Pickled Bell Peppers

- 7 lbs firm bell peppers
- 3-1/2 cups sugar
- 3 cups vinegar (5 percent)
- 3 cups water
- 9 cloves garlic
- 4-1/2 tsp canning or pickling salt

Yield: About 9 pints

Please read Using Boiling Water Canners before beginning. If this is your first time canning, it is recommended that you read Principles of Home Canning.

Procedure: Wash peppers, cut into quarters, remove cores and seeds, and cut away any blemishes. Slice peppers in strips. Boil sugar, vinegar, and water for 1 minute. Add peppers and bring to a boil. Place 1/2 clove of garlic and 1/4 teaspoon salt in each sterile half-pint jar; double the amounts for pint jars. Add pepper strips and cover with hot vinegar mixture, leaving 1/2-inch headspace.

Adjust lids and process according to the recommendations in Table 1.

Table 1. Recommended process time for **Pickled Bell Peppers** in a boiling-water canner.

		Process Time at Altitudes of		
Style of Pack	**Jar Size**	**0 - 1,000 ft**	**1,001 - 6,000 ft**	**Above 6,000 ft**
Hot	Half-pints or Pints	**5 min**	10	15

This document was adapted from the "Complete Guide to Home Canning," Agriculture Information Bulletin No. 539, USDA, revised 2015.

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WSU Clark County Master Food Preservers

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Food Preservation or Food Safety Questions?
Contact us via our Food Preservation & Safety Helpline
564-397-5366 - Monday thru Friday

Companion recipe to The Columbian Market Fresh Article published on August 7, 2020.
For previous article recipes visit http://ext100.wsu.edu/clark/?p=8163