

Sweet Hot Pickled Peppers - A Spicy-Sweet Condiment You'll Use on Everything

Sweet Hot Pickled Peppers: A Bold Bite of Sweet Heat in Every Spoonful



TIME
4 min

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INGREDIENTS

2 cups white granulated sugar
3 cups apple cider vinegar
¾ pound green jalapeños, sliced into ...- 3/8 inch rings, seeds removed
1 red jalapeño or ½ red bell pepper, finely diced

DIRECTIONS

- 1.** Boil the : BrineIn a medium saucepan, combine sugar and apple cider vinegar. Stir and bring to a boil over medium heat until the sugar fully dissolves.
- 2.** Add the : PeppersCarefully add green and red peppers to the hot mixture (step back - the steam is pungent!). Return to a gentle boil.
- 3.** Simmer : BrieflyReduce heat and simmer for about 4 minutes. The peppers should just lose their bright green color without going limp.
- 4.** Transfer : PeppersUse a slotted spoon to move the cooked peppers into a clean 12-ounce glass jar.
- 5.** Strain the : SyrupRemove and discard seeds and loose pulp by straining the hot syrup through a fine sieve.
- 6.** Thicken the : SyrupReturn the syrup to the pot. Bring it to a boil again and cook for 5 minutes until slightly thickened and syrupy.
- 7.** Jar and : CoolPour the hot syrup over the peppers in the jar. Let it sit uncovered until room temperature, then cover and refrigerate.
- 8.** Let : It MarinateWhile technically ready in a few hours, the flavors intensify beautifully after 24 hours in the fridge.

TIPS FOR SUCCESS

Ventilation Matters: The vinegar and pepper fumes can be intense.

Jar Prep: Use a clean, dry jar - you can sterilize it by rinsing in boiling water and letting it air dry.

Syrup Magic: Save extra syrup in a separate jar to use as a dressing base, glaze, or drizzle.

