



Louisiana Pepper Exchange Pepper Jelly

By Louisiana Pepper Exchange

Ingredients

- 1 cup **Louisiana Pepper Exchange Cayenne Pepper Puree**
- ¼ cup **Louisiana Pepper Exchange Orange Habanero Pepper Puree**
- 1 cup water
- 4¼ cups granulated sugar
- 1 tbsp fresh lemon juice
- 6-7 tbsp pectin

Directions

1. Combine all ingredients except for pectin into a medium to large saucepan and whisk while heating over medium heat.
2. When sugar is dissolved, turn heat to high and bring to a rolling boil.
3. When boil is achieved, add the pectin while whisking quickly and constantly.
4. Continue mixing for 1 minute, then remove from heat and allow to cool.
5. Refrigerate once cooled to room temperature.