot) spread in under half an hour. **by Victoria Walsh | photographs by Janet Bailey**

**PREP 15 MIN**  
**COOK 5 MIN**  
**MAKES 3 CUPS (750 mL)**

**6 red bell peppers**  
**3 cups (750 mL) granulated sugar**  
**½ cup (125 mL) cider vinegar**  
**1 to 2 tsp (5 to 10 mL) Tabasco, preferably chipotle-flavoured**  
**85-mL pouch Certo liquid pectin**  
**3 screw-top rings and new vacuum-seal lids**  
**3 canning jars that each hold 1 cup (250 mL)**



1

**Begin by sterilizing** jars and lids. (See opposite page.) Core and seed peppers, then cut into pieces. Place in a blender or food processor. Pulse until finely diced. Turn into a sieve set over a bowl to collect juice. Press with the back of a spoon to extract juices. When you have a cup (250 mL) of juice, discard solids.



2

**Pour 1 cup (250 mL) juice** into a large saucepan and set over high heat. Stir in sugar, vinegar and Tabasco. Bring to a boil, stirring occasionally. Then stir in liquid pectin. Bring back to a boil. Continue stirring constantly, while jelly boils vigorously, for 1 min. Remove from heat.

3

**Using a metal ladle** or a large spoon, skim off and discard any foam as it forms on top of the jelly. The foam will cloud the jelly. Be careful because the liquid is extremely hot.



4

**Ladle into warm** sterilized jars. Using a damp cloth, wipe rims of jars clean. Fit flat vacuum-seal lids on top of jars, then screw on rings. The heat from the jelly will cause the lids to seal. Let jars stand on counter until completely cool, from 12 to 24 hours.

FOOD STYLING: MARILYN DUNPHY, PROP. STYLING: GENEVIE WISEMAN/JUDY INC. SAUCEPAN: PEPPER MILL KITCHEN, TEA CUP: WILLIAM ASHLEY

## Prep your jars

Be sure to sterilize jars before you start to make jelly. Check jars (even new ones) for cracks or chips. Only use jars in perfect condition. Sterilize both jars and lids by running through a full cycle of the dishwasher, then leave inside to keep warm until ready to use. Or thoroughly wash jars and lids. Then dry well and set on a baking sheet in a 225F (110C) preheated oven, until ready to use.

**TIP You can reuse the metal rings but not the flat vacuum-seal metal lids designed for canning jars. They seal properly only once.**



**5 Test vacuum seal** on jars by removing rings. Push on centre of each lid. It should not have any give. Screw rings back on. Store in pantry up to 3 months. After opening, or if jar didn't seal properly, store in fridge up to 1 month. Great over bagels, Camembert or roasted pork.

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Watch a step-by-step jelly demo by our food specialist, Victoria Walsh, on ChatelaineTV.

