

# **Pickled Hot Peppers**

From Elizabeth at [Ohiothoughts blog](#)

## **Items Needed**

2-3/4 lbs banana or jalapeno peppers  
6 cups vinegar (5% acidity)  
2 cups water  
3 cloves garlic, crushed  
Pickle crisp (optional)

## **Directions:**

Wash and sterilize jars. Prepare Water bath canner. I place my jars in the water bath canner, fill with water and boil jars. This sterilizes the jars and prepares the canner at the same time.

Place lids in hot simmering water, do not boil.

Newer lids made without BPA do not need to be placed in hot simmering water.

Use fresh blemish free peppers.

Leave peppers whole or slice into rings. Make sure to wear rubber gloves to prevent hands from burning from the hot peppers!

If you do get some of the hot pepper juice on your hands or skin, rub on or soak hands in vinegar. It helps to neutralize the pepper acid and stop the burning.

Combine vinegar, water, and garlic in a large saucepot.

Bring vinegar mixture to a boil; reduce heat and simmer 5 minutes. Discard garlic.

Pack peppers into hot jars, leaving 1/2 inch headspace. Add Pickle crisp to each jar, if desired.

Ladle hot liquid over peppers, leaving 1/2 inch headspace. Remove air bubbles.

Wipe rim and adjust two-piece caps.

Process 10 minutes in a boiling-water canner.

Remove jars from canner and allow to cool, undisturbed for 24 hours. Check lids for seal, then store jars in a cool dark pantry. If any jars did not seal, store in the refrigerator.

Makes about 7 to 8 pints

*Hint: Do not alter the vinegar to water proportions. The acidity in a pickled product or recipe is for food safety to prevent the growth of the botulinum bacteria.*

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