



Blue Ribbon Pickled Peppers

Ingredients

- 2 cups distilled white vinegar
- 2 cups water
- 2 tablespoons pickling salt
- 1 pound of your favorite peppers – jalapeño, banana, anaheim, etc.

From MVL's Classic Canning Series.

Makes 3 pints (or 6 half pints)

Prepare a boiling water bath and 4 pint jars. (Submerge your sterile jars in the canner water and let them heat up as the water in the canner comes to a boil.) When they've boiled for about 10 minutes, remove and let drain on a tea towel over a cutting board. (be sure not to place them directly on a cold counter or they might crack).

Place your lids and rings in a small saucepan of water and bring it to a simmer.

Get your brine going in a pot, stirring to dissolve the salt. Let it come to the boil, then turn off the heat.

While the brine is heating, slice your peppers. Lord have mercy if you don't wear gloves. And for heaven sakes, don't accidentally touch your eyes! You can slice the peppers into rings, or cut them lengthwise. (I prefer rings so they're already small enough to be a topping.)

Stuff them into the jars, packing them tight. Pour your hot brine into the jars, leaving ½ inch of headspace. Use a chopstick to get out any air bubbles. You may need to add more brine if the level goes down from moving the peppers around.

Wipe the rims of the jars clean, apply the lids and rings, then process in a boiling water bath for 10 minutes.

Don't start counting until it boils!. (And don't watch the pot, or it never will!)

Enjoy in a week, or anytime this year!