
Pepper Jelly & Cream Cheese on Crackers

Description

Homemade Pepper Jelly is perfect for gifting as well as sharing at backyard barbecues and potlucks!

Total time: 40 min Yield: 5 8-10 oz. jars

Ingredients

1 1/2 cup white vinegar
6 1/2 cup sugar
1/4 cup green bell pepper (chopped)
1/4 cup red bell pepper (chopped)
1 large onion (minced)
6-8 Hawaiian red chili peppers (seeds removed, skin minced fine, wear gloves)
1/4 tsp salt
1 box Certo fruit pectin (2 pouches)
8 oz cream cheese
crackers

Prep Time: 15 min Cooking Time: 25 min Total Time: 40 min

Instructions

In a medium pot over high heat, combine the vinegar, sugar, bell peppers, onion, chili peppers and salt.

Bring to a boil and boil for 2 minutes, stirring constantly. Remove from heat and add the pectin.

Let stand for 10 to 15 minutes. Pour into sterilized mason jars and seal; let jelly set.

When ready to serve, place a block of cream cheese on serving plate and pour pepper jelly over top. Spread over crackers for an onolicious pupu alongside a glass of sparkling wine or champagne.

Recipe brought to you by:

Chef Elden Rodrigues