

# Canned Candied Jalapeños



## Your Key Ingredient:

[NESCO Smart Canner](#)

## Grocery Ingredients:

- 2.5 lbs. jalapeños
- 2 cups cups cider vinegar
- 4 cups sugar
- 1 tsp. turmeric
- 4 tsp. granulated garlic
- 1 tsp. ground cayenne pepper

## Directions:

1. Wash and drain jalapeños.
2. Add the vinegar, sugar, and all the spices to a large pot
3. Bring to a boil. Then reduce heat and simmer for 5

minutes.

4. Add the jalapeños and simmer for 4 minutes.
5. Use a slotted spoon to load jalapeños into jars.
6. Fill jars with jalapeños, leaving about 1/4 to 1/2 inch headspace. Remove air bubbles and wipe jar rims.
7. Once jalapeños are loaded into jars, turn the heat up under the syrup again and boil for 6 more minutes.
8. Ladle additional syrup over top of jalapeños in jars. Make sure you have enough head space.
9. Place liner pot in canner.
10. Place canning rack in bottom of the liner pot.
11. In water bath setting the jars must be completely covered with water that's at least 2 inches above the top of the jars.
12. Press WB/Steam button on the control panel.
13. Press the **TIME (+)** to set time for 50 minutes.
14. Make sure the **Pressure Limiting Valve** is set to **Exhaust**.
15. Press **Start** button (DO NOT press Pressure Cook)
16. Digital chase will begin to rotate, unit should begin to boil within 15-25 minutes. You will see a constant stream of steam coming from the **Pressure Exhaust Valve** when boil has been reached.
17. Press **Start** again when the constant stream of steam is seen, the timer will automatically start.

**CAUTION: DO NOT** hit start a 3rd time. This will result in the unit shutting down completely.

**When WB function is complete:** Let unit rest for 20-30 minutes before turning the lid to the open position. Carefully remove jars from the Canner. The lids will pop as they seal and cool down. Cover the jars with a towel and do not touch for 24-48 hours.