Jalapeno Jelly

4 Jalapeno peppers

4-5 Bell peppers

1 cup white vinegar

5 C sugar

1 Tbls butter

1 bottle liquid pectin

Remove seeds and run peppers through food grinder, using fine blade. Use all juice. Slowly boil first 5 ingredients for 10 minutes. Remove from hear. Add liquid pectin and boil hard 1 minute. Puor into sterilized half-pint Ker jars, to within ½ inch of top. Put on cap, screw bankd firmly tight. Process in Boiling Water Bath 5 minutes or seal with paraffin. Yield 5 eight oz jars. (Use rubber gloves to handle Jalapeno peppers)