

Homemade Pickled Bell Peppers: Easy & Flavorful Canning Recipe

Preserve Summer's Bounty: How to Make Sweet and Tangy Pickled Bell Peppers



TIME
10 min

TEMP
180°F

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Recipe Card

SAVE
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INGREDIENTS

7 pounds ripe bell peppers (any variety or mix of colors)
3 cups granulated sugar
3 cups white vinegar (5% acidity)
3 cups water
9 cloves garlic (1 per pint jar, optional)
4 ½ teaspoons pickling salt (½ tsp per pint jar, optional)

DIRECTIONS

1. By Jason : Griffith
2. As summer reaches its peak, bell peppers burst with color and flavor. What better way to capture that vibrant taste year-round than by pickling them? These Homemade Pickled Bell Peppers are sweet, tangy, and have a delightful crunch, making them a versatile addition to almost any meal. Whether you're a seasoned canner or just starting out, this recipe provides a straightforward method for preserving the deliciousness of fresh bell peppers right in your own kitchen.

SWAPS & NOTES

Bell Pepper Varieties: Use any color of bell peppers you prefer!

A mix of red, yellow, and orange peppers creates a beautiful, vibrant jar.

Green bell peppers can be used but tend to be less sweet.

Vinegar: Ensure you use white vinegar with 5% acidity .

TIPS FOR SUCCESS

Sterilize Thoroughly: Proper sterilization of jars and tools is critical for safe canning and preventing spoilage.

Headspace is Important: Too little headspace can cause the lid to buckle; too much can prevent a proper seal.

Remove Air Bubbles: Trapped air can prevent proper sealing.

Use a bubble popper (or a chopstick) to release them.

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

Original recipe: <https://chefmaniac.com/homemade-pickled-bell-peppers-easy-flavorful-canning-recipe/>