

# PICKLED JALAPEÑOS

[la costeña style]



4 liters



2 hours

## INGREDIENTS

- 9 Cups of Water
- 3 Cups Vinegar
- 3 TBSP Vegetable or Canola Oil
- 1/4 Cup Salt
- 4 Bay leaves
- 1 tsp whole Black peppercorns
- 1/2 tsp Oregano
- 1/2 tsp whole Coriander seed
- 2 kg Jalapeno peppers; sliced, whole, diced, coined, seed in or seed out - your preference.
- 1 large onion; sliced
- 2 large carrots; sliced or diced
- Cook everything for 10 minutes, stir to rotate Jalapeños and cook for another 10 minutes. Jalapeños will turn to a faded green. If any Jalapeños haven't faded, stir again and cook for another 5 minutes.
- Place Jars on a Kitchen Towel and prepare to fill jars.
- Once cooking is done, turn heat to a simmer to keep liquid hot.
- Fill jars with Jalapeños first, adding as many as you can and leaving some space on top for the onions and carrots.

## DIRECTIONS

- Clean and sanitize jars, set aside.
- Clean Jalapeños and gather all ingredients.
- In a large stock pot; add water, vinegar, and oil, set to medium high heat. Meanwhile, add all your spices to a spice ball or spice net and cut vegetables to your liking.
- Add salt and spice ball to the hot Water/Vinegar mixture and stir to dissolve salt. Next, add the carrots, place a lid on the stock pot, and cook for 5 minutes.
- Add Onions and Jalapeños, stir and cover the stock pot.
- Once all the Jalapeños are in Jars, start adding Onions and Jalapeños to the jars, then add liquid to each jar, leaving 1 inch empty space in the Jar
- Wipe the rim clean and seal the Jar, \* Cautious: it will be HOT
- Ensure Jars are not touching each other, ensure the jar is sealed, and leave on the counter until cooled.
- Once cooled; transfer to refrigerator and enjoy with your favorite dishes.