

Sweet and Spicy Chile Pepper Jelly

BON APPÉTIT NOVEMBER 2014

Yield Makes about 3 cups

Ingredients

6 red sweet peppers, coarsely chopped

2 red hot chiles (such as serrano), coarsely chopped

3 cups sugar

1 1/2 cups apple cider vinegar

Special equipment:

heatproof jars

Preparation

Pulse 4 coarsely chopped red bell peppers and 2 coarsely chopped red hot chiles in a food processor until very finely chopped (be careful not to purée). Transfer to a large saucepan and add 3 cups sugar and 1 1/2 cups apple cider vinegar. Bring to a boil, reduce heat, and simmer until liquid is reduced by two-thirds, about 1 hour.

Transfer jelly to heatproof jars; cover and chill until set, about 4 hours.