

TIM FARMER'S COUNTRY KITCHEN

BANANA PEPPER & BASIL PEPPER JELLY

2 banana peppers

1 jalapeno pepper

1 shallot

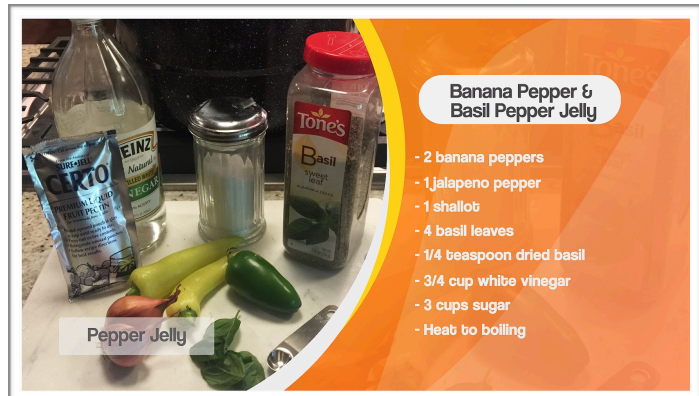
4 basil leaves

1/4 teaspoon dried basil

3/4 cup white vinegar

3 cups sugar

1 pouch liquid pectin



Cut up veggies and mix with rest of ingredients (except liquid pectin). Bring to a boil. Remove from the heat, stir in liquid pectin and return to boil for 1 minute. Pour into sterilized jars and top with lids. Hand tighten. Place in hot bath/boiling water for 10 minutes.