

Candied JALAPEÑOS

Recipe used with permission ©2022 Chez LaRae

Makes 10 half-pint jars

- 3 lbs fresh jalapeños, stemmed and thinly sliced
- 2 red bell peppers, stemmed, ribs removed, & finely diced
- 2 1/2 cups apple cider vinegar
- 5 cups sugar (can use 6 cups for sweeter, syrupy jalapeños)
- 1 tbsp turmeric
- 2 tbsp yellow mustard seeds
- 2 tbsp black mustard seeds
- 2 tsp celery seeds
- 1 tsp cayenne powder

NOTE: When choosing jalapeños look for glossy, smooth skins and firm chiles for easy slicing. Avoid wrinkled or soft chiles. Wear rubber gloves when cutting jalapeños. I also wear a cloth mask and glasses based on previous experiences coughing, sneezing, and tearing up. You can cut jalapeños with a sharp knife or mandolin.



Decorate jars with Apothecary labels from [CanningCrafts.com](https://www.canningcrafts.com)

1. Place the canning rack in the bottom of a boiling water canner, then place empty jars on the rack. Add water to the jars and the canner until the jars are about two-thirds full. Cover the canner and bring the water to a simmer over medium heat.
2. Place all ingredients in a Dutch oven except jalapeños and red peppers. Bring ingredients to boil and stir until sugar is dissolved.
3. Once dissolved, lower the heat and add jalapeños and red peppers. Gently simmer for five minutes until peppers are just heated through.
4. Ladle hot mixture immediately into prepared jars, leaving ½” headspace. You may have leftover liquid and that is fine. Feel free to discard or use it for another application (i.e. zesty coleslaw). Use a wooden skewer to remove any air pockets and readjust headspace if needed. Wipe jar rims and threads with a moistened towel. Cover with two-piece lids. Screw bands to finger-tip tight.
5. Place jars onto a rack in the canner. Water must cover jars by 1 to 2 inches. Cover canner, and bring water to a boil. Once boiling, process jars for 15 minutes. Turn off the heat and let jars sit in the canner for 5 minutes. Remove jars and place them upright on a towel to cool completely. After the jars cool, check seals by pressing the centers of lids with your finger. If the lid springs back, the lid is not sealed and refrigeration is necessary.
6. Let prepared jars stand at room temperature for 24 hours. Affix CanningCrafts’ labels and write dates on jars. Store unopened jam in a cool, dry place for up to 1 year.