

FREEDOM HARVEST FARM

Candied Jalapeños “Cowboy Candy”



An enjoyable combination of savory, spicy, & sweet with superb flavor. A great compliment on salads, on top of chili, as a taco topping, on nachos, served on top of a roast or meatloaf, with crackers and cream cheese, or piled high on a piece of cornbread.

Yield: Approx. 8 pints

Ingredients

6 lbs. Fresh Jalapeno Peppers (washed & sliced into ¼-inch slices)
4 C. Apple Cider Vinegar
6 C. Sugar
2 T. Garlic Powder
1 t. Ground Cayenne Pepper
2 t. Celery Seed

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Instructions

In a large stainless-steel pot, combine the vinegar, sugar, garlic powder, cayenne powder, and celery seed. Heat syrup mixture until the sugar is dissolved, then keep the syrup hot/warm by simmering.

To clean (room temperature) pint mason jars, fill each jar with jalapeno slices. Firmly pack the peppers into each jar, as they will soften during canning. Leave about ¼ inch of headspace.

Using a canning funnel & ladle, pour the hot syrup over the peppers in each jar, leaving a ½ to ¼ inch headspace.

Wipe jar rims clean with a damp washcloth or paper towel. Apply lids and bands, fingertip tight.

Process in a water bath canner for 10 minutes, if the altitude is less than 1,000 feet.

Add the jars and warm/hot water (from the tap) to your water bath canner, covering the jars by 1-2 inches.

Bring the canner to a rolling boil. Once at a rolling boil, start your timer for 10 minutes.

After 10 minutes, turn the heat off and remove the canner lid. Wait for 5 minutes before removing the jars. This important step prevents siphoning.

Remove jars using a jar lifter to a towel-covered firm surface for cooling. Leave jars undisturbed for 12-24 hours, or until cool to touch. Remove bands, wash jars if needed, label, and place in your food storage area.