



Pickled Jalapeño Rings

3 pounds jalapeño peppers
1½ cups pickling lime
1½ gallons water
7½ cups cider vinegar
1¾ cups water
2½ tablespoons canning salt
3 tablespoons celery seed
6 tablespoons mustard seed

Yield: About 6 pint jars

1. Wash peppers well and slice into ¼" thick slices (a mandolin slicer works well). Discard stem end. Mix 1½ cups pickling lime with 1½ gallons water in a stainless steel, glass or food grade plastic container. Avoid inhaling lime dust while mixing the lime-water solution. Soak pepper slices in the lime water, in refrigerator, for 18 hours, stirring occasionally (12 to 24 hours may be used).
2. Drain lime solution from soaked pepper rings. Rinse peppers gently but thoroughly with water. Cover pepper rings with fresh cold water and soak, in refrigerator, 1 hour. Drain water from peppers.
3. Repeat the rinsing, soaking and draining steps two more times. Drain thoroughly at the end.
4. Wash and rinse pint canning jars; keep hot until ready to use. Prepare lids according to manufacturer's directions.
5. Place 1 tablespoon mustard seed and 1½ teaspoons celery seed in the bottom of each clean, hot pint jar. Pack drained pepper rings into the jars, leaving ½-inch headspace.
6. Bring cider vinegar, 1¾ cups water and canning salt to a boil over high heat. Ladle boiling hot brine solution over pepper rings in jars, leaving ½-inch headspace. Make sure pepper rings are covered with brine.

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7. Remove air bubbles and adjust headspace if needed. Wipe rims of jars with a dampened, clean paper towel; apply two-piece metal canning lids.
8. Process in a boiling water canner according to the recommendations in Table 1. Let cool, undisturbed, 12 to 24 hours and check for seals.

Table 1. Recommended process time for Pickled Jalapeno Rings in a boiling-water canner.				
		Process Time at Altitudes of		
Style of Pack	Jar Size	0 - 1,000 ft	1,001 - 6,000 ft	Above 6,000 ft
Raw	Pints	10 min	15 min	20 min

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