

Mexican Pickled Chilli's



"These taqueria-style pickled chilli's are a great way to preserve chilli's from your garden. This recipe is suitable for canning but make sure that the vinegar you use has 5% acidity. The pickled chilli's go great with any Mexican dish."

per (roughly) 1/2 pounds fresh Pablo or other say "jalapeno" peppers
a mix of green & red look good!

- 1/4 cup thinly sliced white onion
- 1 carrot, peeled and thinly sliced
- 1/2 cup distilled white vinegar (5% acidity)
- 1/2 cup water
- 1 or 2 teaspoons salt
- 2 teaspoons white sugar
- 2 cloves garlic, thinly sliced
- 2 sprigs of fresh oregano teaspoon or dried oregano
- 1 bay leaf per jar
- 1 teaspoon black peppercorns, lightly crushed
- 1 teaspoon cumin seeds

Directions Prep 30 m Cook 5 m Ready In 3 days

1. Remove the stems from chilli's red & green and slice into 1/4-inch slices. Remove some or all of the seeds, as desired, by rinsing jalapenos several times in a bowl with a little cold water and swirling until the seeds break off.
2. Re use 1/2 lb jam or pickle jars check any cracks and seals for rust, discarding any defective ones. Immerse in simmering water until jalapenos are ready. Wash new, unused lids and rings in warm soapy water.
3. Toss chilli's, onion, and carrots together in a bowl.
4. Combine water, pickling salt, and sugar in a saucepan and bring to a boil. Stir until sugar has dissolved. add vinegar when you take it off the boil .
5. Place 1 garlic clove, 1/2 teaspoon oregano, 1 bay leaf, 1/2 teaspoon crushed peppercorns, and 1/2 teaspoon cumin seeds in each jar.
Distribute jalapeno mixture among the jars, packing jars tightly without crushing the vegetables.
Pour boiled warm pickling liquid over the vegetables, leaving 1/2 inch headspace.
Remove any air bubbles. Seal and store. I keep mine in the fridge especially my opened jars