



Fruits + Vegetables

Hot Peppers

A medley of peppers makes this spicy condiment good to pair with grilled or roasted meats or to toss in a salad.

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Makes: about 5 Pint Jars



Prep: 30 Minutes

Processing Time: 10 Minutes

INGREDIENTS

3 pounds hot peppers, such as banana, jalapeño, or serrano peppers

1 quart plus 2 cups white vinegar (5% acidity)

2 cups water

3 garlic cloves, crushed

Ball® Pickle Crisp® Granules (optional)

DIRECTIONS

FIRST, LET'S PREP!

- 1 Rinse the hot peppers under cold running water; drain. Remove the stems and blossom ends from the peppers. Cut the peppers into 1-inch pieces. Place the peppers in a large bowl.

NEXT, TIME TO COOK!

- 2 Combine the vinegar, water, and garlic in a large stainless-steel or enameled saucepan. Bring the mixture to a boil. Reduce heat to a simmer; simmer 5 minutes. Remove and discard the garlic.



DID YOU KNOW?

To guarantee the most delicious preserved foods, always begin with the best-quality produce at its peak of ripeness.

NEXT, LET'S CAN IT!

- 3 Pack the hot peppers into a hot jar, leaving 1/2-inch headspace. Ladle the hot liquid over the peppers, leaving 1/2-inch headspace. Add 1/8 teaspoon Ball® Pickle Crisp® Granules to a jar, if desired. Remove air bubbles. Wipe the jar rim. Center the lid on the jar. Apply the band, and adjust to fingertip-tight. Place the jar in the boiling water canner. Repeat until all the jars are filled.
- 4 Process the jars in 10 minutes, adjusting for altitude. Turn off heat; remove the lid, and let the jars stand 5 minutes. Remove the jars and cool.

HAPPY CANNING!