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How to Make Homemade Pickled Peppers, Hot or sweet, including Chilies, Pimiento, Hungarian, Banana, Jalapeno, Etc.

You think only Peter Piper can pick a peck of peppers and pickle them? Nah! Here's how to make and can your own pickled peppers! The directions are complete with instructions in easy steps and completely illustrated. In the winter when you open a jar, the peppers will taste MUCH better than any store-bought canned peppers.

Prepared this way, the jars have a shelf life of about 12 months, and aside from storing in a cool, dark place, require no special attention. If you'd rather can peppers UN-pickled, and you have a pressure canner, [see this page on how to can peppers.](#)

Ingredients and Equipment

- Peppers (see step 1) 4 lbs hot long red, green, or yellow peppers OR 3 lbs sweet red and green peppers, mixed
 - 5 cups vinegar (5%)
 - 1 cup water
 - 4 tsp canning or pickling salt
 - 2 tbsp sugar
 - 2 cloves garlic
 - Jar grabber (to pick up the hot jars)
 - Jar funnel (\$2 at Wal-Mart)
 - Large spoons and ladles
 - At least 1 large pot
 - One 6 - 8 quart pot or saucepan
 - Ball jars (Publix, Wal-Mart carry them - about \$8 per dozen quart jars including the lids and rings)
 - 1 Canner (a huge pot to sterilize the jars after filling (about \$30 to \$35 at mall kitchen stores, sometimes at WalMart (seasonal item). Note: we sell many sizes and types of canners for all types of stoves and needs - see [canning supplies](#))
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Recipe and Directions

Step 1 - Selecting the peppers

The most important step! You need peppers that are FRESH and crisp. Limp, old peppers will make nasty tasting canned peppers. Guests will probably throw them at you.. Select filled but tender, firm, crisp peppers. Remove and discard any soft, diseased, spotted and rusty pods. Select small peppers, preferably 1 inch to 1 and 1/4 inch in diameter. Larger peppers are often too fibrous and tough.

<http://www.PickYourOwn.org/pickledpeppers.htm>

Hot pepper caution: Wear plastic or rubber gloves and do not touch your face while handling or cutting hot peppers. If you do not wear gloves, wash hands thoroughly with soap and water before touching your face or eyes. Hot peppers can burn your eyes and skin - ever heard of pepper spray?



How many peppers and where to get them

You can grow your own, pick your own, or buy them at the grocery store. An average of 9 pounds is needed per canner load of 9 pints jars.

A bushel of peppers weighs 25 pounds and yields 20 to 30 pints canned; an average of 1 pound per pint.

The recipe, as stated in the ingredients section, will yield about 9 pints

Step 2 - Prepare the jars and pressure canner

Wash the jars and lids

This is a good time to get the jars ready! The dishwasher is fine for the jars; especially if it has a "sterilize" cycle. Otherwise put the jars in boiling water for 10 minutes. I just put the lids in a small pot of almost boiling water for 5 minutes, and use the magnetic "lid lifter wand" (available from WalMart, Target, and sometimes at grocery stores) to pull them out.



Get a large pot of water boiling

We will use this water to pour over the peppers and fill each jar with liquid, after we've packed them full of peppers. I use the largest pot I have, so that there is plenty of clean, boiling water ready when I need it.

Get the pressure canner heating up

Rinse out your pressure canner, put the rack plate in the bottom, and fill it to a depth of 4 inches with hot tap water. (of course, follow the instruction that came with the canner, if they are different). Put it on the stove over low heat, with the lid OFF of it, just to get it heating up for later on.



Step 3 -Wash the peppers!

I'm sure you can figure out how to rinse the peppers in plain cold or lukewarm water.



Step 4 - Cut up the peppers, remove seeds

Small peppers may be left whole. If small peppers are left whole, slash 2 to 4 slits in each. Large peppers should be quartered. Remove cores and seeds.



Step 5 - Blister the peppers

Peppers have a skin that turns REALLY tough when you can the peppers, so you've got to remove the skin before canning. Fortunately, there is an easy trick to remove the skins. It's called "blistering". Just heat up a fry pan to medium hot, and lay the peppers in there skin side down. In just a few minutes, the skin will start bubble up and darken - that's blistering - once cooled, the skin peels off easily by hand.

Here are some other methods for how to blister peppers:

Oven or broiler method: Place peppers in a hot oven or broiler set at 400° to 450°F (205° to 232°C) for 6 to 8 minutes; using tongs carefully turn pepper often until skin blisters evenly on all sides.

Stove top method: Place peppers on wire mesh over a hot electric or gas burner; using tongs carefully turn peppers frequently, exposing all surfaces to the heat source until skin blisters evenly on all sides.

Outdoor grill method: Place peppers on a charcoal or gas grill about 5 to 6 inches above glowing coals; using tongs carefully turn peppers frequently (skin side down if they are cut up), exposing all surfaces to the heat source until skin blisters evenly on all sides.

Microwave oven method: Place peppers in a microwave safe dish; cover with secure air-tight lid to allow for steam build up. Place container on rotating plate in the center of the oven, then microwave for 7 to 8 minutes depending the oven wattage and power level (settings may vary depending on microwave oven used). The blistering is not visible with this method. However, the skin will have a tougher, more brittle texture compared to the raw pepper. Allow steam to fully develop in the covered container for 1 to 2 minutes after microwave cooking. Caution: The hot steam will be released from container when the lid is opened - don't get burned!

Peeling the Peppers

Allow the peppers to cool by placing them in a pan and cover with a damp cloth. This will make peeling the peppers easier. Then pull the blistered skin off the rest of the pepper with a gentle tug and an occasional rinse with water. In areas of the pepper where the blistering was not complete, just scrape the skin off with a knife or vegetable peeler.

Step 6 - Combine and heat other ingredients

In the saucepan, combine:

- 5 cups vinegar (5%)
- 1 cup water
- 4 tsp canning or pickling salt
- 2 tbsp sugar
- 2 cloves garlic



Heat it to boiling and simmer for 10 minutes. Then remove the garlic (and discard).

Step 7 - Pack the jars and pour the vinegar solution into each packed jar

Fill jars, leaving 1/2-inch of headspace. Flatten whole peppers. You may add 1/2 teaspoon of salt to each pint jar, if desired for taste (it is not a preservative). Fill jars loosely with peppers. Be sure to leave 1 inch of space at the TOP of the jar. That is called "headspace" and is needed for expansion during heading. Use a ladle or pyrex measuring cup to carefully fill each packed jar with the vinegar solution from step 6. The peppers should be covered and there should still be 1/2 inch of airspace left in the top of each jar. Be careful not to burn yourself, (or anyone else - children should be kept back during this step!)



Step 8 - Put the lids and rings on

Put the lids on each jar and seal them by putting a ring on and screwing it down snugly (but not with all your might, just "snug").



Step 9 - Boil the jars in the canner

Put the jars in the canner and keep them covered with at least 1 inch of water. Keep the water boiling. Boil them for 10 minutes. Remember to adjust for altitudes and larger jars - see the table below!

Recommended process time for Pickled Hot Peppers in a boiling-water canner.			
		Process Time at Altitudes of	
Jar Size	0 - 1,000 ft	1,001 - 6,000 ft	Above 6,000 ft
Half-pints or Pints	10 min	15	20

Step 10 - Remove the jars

Lift the jars out of the water and let them cool on a wooden cutting board or a towel, without touching or bumping them in a draft-free place (usually takes overnight), here they won't be bumped. You can



then remove the rings if you like. Once the jars are cool, you can check that they are sealed verifying that the lid has been sucked down. Just press in the center, gently, with your finger. If it pops up and down (often making a popping sound), it is not sealed. If you put the jar in the refrigerator right away, you

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can still use it. Some people replace the lid and reprocess the jar, the that's a bit iffy. If you heat the contents back up, re-jar them (with a new lid) and the full time in the canner, it's usually ok. You're done!



Other Equipment:

From left to right:

1. Jar lifting tongs to pick up hot jars
2. Lid lifter - to remove lids from the pot of boiling water (sterilizing)
3. Lid - disposable - you may only use them once
4. Ring - holds the lids on the jar until after the jars cool - then you don't need them.
5. Canning jar funnel - to fill the jars and keep the rims clean.

