



Preserve Today, Relish Tomorrow

UCCE Master Food Preservers of El Dorado County

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HABANERO GOLD JELLY

<https://www.bernardin.ca/recipes/en/habanero-gold-jelly.htm?Lang=EN-US>

Habanero Gold is a golden fiery jelly that is lovely to look at as it is to savor in grilled or sautéed dishes. It can be a little too intense for some. To make a tamer yet tasty version of this beautiful apricot-red pepper suspension, substitute a mixture of jalapeno & Scotch bonnet peppers as indicated below. To add a touch more heat in either version, include the hot pepper seeds. Any pepper is ok to use, sweet or hot or a mix of both as long the total quantity of pepper called for in the recipe is not changed.

Yield: 3 eight ounce jars or 6 four ounce jars.

- 1/3 cup finely sliced dried apricots
- 3/4 cup white vinegar
- 1/4 cup finely diced red onion
- 1/4 cup finely diced sweet red pepper
- 1/4 cup finely diced habanero peppers including seeds OR 1/4 cup diced, combined jalapeno and Scotch bonnet peppers
- 3 cups granulated sugar
- 1 pouch Liquid Pectin

With scissors or knife, cut apricots into 1/8 inch slices. Measure into a large deep stainless steel saucepan with vinegar; let stand 4 hours.

Individually, cut onion and seeded peppers into 1/8 inch slices; cut slices into 1/4 inch dice. Measure each ingredient; add to apricots. Stir in sugar.

Over high heat, bring mixture to a full rolling boil that cannot be stirred down. Add liquid pectin squeezing entire contents from pouch. Boil hard for 1 minute, stirring constantly. Remove from heat and quickly skim off foam, if necessary.

Quickly pour hot jelly into a hot jar, dividing solids equally among jars and filling to within 1/4 inch of top of jar (headspace). Wipe jar rim removing any food residue. Center hot sealing disc on clean jar rim. Screw band down until resistance is met, then increase to fingertip tight. Return filled jar to rack in canner. Repeat for remaining jelly.

Place jars in canner a boiling water or atmospheric steam canner. Process for: 0-1000 ft. = 10 minutes, 1001-6000 ft. = 10 minutes, above 6000 ft. = 15 minutes. For boiling water canning, turn off the heat, remove canner lid and wait 5 minutes. For atmospheric steam canning, turn off the heat, leave canner lid on and wait 2-3 minutes.

Cool jars for 12-24 hours, wash, label, and store in a cool dark place.

Cooks notes and tips:

For the most attractive jelly, cut fruit and vegetables into 1/8-inch slices, then cut the slice into 1/4-inch pieces.

Any combination of peppers may be used as long as the total amount of peppers is not changed (total = 1/2cup). For just a slight kick try a combination of yellow wax peppers and red bells. For a medium hot pepper use serrano, jalapeno or Fresno pepper.

Fruit float may occur. Fruit float is when all the peppers and fruit rise to the top and separates from the jelly.

- One way to avoid fruit float is to freeze the peppers, then thaw them for use. This works because when produce is frozen the natural liquid in the produce expands and the cell walls burst. When thawed there will be less air in the produce, thus reducing float. You will also notice liquid in the bowl. Once the cell walls burst, the liquid drains out. Do not throw this liquid away. Include it in the recipe along with the pepper bits.
- Another way to reduce fruit float is to fill your jars per the recipe, then before putting the lids on, wait 5 minutes.. then gently stir the peppers down into the jar, apply the lids and rings, and continue processing.



Example of fruit float

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