Hot or sweet, including chiles, jalapeno, and pimiento\n

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Quantity: An average of 9 pounds is needed per canner load of 9 pints. A bushel weighs 25 pounds and yields 20 to 30 pints – an average of 1 pound per pint.\n

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Quality: Select firm yellow, green, or red peppers. Do not use soft or diseased peppers.\n

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Procedure:\n

Caution: Wear plastic or rubber gloves and do not touch your face while handling or cutting hot peppers. If you do not wear gloves, wash hands thoroughly with soap and water before touching your face or eyes.\n

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Select your favorite pepper(s). Small peppers may be left whole. Large peppers may be quartered. Remove cores and seeds. Slash two or four slits in each pepper, and either blanch in boiling water or blister using one of the following methods:\n

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Oven or broiler method: Place peppers in a hot oven (400° F) or broiler for 6-8 minutes until skins blister.\n

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Range-top method: Cover hot burner, either gas or electric, with heavy wire mesh. Place peppers on burner for several minutes until skins blister.\n

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Allow peppers to cool. Place in a pan and cover with a damp cloth. This will make peeling the peppers easier. After several minutes, peel each pepper. Flatten whole peppers. Add 1/2 teaspoon of salt to each pint jar, if desired. Fill jars loosely with peppers and add fresh boiled water, leaving 1-inch headspace.\n

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Adjust lids and process following the recommendations in Table 1 or Table 2 according to the method of canning used.\n