

Sweet & Hot Jalapeño Jam: The Best Recipe for Cream Cheese and Crackers

Sweet & Hot Jalapeño Jam: The Ultimate Spread for Everything



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5 min

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INGREDIENTS

Swaps and Notes:

Peppers: You can swap the green bell pepper for more red bell pepper if you prefer a sweeter jam. For extreme heat, substitute one jalapeño with a finely diced habanero (use gloves!).

Vinegar: White vinegar can be used in a pinch, but apple cider vinegar offers a more complex, fruity flavor.

Pectin: Make sure you are using powdered fruit pectin (like Sure-Jell or similar brands) and not liquid pectin, as the directions and required sugar quantities are different.

DIRECTIONS

1. The entire process takes less than an hour, making this a perfect weekend project.
2. **Step 1: Prep the Peppers:** Wash, remove stems, and finely dice all the jalapeños, red bell pepper, and green bell pepper. Uniform dicing is important for an even texture. If you want a milder jam, make sure to wear gloves and carefully remove all the seeds and white membranes from the jalapeños.
3. **Step 2: Combine and Simmer:** In a large, heavy-bottomed saucepan, combine the following ingredients:
4. Diced jalapeños
5. Diced bell peppers
6. Apple cider vinegar
7. Sugar
8. Salt
9. (Optional: Pineapple Tidbits)
10. Bring the mixture to a rolling boil over medium-high heat, stirring until the sugar is fully dissolved. Once boiling, reduce the heat slightly and simmer for 5 minutes.
11. **Step 3: Add the Pectin:** Return the mixture to a rolling boil. Stir in the entire packet of powdered fruit pectin. Boil vigorously for another 3 minutes, stirring constantly to prevent scorching. The jam will start to thicken slightly.
12. **Step 4: Finish and Thicken:** Stir in the lemon juice and allow the jam to simmer for 1 more minute. At this point, turn off the heat. Let the jam sit for 3-5 minutes. It will continue to thicken as it cools.
13. **Step 5: Jar it Up:** Pour the hot jam into clean, sterilized jars (this recipe makes about 4-5 cups,

depending on your dice size). Skim off any foam that may have formed on the top. Let the jam cool completely on the counter until it sets. It should have a slightly firm, spreadable jelly consistency. Once set, secure the lids and refrigerate.

14. **Tips for Success: Consistency Check:** Before jarring, place a spoonful on a cold plate and refrigerate for one minute. If it sets up, you're good to go. If it's too runny, you may need to cook it for a minute or two longer, but be careful not to overcook, as this can degrade the pectin.
15. **Gloves are a Must:** When dicing a large quantity of jalapeños, wear food-safe gloves to protect your hands from the capsaicin oil. You definitely don't want to accidentally touch your eyes later!
16. **Finely Dice:** The smaller and more uniform the dice, the better the final texture will be. You want a chunky spread, not big pieces of pepper.
17. **Serving Suggestions and Pairings:** This jam is versatile enough to be served for breakfast, lunch, or as the star of an appetizer spread.
18. **The Classic Appetizer:** Pour a generous layer over a block of chilled cream cheese and serve with butter crackers. It's truly the perfect pairing.
19. **Savory Glaze:** Brush it onto grilled shrimp, pork loin, or chicken right near the end of the cooking time for a sweet and spicy finish.
20. **Charcuterie Board:** Use it as the sweet, spicy element on any cheese board. It pairs wonderfully with a sharp cheddar, goat cheese, or a creamy This Baked Brie Appetizer Is My Favorite Effortless Way to Impress Guests.
21. **Sandwich Spread:** Mix a teaspoon or two into mayonnaise to make a spicy aioli for a deli-style turkey sandwich or a grilled cheese sandwich.
22. **Pairing Drinks:** For something refreshing, serve alongside a classic, tangy Margarita.
23. **Nutritional Information (Estimated Per Serving):**
Serving size: 1 Tablespoon
24. **Export to:** Sheets
25. **Note:** This is an estimate based on standard ingredient calculations. Actual values may vary.

SWAPS & NOTES

Fresh Jalapeños 2 cups Finely diced.

Adds a nice sweet base and beautiful color.

Green Bell Pepper 1 cup Finely diced.

For color and classic pepper flavor.

TIPS FOR SUCCESS

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