

Zesty Pickled Banana Peppers: Your New Favorite Crunchy Condiment

Tangy Pickled Banana Peppers



TIME
1 min

PRINT
Recipe Card

SAVE
PDF

SOURCE
ChefManiac

INGREDIENTS

- 1 lb banana peppers, sliced
- 1 cup white vinegar (5%) or apple cider vinegar (5%)
- 1 cup water
- 2 teaspoons salt
- 3 teaspoons sugar (adjust to taste)
- 10-12 garlic cloves, peeled and sliced
- 3 teaspoons mustard seeds
- 2 teaspoons whole black peppercorns
- 2 teaspoons coriander seeds

DIRECTIONS

1. Prepare your jars: Make sure your canning jars are clean and sterilized. Place the mustard seeds, black peppercorns, and coriander seeds into the bottom of each prepared jar.
2. Make the brine: In a medium saucepan, combine the water, salt, and sugar. Heat the mixture over medium heat, stirring constantly until the salt and sugar are completely dissolved.
3. Boil and add vinegar: Once dissolved, bring the mixture to a rolling boil. Add the vinegar, and let it simmer for just 1 minute. Then, remove the saucepan from the heat.
4. Fill the jars: Carefully fill your prepared jars with the sliced banana peppers. Gently shake the jars to settle the peppers and ensure a good, snug fit without overpacking them.
5. Add garlic: Distribute the sliced garlic cloves among the jars on top of the peppers.
6. Pour the marinade: Pour the hot brine over the peppers in each jar, leaving about 1 inch of headspace from the rim. Make sure all the peppers are fully submerged in the liquid.
7. Seal and cool: Seal the jars tightly with their lids and rings. Let the jars cool completely to room temperature on your countertop.
8. Store: Once cooled, store the pickled banana peppers in a cool, dark place or in the refrigerator. They are best after at least 24 hours to allow the flavors to meld.

SWAPS & NOTES

Vinegar: While white vinegar gives a very clean, sharp tang, apple cider vinegar offers a slightly fruitier, mellower flavor.

Feel free to use whichever you prefer or even a 50/50 mix.

Sugar: The amount of sugar is truly to taste.

I like a slight sweetness to balance the tang, but if you prefer a more purely sour pickle, you can reduce it.

TIPS FOR SUCCESS

Freshness is Key: Start with fresh, firm banana peppers.

Limp peppers won't give you that desirable crunch.

Sterilization: Properly sterilizing your jars is crucial, especially if you plan to store these for an extended period outside the refrigerator.

Don't Overpack: While you want to fit a good amount of peppers in each jar, avoid cramming them in too tightly.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/zesty-pickled-banana-peppers-your-new-favorite-crunchy-condiment/>