



Pickled Jalapenos

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

Yield: about 4 pint jars (16 oz)

Prep: 25 minutes

Processing Time: 15 minutes



Source: Ball Canning

Please read [Using Boiling Water Canners](#) before beginning. If this is your first time canning, it is recommended that you read [Principles of Home Canning](#).

Ingredients:

3 cups vinegar, apple cider or white (at least 5% acidity)	2 tsp turmeric
2 tsp salt	½ tsp cayenne pepper
4 cups sugar	2 tsp mustard seeds
6 cloves garlic, sliced	4 pounds jalapenos, 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. Rinse well and set aside with bands.
2. Combine all ingredients except jalapenos in a large saucepan and bring to a boil over high heat, stirring to dissolve sugar.
3. All 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 hot jars, 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. Once processing time has elapsed, turn off heat, remove cover and let jars sit for 5 minutes in water bath. Remove jars from canner; do not retighten bands if loose. Cool 12-24 hours. Check lids for seal; they should not flex when center is pressed.