Pickled Bell Peppers

**Yield:** About 9 pints

**Procedure:** Wash peppers, cut into quarters, remove cores and seeds, and cut away any blemishes. Slice peppers in strips. Boil sugar, vinegar, and water for 1 minute. Add peppers and bring to a boil. Place 1/2 clove of garlic and 1/4 teaspoon salt in each sterile half-pint jar; double the amounts for pint jars. Add pepper strips and cover with hot vinegar mixture, leaving 1/2-inch headspace.

Adjust lids and process according to the recommendations in Table 1.

**Table 1. Recommended process time for pickled bell peppers in a boiling-water canner.**

<table>
<thead>
<tr>
<th>Process Time at Altitudes of</th>
<th>Style of Pack</th>
<th>Jar Size</th>
<th>0 - 1,000 ft</th>
<th>1,001 - 6,000 ft</th>
<th>Above 6,000 ft</th>
</tr>
</thead>
<tbody>
<tr>
<td>Hot</td>
<td>Half-pints or Pints</td>
<td>5 min</td>
<td>10</td>
<td>15</td>
<td></td>
</tr>
</tbody>
</table>

*After the process is complete, turn off the heat and remove the canner lid. Wait five minutes before removing jars.*