

Pickled Jalapeno Peppers By Terrie Shrigley Buntin on Tuesday, July 30, 2013 at 8:02pm

Ingredients

6 quarts jalapeno peppers

- - 6 cups white wine vinegar
 - 6 cups water
 - 1 1/2 teaspoons pickling salt or 1 1/2 teaspoons pickling spices
 - 12 cloves garlic

Directions

Slice peppers or leave them whole.

(To prevent bursting, cut two small slits in whole peppers.).

Pack peppers tightly into clean, hot jars.

Combine vinegar and water; heat to a simmer.

Do not boil.

Pour hot vinegar over peppers, leaving 1/2 inch headspace.

Add pickling salt and a clove of garlic to each jar then seal.

Process in boiling water bath for 10 minutes.