

Pickled (Candied) Jalapeños

Makes about 4 (16 oz) pint jars

If you know the basics of canning, these are simple to make. One batch of these pickled peppers, deliver a punch of sweet heat. I love them on burgers, nachos and to top a side of chili or a margarita!

3 cups	white vinegar
2 tsp	*sea salt
4 cups	granulated sugar
6 cloves	garlic, sliced
2 tsp	*ground turmeric
1/2 tsp	*cayenne powder
2 tsp	*yellow mustard seeds
4 pounds	**jalapenos, tops and bottoms trimmed, sliced into 1/4 inch rings

1. Prepare boiling water canner. Heat jars in simmering water until ready to use, do not boil. Wash lids in warm soapy water, rinse and set aside with bands.
2. In a large saucepan, combine vinegar, salt, sugar, garlic, turmeric, cayenne powder and mustard seeds, on medium heat, stirring dissolve sugar, until a low boil.
3. Add jalapenos slices, lower heat to medium and simmer for 15 minutes, until jalapenos are dark green and have begun to absorb some of the brine.
4. Ladle hot jalapenos into a hot jar leaving a ½ inch headspace. Pour hot brine over jalapenos, maintaining a ½ inch headspace. Remove air bubbles. Wipe jar rim. Center lid on jar and apply band, adjust to fingertip tight.
5. Place jar in boiling water canner. Repeat until all jars are filled.
6. Process jars 15 minutes, adjusting for altitude. Turn off heat, remove lid, let jars stand 5 minutes. Remove jars and cool 12-24 hours.
7. Check lids for seal, they should not flex when center is pressed.
8. Peppers are ready in 4-6 weeks.

*: I live to purchase all of my spices and salts at www.penzeys.com. Sign up to be on their mailing list to get great offers.

** : I have been using www.farmfresh toyou.com organic. It is a great produce service. If you are interested in a discount, use my code GEZR5282

Tip: Wear rubber gloves when cutting the peppers to avoid burning.