



Pickled or Non-Fermented Foods: Pickled Hot Peppers¹

United States Department of Agriculture, Extension Service²

PICKLED HOT PEPPERS

Hungarian, Banana, Chile, Jalapeno

4 lbs hot long red, green, or yellow peppers
3 lbs sweet red and green peppers, mixed
5 cups vinegar (5 degrees)
1 cup water
4 tsp canning or pickling salt
2 tbsp sugar
2 cloves garlic

Yield: About 9 pints

Caution: Wear rubber gloves when handling hot peppers or wash hands thoroughly with soap and water before touching your face.

Procedure: Wash peppers. If small peppers are left whole, slash 2 to 4 slits in each. Quarter large peppers. Blanch in boiling water or blister in order to peel. Peppers may be blistered using one of the following methods: Oven or broiler method: Place peppers in a hot oven (400° F) or broiler for 6-8 minutes or until skins blister. Range-top method: Cover hot burner, either gas or electric, with heavy wire mesh. Place peppers on burner for several minutes until skins blister. Cool and peel off skin. Flatten small peppers. Fill jars, leaving 1/2-inch headspace. Combine and heat other ingredients to boiling and simmer 10 minutes. Remove garlic. Add hot pickling solution over peppers, leaving 1/2-inch headspace.

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

Table 1. Recommended process time for Pickled Hot Peppers in a boiling-water canner.

		Process Time at Altitudes of		
Style of Pack	Jar Size	0 - 1,000 ft	1,001 - 6,000 ft	Above 6,000 ft
Raw	Half-pints or Pints	10 min	15	20

1. This document is Fact Sheet FCS 8236, a series of the Department of Family, Youth and Community Sciences, Florida Cooperative Extension Service, Institute of Food and Agricultural Sciences, University of Florida. Publication date: June 1998. First published: February 1993. Reviewed: June 1998. This document was extracted from the Complete Guide to Home Canning, Agriculture Information Bulletin No. 539, USDA. It was originally published on CD-ROM as part of HE 8152, Guide 6: Preparing and Canning Fermented Foods and Pickled Vegetables.
2. Reviewed for use in Florida by Mark L. Tamplin, associate professor, Food Safety, Department of Family, Youth and Community Sciences, Cooperative Extension Service, Institute of Food and Agricultural Sciences, University of Florida, Gainesville FL 32611.

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