

Blueberry Pepper Jelly

12 oz. jalapeno peppers (about 12 medium)

1 cup fresh blueberries or thawed frozen blueberries

2 cups cider vinegar, divided

6 cups sugar

1 box (2 - 3 oz pouches) liquid pectin

Puree blueberries & peppers in a food processor or blender with 1 cup cider vinegar until smooth. Do NOT strain puree.

Combine puree with remaining vinegar and sugar in an 8-quart saucepan.

Bring mixture to a full rolling boil that cannot be stirred down, over high heat, stirring frequently.

Boil 10 minutes, stirring frequently.

ADD liquid pectin immediately, squeezing entire content from the pouches.

Return to a hard boil for 1 minute, stirring constantly.

Remove from heat. Skim foam, if necessary.

Enjoy now with cream cheese on a cracker as a tasty appetizer OR preserve it in jars following water bath canning instructions.