

Pepper Butter

Ellen Rasmussen

- 1 quart prepared yellow mustard
- 1 quart cider vinegar
- 6 cups white sugar
- 1 1/4 c. flour
- 1 1/2 c. water
- 1 tsp. salt
- 20 medium banana peppers
- 10-15 medium anaheim peppers

Seed and chop peppers (leave some seeds in if you prefer the spice). Mix all ingredients together, and boil, stirring constantly, til desired thickness.

If canning, boil in hot water bath for ten minutes. May also freeze in plastic freezer containers or freezer bags.