

Cranberry Hot Pepper Jelly

Appetizer



ingredients

1 pc	large diced red pepper
2 pc	habanero peppers
2 pc	Bird's Eye Thai peppers
1 tsp	butter
1 ½ cup	fresh cranberries
½ cup	red wine vinegar
5 ½ cup	white sugar
1 pouch	liquid pectin
¼ cup	lime juice lime zest

instructions

- Place 9-10 clean jelly jars and rings into a roaster or large pan and sterilize in a boiling water bath.
- Wash all peppers thoroughly and remove the stem, seeds and membrane. The habaneros and thai chili peppers can burn the skin on your hands so protect your hands by using disposable gloves or plastic wrap as a makeshift glove. Dice the peppers in the food processor and make sure you have at least 1 ¼ cup of pepper, including the juice.
- Put the cranberries into the food processor and pulse until finely ground. Combine in the saucepan with the peppers. Add the red wine vinegar, the pectin, lime juice, zest and 1 tsp butter. Bring to a boil and reduce heat to medium. Simmer uncovered for five minutes.
- Add the sugar and bring to a full rolling boil for one minute, stirring constantly. Remove from heat. Put the lids into the hot water bath with the jars so that they are hot when you put them on the jars.
- Bottle the hot jelly into the hot sterilized jars using a glass pyrex measuring cup - but don't fill to the top. Wipe rims of jars with a dampened, clean paper towel and then centre a hot lid on top of the jar. Put the rings on the jars and process in a boiling hot water bath for 5 minutes.

