

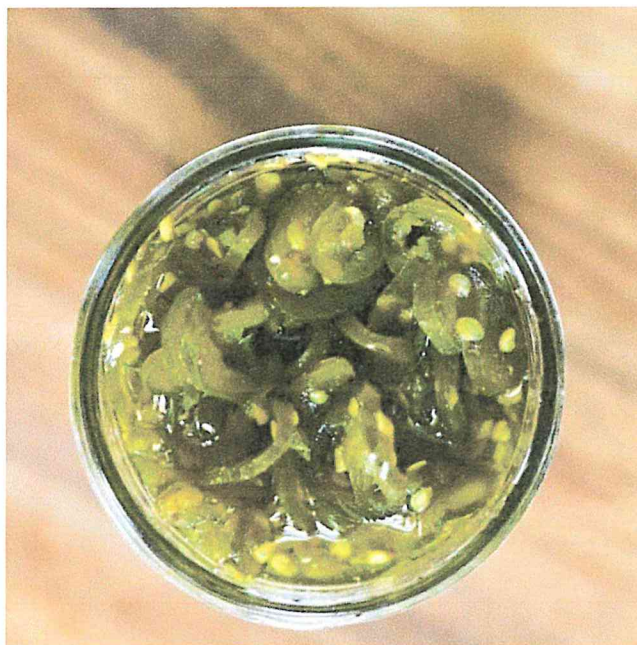
Candied Jalapenos

Rebecca Lindamood

Prep Time 20 mins

Cook Time 20 mins

Total Time 40 mins



There aren't words that exist to describe how addictive these little savoury, sweet, spicy, crunchy, garlicky pickled jalapeno rounds are. Put them on sandwiches, tacos, rice or bake them into cornbread. You'll need more and more! This recipe yields between 4 and 6 half pints.

Ingredients

- 3 pounds fresh *firm, jalapeno peppers, washed*
- 2 cups cider vinegar
- 6 cups white granulated sugar
- 1/2 teaspoon turmeric
- 1/2 teaspoon celery seed
- 3 teaspoons granulated garlic
- 1 teaspoon ground cayenne pepper

Instructions

- Wearing gloves, remove the stems from all of the jalapeno peppers. The easiest way to do this is to slice a small disc off of the stem-end along with the stem. Discard the stems.
- Slice the peppers into uniform 1/8-1/4 inch rounds. Set aside.

- In a large pot, bring cider vinegar, white sugar, turmeric, celery seed, granulated garlic and cayenne pepper to a boil. Reduce heat and simmer for 5 minutes. Raise the heat to boiling again, add the pepper slices, return to a hard boil, then reduce the heat again and simmer for exactly 4 minutes. Use a slotted spoon to transfer the peppers, loading into clean, sterile canning jars to within 1/4 inch of the upper rim of the jar. Turn heat up under the pot with the syrup and bring to a full rolling boil. Boil hard for 6 minutes.
- Use a ladle to pour the boiling syrup into the jars over the jalapeno slices. Insert a cooking chopstick to the bottom of the jar two or three times to release any trapped pockets of air. Adjust the level of the syrup if necessary. Wipe the rims of the jars with a clean, damp paper towel and fix on new, two-piece lids to finger-tip tightness.
- *If you have leftover syrup, and it is likely that you will, you may can it in half-pint or pint jars, too. It's wonderful brushed on meat on the grill or added to potato salad or, or, or... In short, don't toss it out!
- Place jars in a canner, cover with water by 2-inches. Bring the water to a full rolling boil. When it reaches a full rolling boil, set the timer for 10 minutes for half-pints or 15 minutes for pints. When timer goes off, use canning tongs to transfer the jars to a cooling rack. Leave them to cool, undisturbed, for 24 hours. When fully cooled, wipe them with a clean, damp washcloth then label.
- Allow to mellow for at least two weeks, but preferably a month before eating. Or don't. I won't tell!

Notes

I know this sounds crazy, but double this recipe. People will beg you for jars of this and get surly if you say no. Just. Trust. Me.

THIS RECIPE YIELDS BETWEEN 4 AND 6 HALF PINTS.

Nutrition

Calories: 88kcal

Carbohydrates: 22g

Sodium: 2mg

Potassium: 81mg

Sugar: 21g

Vitamin A: 230IU

Vitamin C: 32.6mg

Calcium: 4mg

Iron: 0.3mg

Nutritional information is an estimate and provided to you as a courtesy. You should calculate the nutritional information with the actual ingredients used in your recipe using your preferred nutrition