



Lewis County

Master Food Preserver

WASHINGTON STATE UNIVERSITY
EXTENSION

Food Safety and
Preservation



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Cranberry Pepper Jam

(Makes 5 half pints)

- 1 ½ cups cranberry juice cocktail
- 1 cup vinegar
- 2 – 4 jalapeno peppers halved and seeded
- 5 cups sugar
- 1 – 3 ounce package liquid fruit pectin

- Combine juice, vinegar, and prepared jalapenos.
- Bring to a boil.
- Reduce heat.
- Cover and let simmer 10 minutes.
- Strain the juice. You should have 2 cups liquid. Discard solids.
- In 4 quart pan, combine liquid and sugar.
- Bring to full rolling boil over high heat, stirring constantly.
- Stir in pectin.
- Return to full boil and boil 1 minute, stirring constantly.
- Remove from heat and pour into clean hot jars.
- Place one red pepper in each jar.
- Process 10 minutes in boiling water bath.

Source: The Complete Book of Small-Batch Preserving by Ellis Topp/Margaret Howard