

# CANDIED JALAPEÑOS

These pickled jalapeños, also known as candied jalapeños, deliver a real punch of sweet heat! Outstanding on sandwiches, nachos, in tacos and topping chili. These will become a pantry staple.

***Do not alter basic ingredients—ration of vinegar to vegetables has been determined to ensure the safety and quality of the recipe.***

Yield: 4 pint jars

## INGREDIENTS

3 cups vinegar, apple cider or white  
(at least 5% acidity)  
2 tsp salt  
4 cups sugar  
6 cloves garlic, sliced  
2 tsp. turmeric  
½ tsp cayenne powder  
2 tsp mustard seeds  
4 pounds jalapeños, sliced into ¼ inch rings

## DIRECTIONS

1. Prepare boiling water canner. Heat jars in simmering water until ready to use, do not boil. Wash lids in warm soapy water and set aside with bands.
2. Combine all ingredients except jalapeños in a large saucepan and bring to a boil over high heat, stirring to dissolve sugar.
3. Add jalapeño slices, lower heat to medium and simmer for 15 minutes, until jalapeños are dark green and have begun to absorb some of the brine.
4. Ladle hot jalapeños into a hot jar leaving a ½ inch headspace. Remove air bubbles. Wipe jar rim. Center lid on jar and apply band, adjust to fingertip tight. Place jar in

boiling-water canner. Repeat until all jars are filled.

5. Water must cover jars by 1 inch. Adjust heat to medium-high, cover canner, and bring water to a rolling boil. Process pint jars 15 minutes, adjusting for altitude.
6. Turn off heat and remove cover. Let jars cool 5 minutes. Remove jars from canner; do not retighten bands if loose.
7. Place hot jars, well separated, on a rack or folded towel, away from drafts.
8. Do not disturb jars for 12-24 hours. When cool, remove the ring bands and check for seals. Wash the jars. Label with product and date.
9. Store in a dry, dark and cool area. Pickle flavors blend after being stored for several weeks.

## RESOURCE

**Ball.** <https://www.ballmasonjars.com/blog?cid=candied-jalapenos>

## LOCAL CONTACT

For more information, contact the University of California Cooperative Extension office in your county. See your telephone directory for addresses and phone numbers, or visit [http://mfp.ucanr.edu/Contact/Find\\_a\\_Program/](http://mfp.ucanr.edu/Contact/Find_a_Program/).

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