



JERNEJ KITCHEN

PICKLED PEPPERS

Pickled Peppers are a fantastic way to preserve fresh bell peppers. They stay crunchy, delicious, and full of flavor. Store in your pantry for up to a year.

MAKES 4 JARS (720ML / 25 OZ)
PREPARATION: 45 MINUTES (+ COOLING)

PICKLED PEPPERS

2 kg (4.5 pounds) bell peppers
500 ml (2 cups) alcohol vinegar
(pickling vinegar)
1800 ml (7 1/2 cups) water
80 g (1/4 cup) sugar
60 g (1/4 cup) salt
3 tbsp canola oil (optional)
1 tbsp peppercorns
3 bay leaves
3 garlic cloves

TOOLS AND EQUIPEMENT

canning jars
baking sheet
small saucepan
pot
cutting board
kitchen knife
kitchen thongs

Sponsored

PREPARATION

Clean four canning jars. Preheat the oven to 100°C / 210°F. Place the jars on a baking sheet. Place them in the oven for 10 minutes. Bring water to a boil in a small saucepan over medium heat. Add the lids and cook them for 3 - 5 minutes to sterilize.

PEPPERS

Clean the peppers until running water. Clean into thick strips. Remove the seeds and discard any black or brown spots. Add the peppers into a bowl and set aside until needed.

COOK THE PEPPERS

Pour the vinegar and water into a pot. Add sugar, salt, oil, peppercorns, bay leaves and sliced garlic. Stir and place over high heat. Bring to a boil. Add half of the peppers and cook for a minute. Using a slotted spoon, remove the peppers from the pot and transfer to a baking sheet or add to a bowl. Repeat the process with the rest of the peppers.

PICKLED PEPPERS

Add the peppers into the prepared jars using kitchen thongs. Be careful, as the jars are still hot. Cover with the hot liquid (from where we cooked the peppers). Seal tightly and wrap the jars in a wet kitchen towel. Place on a baking sheet and place in the oven for 15 minutes at 80 °C / 175 °F. Turn the oven off and leave the peppers to cool slowly. Keep them in a dark, cold pantry for up to a year.