

Pickled Peppers

CAUTION

When working with hot peppers, wear plastic gloves while handling them, or wash hands thoroughly with soap and water before touching your face.

TO PEEL PEPPERS

Use one of the following methods to blister and peel peppers:

Oven or Broiler Method: Place peppers in a hot oven (400 °F) or broiler for 6 to 8 minutes 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.

Allow peppers to cool. Place in a pan and cover with a damp cloth. This will make peeling the peppers easier. After several minutes, peel each pepper.

CANNING PEPPERS

Varieties: Hot or sweet, including chilies, jalapeno and pimiento.

Quantity: An average of 9 pounds is needed per canner load of 9 pints. A bushel weighs 25 pounds and yields 20 to 30 pints — an average of 1 pound per pint.

Quality: Select firm yellow, green or red peppers. Do not use soft or diseased peppers.

Procedure: Small peppers may be left whole; large peppers may be quartered. Remove cores and seeds; blister and peel peppers; flatten whole

peppers. Add ½ teaspoon of salt to each pint jar, if desired. Fill jars loosely with peppers and add fresh boiled water, leaving 1-inch headspace.

Adjust lids and process half-pints or pints for 35 minutes at 11 pounds pressure in a dial gauge canner or at 10 pounds pressure in a weighted gauge canner.

PICKLED HOT PEPPERS

Hungarian, banana, chili and jalapeno

Ingredients:

4 pounds hot, long red, green or yellow peppers
3 pounds sweet red and green peppers, mixed
5 cups vinegar (5 percent acidity)
1 cup water
4 teaspoons canning or pickling salt
2 tablespoons sugar
2 cloves garlic

Yield: About 9 pints

Procedure: Wash peppers. If small peppers are left whole, slash two to four slits in each; quarter large peppers. Blanch in boiling water or blister in order to peel. Flatten small peppers.

Fill jars, leaving ½-inch headspace. Combine and heat other ingredients to boiling and simmer 10 minutes. Remove garlic. Add hot pickling solution over peppers, leaving ½-inch headspace.

Adjust lids and process pints or half-pints for 10 minutes in a boiling water bath at an altitude of less than 1000 feet or for 15 minutes at an altitude of 1001 to 3000 feet.

MARINATED PEPPERS

Bell, hungarian, banana or jalapeno

Ingredients:

4 pounds firm peppers
1 cup bottled lemon juice
2 cups white vinegar (5 percent acidity)
1 tablespoon oregano leaves
1 cup olive or salad oil
½ cup chopped onions
2 cloves garlic, quartered (optional)
2 tablespoons prepared horseradish (optional)

Yield: About 9 half-pints.

Note: It is possible to adjust the intensity of pickled jalapeno peppers by using all hot jalapeno peppers (hot style) or blending with sweet and mild peppers (medium or mild style).

- *For hot style:* Use 4 pounds jalapeno peppers.
- *For medium style:* Use 2 pounds jalapeno peppers and 2 pounds sweet and mild peppers.
- *For mild style:* Use 1 pound jalapeno peppers and 3 pounds sweet and mild peppers.

Select your favorite peppers. Peppers may be left whole; large peppers may be quartered. Wash, slash two to four slits in each pepper and blanch in boiling water or blister in order to peel tough-skinned hot peppers. After peppers are peeled, flatten whole peppers.

Mix all remaining ingredients in a saucepan and heat to boiling. Place one-quarter garlic clove (optional) and ¼ teaspoon salt in each half-pint or ½ teaspoon per pint. Fill jars with peppers; add hot, well-mixed oil/pickling solution over peppers, leaving ½-inch headspace.

Adjust lids and process half-pints and pints for 15 minutes in a boiling water bath at altitudes of less than 1000 feet. If at an altitude of 1001 to 3000 feet, process for 20 minutes.

PICKLED BELL PEPPERS

Ingredients:

7 pounds firm bell peppers
3½ cups sugar
3 cups vinegar (5 percent acidity)
3 cups water
9 cloves garlic
4½ teaspoons canning or pickling salt

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 one minute. Add peppers and bring to a boil. Place one-half clove of garlic and ¼ teaspoon salt in each sterile half-pint jar; double the amounts for pint jars. Add pepper strips and cover with hot vinegar mixture, leaving ½-inch headspace.

Adjust lids and process 5 minutes in a boiling water bath at altitudes of less than 1000 feet. Process 10 minutes at altitudes of 1001 to 3000 feet.

For more information on home canning, contact your local Extension agent.

Sources

1. USDA. *Complete Guide to Home Canning*, Agriculture Information Bulletin No. 539. Reviewed 1994.

This information has been reviewed and adapted for use in South Carolina by P.H. Schmutz, HGIC Information Specialist, and E.H. Hoyle, Extension Food Safety Specialist, Clemson University.

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