

Pickled Swamp Blisters: A Zesty Homemade Pickled Pepper Recipe You'll Make Again

3 to 4 cloves garlic, smashed



PICKLED SWAMP BLISTERS

YOU WILL NEED

- * 2 cups small peppers
- * 3-4 cloves garlic, smashed
- * 1 cup vinegar * 1 cup water
- * 1 tbsp salt * 1 tbsp sugar
- * 1 tsp black peppercorns
- * 1/2 tsp chili flakes

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ChefManiac

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INGREDIENTS

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- 3 to 4 cloves garlic, smashed
- 1 cup vinegar
- 1 cup water
- 1 tablespoon salt
- 1 tablespoon sugar
- 1 teaspoon black peppercorns
- 1/2 teaspoon chili flakes

DIRECTIONS

1. **Prep the peppers:** Rinse the peppers well and pat them dry. Use a knife or skewer to lightly poke or slit each pepper so the brine can soak in.
2. **Pack the jar:** Place the peppers into a clean jar along with the smashed garlic cloves, black peppercorns, and chili flakes. Pack them snugly, but do not crush them.
3. **Make the brine:** In a saucepan, combine the vinegar, water, salt, and sugar. Heat over medium heat, stirring until the salt and sugar dissolve completely.
4. **Pour and seal:** Carefully pour the hot brine over the peppers until they are fully covered. Tap the jar gently to release any trapped air bubbles, then seal the jar.
5. **Chill:** Let the jar cool to room temperature, then transfer it to the refrigerator. Chill for at least 24 hours before serving, though 2 to 3 days will give you even better flavor.

SWAPS & NOTES

Small peppers like jalapeños, Fresno chiles, cherry peppers, or mini sweet peppers all work well here.

For a milder version, use more sweet peppers and fewer hot ones.

For more heat, include spicier varieties and leave the seeds in.

White vinegar gives a clean, classic pickled flavor, but apple cider vinegar adds a slightly softer tang.

TIPS FOR SUCCESS

Use fresh, firm peppers for the best crunch.

Softer peppers can lose texture in the brine more quickly.

If you want the peppers to stay especially crisp, do not overcook the brine and pour it over the peppers as soon as the salt and sugar are dissolved.

Give the jar a little shake after it cools to help distribute the spices.

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

Original recipe: <https://chefmaniac.com/pickled-swamp-blisters-a-zesty-homemade-pickled-pepper-recipe-youll-make-again/>