

Hawaiian Candied Jalapeno Debbie Smith Krenek

2 lbs fresh jalapenos
1 1/2 cup apple cider vinegar 5%
2 cups chunk fresh or canned pineapple, without juice
4 cups sugar
2 tablespoons mustard seed
1/4 teaspoon ground clove or cinnamon (I used clove)

Slice jalapenos. Mix apple cider vinegar, sugar, and mustard seed to low boil. Reduce for 5 minutes to a simmer. Add jalapenos at the simmer for 5 minutes more. Load hot sterilized jars with chunks of pineapple, distribute between 4 pints. Using a slotted spoon add jalapenos first and add liquid filling the jars leaving a 1/4 headspace. Remove air bubbles with a rubber spatula or chopstick and refill to headspace if needed. Wipe rims with wet papertowel. Add hot lids/rings and place in water bath canner. Process at a full boil for 15 minutes. Makes 4 pints with a little syrup left over