

Candied Jalapenos

Classroom- Friendly Recipe



Contributed by [Tasty Farms, Savannah, Georgia](#)

Helpful Equipment

- Hot plate
- Large pot
- Canning jars
- Butter knife/kid-friendly knife
- Ladel and Whisk
- Measuring cups and utensils
- Funnel
- Gloves



Ingredients

- 20 large jalapenos
- 1 cup apple cider vinegar
- 1 cup seasoned rice wine
- 2 cups granulated sugar
- 2 cups packed brown sugar
- 1.5 teaspoons of garlic powder
- 1 Tablespoon of honey
- 1 teaspoon of tumeric
- 1/2 teaspoon of cayenne pepper

"I first experienced candied jalapenos at my Aunt's during lunch several years ago. As I love complex flavors and textures, I set about recreating my own version of the recipe. As Tasty Farms works to expand our educational endeavors, we have been finding new ways to turn easy-to-grow foods, like peppers, into delicious foods everyone can enjoy!

We're constantly looking for ways to add spice (without heat) to food as we also have a toddler, Jack. These peppers are a great way for young palates to be exposed to peppers without experiencing the burn - the sugar and honey help for sure!"

-Kelly Morris, Tasty Farms

Instructions

1. First things first. Have all of the students wash their hands with soap and water, and put on gloves!
2. For safety purposes, have the jalapenos ready prior to cooking. Wearing gloves, slice and discard stems and seeds from the peppers. Then, slice peppers into 1/4-inch thick rounds. Transfer to a bowl and set aside
3. In a large pot over high heat, add all of the other ingredients and whisk.
 - a. Have a few students measure, add and whisk the apple cider vinegar, rice wine, sugar, brown sugar, garlic powder, honey, tumeric and cayenne pepper.
4. Once all ingredients are added, bring to a boil, then reduce the heat to a gentle simmer for about 5 minutes.
5. Allow students to gently add the sliced jalapenos. Then, bring the heat back up to a high and let the mixture simmer for exactly 4 minutes.
6. Lower the heat. With a slotted spoon, allow students to transfer the peppers to clean, sterile canning jars, until it reaches about 1/4 an inch from the top.
7. Once all of the jalapenos are in the jars, bring the remaining liquid to a boil for another 6-7 minutes. Then, remove the pot from the heat and allow it to cool.
8. Using a ladel, allow the students to carefully pour the liquid into the jars, making sure all of the jalapenos are covered. Have the students poke a butter knife into the bottom of the jar a few times to release any air pockets.
9. Have the students wipe the rim of the jar clean and seal the canning jar with the two-piece lid. Place the jars in the fridge -- the longer they sit, the yummiier they will be!
10. Once ready, have the students try their candied jalapenos!