Pickled or Non-Fermented Foods: Pickled Hot Peppers

United States Department of Agriculture, Extension Service

**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>
<thead>
<tr>
<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>Raw</td>
<td>Half-pints or Pints</td>
<td>10 min</td>
<td>15</td>
<td>20</td>
</tr>
</tbody>
</table>

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