Welcome to Home-Style Pickled Jalapenos
Intro

Making Home-Style Pickled Jalapenos

https://www.freshpreserving.com/blog?cid=home-style-pickled-jalapenos
First Steps for Making Home-Style Jalapeno Peppers

This Recipe makes about six 1-pint wide mouth jars. These long pickled-pepper strips are the perfect fit for tacos, nachos or any favorite sandwich that needs spicing up.

Ingredients Needed:

3.5 lbs. jalapeno peppers, seeded and quartered
1 cup thinly sliced white onion
2 large carrots, thinly sliced
2.5 cups white vinegar (5% acidity)
2 Tbsp. Salt for Pickling/Preserving
1 Tbsp. Sugar
6 garlic cloves, crushed
Steps for Making Home-Style Jalapeno Peppers

Put on gloves and cut peppers in half lengthwise, remove the seeds.

Combine vinegar, water, salt and sugar in large stainless steel saucepan. Bring to a boil.
Steps for Making Home-Style Jalapeno Peppers

Crush garlic cloves. One will go into each hot jar before placing the other ingredients.
Steps for Making Home-Style Jalapeno Peppers

Place jalapeno strips, carrots and onions in large bowl. Mix it all up.
Steps for Making Home-Style Jalapeno Peppers

Fill your jars and tamp down the veggies as much as possible before pouring the vinegar solution on top of the veggies, leaving ½ inch headspace.
Steps for Making Home-Style Jalapeno Peppers

Place lid and ring on each of the jars after wiping the jar with a wet paper towel.
Steps for Making Home-Style Jalapeno Peppers

When placing your jars into the water bath/steam canner, lift the jar straight up with the lifter, then position over the canner and place straight down.
After your jars have processed for the 10 minutes, turn off the heat, remove the canner lid, and let jars stand for 5 minutes. Then you will lift them straight up and over to a towel on your counter.
Steps for Making Home-Style Jalapeno Peppers

Your jars should be placed on a towel on your counter where they will remain untouched for 24 hours.
Enjoy your Recipe

It is suggested to serve your Home-Style Jalapeno Peppers as a condiment for nachos, inside tacos, or even on a favorite sandwich which needs some spicing up. I eat them straight out of the jar.