

Uncle Queso's Jalapeño Jelly

This sweet and spicy jelly is Uncle Queso's most recent obsession. He bought a jar of it at a farmers market a ways back, and spent damn near a year trying to recreate it. He's finally satisfied enough to share it with you.

INGREDIENTS:

- $\frac{3}{4}$ pounds jalapeño peppers, chopped
- 1 green bell pepper, cored, seeded, and chopped
- 6 cups sugar
- 1 $\frac{1}{2}$ cup cider vinegar
- $\frac{1}{4}$ cup fresh squeezed lemon juice
- 1 teaspoon salt
- 1 3 ounce pouch liquid pectin

DIRECTIONS:

1. Place all peppers in a food processor and pulse until finely chopped. Pour into a mesh strainer and drain off excess liquid.
2. Place the peppers in a large stock pot and add in the sugar, vinegar, lemon juice and salt. Bring to a boil over medium-high heat and boil for 10 minutes. Add the pectin and boil 1 more minute. Remove from heat, ladle into jars, top with a lid, let cool on the counter for 24 hours, then refrigerate.
3. To preserve for unrefrigerated storage, ladle jelly into sterile jars, leaving $\frac{1}{4}$ inch headspace. Top the jars with the lids and then seal jars in a boiling hot water bath for 10 minutes. Otherwise, store in the fridge for up to a month.

MY NOTES: *

* Keep this recipe a secret from your mother-in-law. Also, hide it from your ultra-competitive neighbor, or that friend that's a big time one-upper. They don't need additional ammunition. This is now your recipe. Use it wisely. If you must share, impress your friends by sending them to www.UncleQueso.com, and recommend they download a recipe card there. And don't forget to suggest they make a small donation to support the ongoing search for the perfect grilled cheese sandwich.

