

Hot Momma Jelly

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INGREDIENTS

- 3 oz Hot Momma Seasoning, mild or fiery
- 1 Cup Apple Cider Vinegar
- 3 Cups Sugar
- 3 oz Liquid Pectin or 2 Tbsp Powdered Pectin
- 3 Drops Food Coloring, green (mild) or red (fiery)

DIRECTIONS

Prepare jars

Fill canner $\frac{3}{4}$ full with water and bring to a boil. 4 jelly jars and screw bands in hot soapy water. Rinse with warm water. Place flat lids in a saucepan. Pour boiling water over lids and let stand.

Liquid Pectin

In a heavy pot, bring seasoning, vinegar and sugar to a boil. Stir for 10 minutes. Add pectin. Continue boiling and stir for 1 minute. Remove from heat. Add food coloring. Skim any foam. Ladle into jelly jars leaving $\frac{1}{4}$ " off the top. Wipe jar rims and threads. Cover with flat lids. Screw bands hand tight. Place jars on elevated rack in canner. Lower rack into canner. Water must cover jars 1-2". Add boiling water if necessary. Cover for 10 minutes. Remove jars and place upright on towel to cool completely. When cooled, press middle of lids with finger to check seal. If lid springs back, lid is not sealed and needs to be refrigerated.

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Powdered Pectin

In a heavy pot, bring seasoning, vinegar and pectin to a boil. Stir for 10 minutes. Add sugar. Continue boiling and stir for 1 minute. Remove from heat. Add food coloring. Skim any foam. Ladle into jelly jars leaving $\frac{1}{4}$ " off the top. Wipe jar rims and threads. Cover with flat lids. Screw bands hand tight. Place jars on elevated rack in canner. Lower rack into canner. Water must cover jars 1-2". Add boiling water if necessary. Cover for 10 minutes. Remove jars and place upright on towel to cool completely. When cooled, press middle of lids with finger to check seal. If lid springs back, lid is not sealed and needs to be refrigerated.

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