

## Pickled or Non-Fermented Foods: Pickled Hot Peppers<sup>1</sup>

United States Department of Agriculture, Extension Service<sup>2</sup>

### **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 percent or 50 grain)

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.

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  2. Reviewed for use in Florida by Amy Simonne, assistant professor, Food Safety and Quality, 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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**Table 1.**

<b>Table 1.</b> 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
*After the process is complete, turn off the heat and remove the canner lid. Wait five minutes before removing jars.				