

Pepper Marmalade

Ingredients:

6 big red peppers
250 ml cold water
375 ml. white vinegar
1 lemon
300 gr. of white sugar

Preparation:

Wash the peppers - remove the seeds
Cut them in small strips
Put the peppers and water in a pot and bring to boiling
Drain well
Put peppers back in the pot - with the vinegar and the lemon - cut lemon in 4 part
Cook slowly for 30 minutes
Remove the lemon parts
Add the sugar and boil moderately 40-45 minutes
Remove the foam if necessary

You may can them in sterilized bottles but I put mine in a Tupperware container and it lasts for a long time.

Bon Appetit!

Jackie Norton