

Crabapple/Pepper Jam

(Use more, fewer or no peppers, the jam is still good.)

7 cups of washed crabapples, just the stems removed

2 cups of water

2 chopped jalapeno peppers

2 chopped habanero peppers

4 cups of sugar (I sometimes substitute 10 ounces of honey for a cup of sugar.)

1 box of Sure-gel

1 tablespoon of butter (to keep the mash from frothing so much)

Put apples, peppers and water in a saucepan. Cover and bring to a boil, reduce heat and boil for around 45 minutes or until apples are soft enough to smash.

Put the boiled apple/pepper mash in a food mill to remove the skins and seeds, gathering the mash in another sauce pan.

While performing the next step, canning lids should be boiled gently before placing on the jars and secured tightly with rings.

Place the pan of mash back on the stove and bring it to a steady boil. Stir in tablespoon of butter and Sure-gel. When thoroughly mixed, stir in the 4 cups of sugar, stirring constantly for about 10 minutes. Remove from heat and immediately ladle into jelly jars. Cap and seal the jars.

Submerge the filled jelly jars in a boiling water bath for 10 minutes. Remove from water bath and allow jars to cool down. The raised button on the canning lid should pop and appear as a dimple as the jars cool, this verifies a good seal has been achieved.

Yield is approximately 9 half-pint jelly jars, generally a little more for immediate consumption. Smile. Unopened jam jars should be good for a couple of years. Once opened however, jam should be refrigerated.

Jam is nice with cream cheese and crackers. it is also good on pancakes, instead of syrup. And it makes a nice glaze on baked salmon. Use your imagination to suit your taste buds.

ENJOY.