

Sweet & Tangy Pickled Jalapeños: Your New Flavor Obsession

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TIME
10 min

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INGREDIENTS

- 2 lbs fresh jalapeños, sliced into rounds
- 1 large sweet onion, thinly sliced
- 2 cups white vinegar (5% acidity)
- 1 1/2 cups granulated sugar
- 1 tablespoon mustard seeds
- 1 tablespoon celery seeds
- 2 teaspoons ground turmeric
- 1 teaspoon ground cloves (optional)
- 1 tablespoon kosher salt
- 1/2 teaspoon red pepper flakes (optional)

DIRECTIONS

- 1. Sanitize : Jars:** First things first-let's get those jars clean! Give them a good wash in hot soapy water, then either boil them for 10 minutes or run them through a hot dishwasher cycle. Keep those lids and rings cozy in a pot of simmering water while you work. Proper sterilization is crucial for food safety and shelf stability.
- 2. Prepare : Peppers and Onions:** Remember to put on gloves! Jalapeños can cause skin irritation, so protecting your hands is important. Slice the jalapeños into even rounds (about 1/4 inch thick) and the sweet onion into delicate thin half-moons.
- 3. Make the : Brine:** In a medium saucepan, mix together the white vinegar, granulated sugar, mustard seeds, celery seeds, turmeric, cloves (if you're using them), kosher salt, and red pepper flakes (if desired). Heat this delightful mixture gently over medium heat, stirring until the sugar dissolves completely. Once dissolved, bring the brine to a gentle boil.
- 4. Pack the : Jars:** Once the brine is bubbling, remove it from the heat. Now, carefully pack the sliced jalapeños and onions tightly into your hot, sterilized jars. Use tongs if the jars are still hot.
- 5. Pour : Hot Brine:** Use a ladle and a canning funnel to pour the hot brine over the veggies, ensuring they are fully submerged. Leave about 1/2 inch of headspace (the space between the liquid and the rim of the jar) at the top. Wipe the rims of each jar clean with a damp cloth before securing the lids and tightening the rings fingertip tight.
- 6. Process (Optional for Shelf Stability):** If you want to make these pickles shelf-stable for long-term storage,

process the sealed jars in a boiling water bath for 10 minutes. Ensure the jars are fully submerged in the boiling water. After processing, carefully remove the jars and let them cool undisturbed on a towel-lined counter for 12-24 hours. You should hear a "pop" as they seal.

7. **Cure and Store:** After cooling, check the seals on your jars (the lid should be depressed and not flex when pressed). For the best flavor, allow your pickles to cure in a cool, dark place (like a pantry) for at least two weeks. This curing time allows the flavors to meld and deepen beautifully. Once a jar is opened, refrigerate and enjoy its contents within two months. If you didn't water bath process, always store them in the refrigerator.

SWAPS & NOTES

Jalapeños: For a milder pickle, you can remove some or all of the seeds and membranes before slicing, as that's where most of the heat resides.

If you want even more heat, consider adding a habanero or serrano pepper to the mix.

Sweet Onion: While a sweet onion is preferred for its milder flavor that complements the brine, a yellow onion can be used in a pinch, though it might be a bit sharper.

Sugar: The amount of sugar is key to the "sweet heat" profile.

TIPS FOR SUCCESS

Gloves are a Must: Seriously, don't skip the gloves when handling jalapeños, especially when slicing many!

Even Slices: Consistent slicing of the jalapeños and onions ensures even pickling and a better texture.

Hot Jars, Hot Brine: Filling hot jars with hot brine helps prevent thermal shock to the glass and contributes to a better seal if you're water bath canning.

Don't Overpack: Pack the peppers and onions tightly, but don't jam them in so much that there's no room for the brine to circulate.

