**Jalapeno Freezer Jelly**

[**ms-notsoperfect.com**/2011/05/jalapeno-freezer-jelly.html](http://www.ms-notsoperfect.com/2011/05/jalapeno-freezer-jelly.html)

Our garden has been pumping out some super spicy jalapenos and I thought it would be a great time to make jalapeno jelly with them. What you need:

* about 6 cups jalapeno peppers, sliced in half lengthwise and seeded (I leave a bunch of seeds in too. I like it hot)
* 1  1/4 cups apple cider vinegar
* 1 (1.75 oz) box of pectin powder (I used Sure-Jell)
* 5 cups sugar
* freezer safe jars with lids, washed

What you do:
Toss the jalapenos and vinegar in a blender. Pulse the mixture into small bits, don't  make them super fine. In a saucepan combine the jalapeno vinegar mixture and pectin. Heat until boiling, add sugar. Bring to a boil again, boil for one full minute. (stir continuously) Remove from heat, ladle jelly into freezer safe jars. Screw on lids and cool completely to set. Refrigerate for up to a month or store in freezer for up to a year.

If you haven't tried jalapeno jelly, you must... just do it!