



## Pickled Yellow Pepper Rings

2 ½ - 3 lb yellow (banana) peppers  
5 cups cider vinegar (5%)  
1 ¼ cups water  
5 teaspoons canning salt  
2 tablespoons celery seed  
4 tablespoons mustard seed

Yield: About 4 pint jars

1. Wash and rinse 4 pint canning jars; keep hot until ready to use. Prepare lids and bands according to manufacturer's directions.
2. Wash peppers well and remove stem end; slice peppers into ¼-inch thick rings. In a 4-quart Dutch oven or saucepan, combine the cider vinegar, water and salt; heat to boiling.
3. Place ½ tablespoon celery seed and 1 tablespoon mustard seed in the bottom of each clean, hot pint jar. Fill pepper rings into jars.
4. Cover pepper rings with boiling hot pickling liquid, leaving ½-inch headspace. Remove air bubbles and adjust headspace if needed. Wipe rims of jars with a dampened, clean paper towel; adjust two-piece metal canning lids.
5. Process in a boiling water canner, as recommended in [Table 1](#). Let cool, undisturbed, 12 to 24 hours and check for seals.
6. Shake jar to disperse spices before using contents.

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

Developed by the National Center for Home Food Preservation at The University of Georgia, Athens, GA. Released by Elizabeth L. Andress, Ph.D., Department of Foods and Nutrition, College of Family and Consumer Sciences. March 2003.

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