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Pickled Jalepenos

Date added: 2024/01/15

YIELD: Three 24 oz jars (approx. 5 pints)

Ingredients

- Approximately 1000 G fresh jalepenos, preferably as fresh as you can get them
- 2 cups white vinegar
- 2 cups water
- 2 tablespoons kosher salt

Method

1. Clean and slice jalepenos into 1/4 inch rings
2. Pack cleaned jars with the jalepeno rings, leaving slight headspace
3. Add vinegar, water, and salt to saucepan and heat until salt is dissolved
4. Pour brine mixture evenly into packed jars. Top up with water if needed to cover jalepenos
5. Gently tap to remove air bubbles
6. Place in fridge to chill
7. For the first week periodically invert jars to evenly distribute brine
8. Pickled jalepenos will be ready to enjoy after a week and will keep in fridge for quite a while

Notes

Check salt levels. Consider whether any aromatics or sugar are desired. Use FRESHEST jalepenos

Inspired by: <https://www.chilipeppermadness.com/recipes/pickled-jalapenos/>

From:
<https://wiki.cookie mountain.org/> - **Recipe Book**

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