

Cowboy Candy (Candied Jalapenos)

Ingredients

- 3 pounds fresh, firm jalapeno peppers, washed
- 2 cups apple cider vinegar
- 4 cups white granulated sugar
- 1/2 teaspoon turmeric
- 1/2 teaspoon celery seed
- 3 teaspoons granulated garlic
- 1 teaspoon ground cayenne pepper

Instructions (2 hours, 4 pints)

- Wearing cut-proof gloves, grab each stem and use a mandolin to slice the jalapeno peppers into uniform 1/8-inch-wide rounds. Set aside.
- In a large pot, bring cider vinegar, white sugar, turmeric, celery seed, granulated garlic, and cayenne pepper to a boil. Reduce the heat and simmer for 5 minutes. Add the pepper slices and simmer for exactly 4 minutes. Use a slotted spoon to transfer the peppers, loading them into clean, sterile canning jars to within 1/4 inch of the upper rim of the jars. Turn the heat up under the pot with the syrup and bring to a full rolling boil. Boil hard for 6 minutes.
- Use a ladle to pour the boiling syrup into the jars over the jalapeno slices. Insert a cooking chopstick into the bottom of the jar two or three times to release any trapped air pockets. Adjust the syrup level as needed. Wipe the rims of the jars with a clean, damp paper towel and fix on new, two-piece lids to finger-tip tightness.
- If you have leftover syrup, and it is likely that you will, you may can it in half-pint or pint jars, too. It's wonderful brushed on meat on the grill or added to potato salad, and has many other uses.
- Place jars in a canner, cover with water by 2 inches. Bring the water to a full rolling boil. When it reaches a full rolling boil, set the timer for 10 minutes for half-pints or 15 minutes for pints. When the timer goes off, use canning tongs to transfer the jars to a cooling rack. Leave them to cool, undisturbed, for 24 hours. When fully cooled, wipe them with a clean, damp washcloth, then label.
- Allow to mellow for at least two weeks, but preferably a month, before eating. Turn the jars upside down once to fully pickle the top of the jar.