

Cowboy Candy by Terry White

Makes 2 pints

1 lb fresh jalapenos
2/3 cup cider vinegar
2 cups sugar
2 tablespoons mustard seed
1/4 teaspoon turmeric
1/4 teaspoon celery seed
1 tablespoon garlic powder
1/4 teaspoon cayenne pepper

Slice jalapenos.

Mix cider vinegar, sugar, turmeric, celery and mustard seed, garlic, and cayenne to boil.

Reduce for 5 minutes to a simmer.

Add jalapenos at the simmer for 5 minutes more.

Load sterilized jars with jalapenos first and add liquid filling the jars leaving a 1/4 headspace. Process 15 minutes in Water bath.