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Cowboy candy with brown sugar

These pickled Jalapenos also known as Cowboy Candy are the perfect pairing of sweet and heat. I wonder what to do with the pounds and pounds of Jalapenos I have in my garden. I also wonder what I would do this month for the food in cans Mystery Challenge Month of July is all about hot packing. Marissa from Food in Jars tells you all about it. You can also go to her website if you are interested in the challenges every month. I have several friends who took about these candied Jalapenos and wondered if I could make my own. So I went in a row and the boy I found a lot of recipes for them. I have to warn you, if you're going to do this, you should wear gloves. Even the steam from these while they cook can irritate your lungs. So advice to take precautions. I made a video about how I made them and you can watch it below. 3 pounds jalapenos 2 cups cider vinegar 3 cups brown sugar 3 cups granulated sugar 1 teaspoon pickling spices With gloves thinly slice jalapeno peppers and set one side. In a medium saucepan add cider vinegar, brown and white sugar and pickling spices. Bring to a boil for about 5 minutes or until the sugar is dissolved. Add jalapenos and bring to a boil for about 5 minutes. Place jalapenos in clean jars. Placing warm liquid in clean cans leaving about a 1/2 inch main space. Wipe the jars with a wet paper towel and then put on the lid and strap. Process in a water bath for 10 minutes. Peace be upon you, Veronica Candied jalapenos is a great little garnish to have on hand in your refrigerator. Use them to top fried chicken, in your tacos, you can even use them to pretty much up a cocktail. You can even find yourself snacking on them just out of the jar. A friend of mine who works at Buc-ees (they have their own candied jalapenos in jars) suggested mixing them with cream cheese making for a pretty amazing dip. They are super easy to make and last a couple of weeks in the fridge, and even longer if you follow conservation procedures to preserve them in the long term. Print Recipe Author: Jess Pyles, adapted from Serious Eats. Make a 15-hour jar full. 1.5 pounds jalapeño paprika 1 cup cider vinegar 2 cups white sugar Juice and zest of 1 lemon or lime Chop jalapeños in 1/4 inch rounds (Pro tip: use gloves for this step and save yourself the pain of stinging hands!). Combine vinegar, sugar, peel & juice in saucepan and add over medium flame. Once the mixture has boiled, reduce the heat and simmer until sugar is dissolved, about 5 minutes. Add the jalapeños and let the mixture simmer for 4-5 minutes, until the peppers have all changed color. Using a slotted or pasta spoon, remove jalapenos and place in jar or another airtight container. Leave the syrup in the pan and let reduce for another 5-7 minutes. Remove the syrup from the heat and pour into the jar, covering the jalapeños completely. Seal the jar and allow to cool. The peppers are ready to eat once cooled, but taste even better after a few days. A very simple recipe for candied jalapenos, or homemade cowboy candy, for desserts or snacking. They are a great blend of sweet and heat. Basically sliced jalapenos are preserved in an experienced simple syrup, they are perfect for garnishing cocktails, topping cornbread or cupcakes, or popping into your guacamole. We're making homemade cowboy candy today, my friends! It's such a HAPPY DAY! I love DIY cowboy candy, otherwise known as Candied Jalapenos. They are sweet and spicy and I can only eat a whole jar hosted in one sitting. Yes, I'm that bad. It's a classic recipe, really. It's a great way to preserve your summer jalapeno harvest. You can preserve them in a water bath and keep them in the pantry. Or just store them in the refrigerator for a few months easily. What is Cowboy Candy? Cowboy candy is another name for candied jalapenos. They are essentially sliced jalapenos that simmer and sweeten ed in a spiced simple syrup. They are a perfect combination of sweet and spicy and they are ideal for quick sweet snacks or garnish. The candy process also helps preserve them as well. The term has been around for ages, but the recipe is so popular, some small time companies even trademarked the common name. That particular product is not much to talk about, but this homemade version is far superior. Everything's better homemade, isn't it? And super easy! Why buy this when you can so easily do it at home? Let's cook! Ingredients You need to make Homemade Cowboy Candy You need the following ingredients to make homemade Cowboy Candy (Candied Jalapenos): 1/2 pound Jalapeno paprika (about 10-12 average size jalapenos) 1 cup sugar 1/2 cup apple cider vinegar 1 teaspoon chili powder (optional, for a little heat) 1/2 teaspoon turmeric powder 1/2 teaspoon ground ginger Other tastings, as desired. See the discussion below. Once you've collected your ingredients, let's talk about how we make them, shall we? How to Make Homemade Cowboy Candy (Candied Jalapenos) - Recipe Method First, slice jalapenos into 1/4-inch round slices. You can remove the seeds if you want, but I do them without coring. You should wear gloves if handling hot peppers interferes with your skin. Stir together the sugar, vinegar and season in a saucepan. Bring to a boil quickly and then lower the heat to a low simmer until the sugar dissolves into a gooey syrup. Add jalapeno pepper slices and mix to evenly coat them with syrup. Simmer them about 4 minutes. They will darken a bit as they slightly cook and absorb some of the sugar. Transfer candied jalapeno peppers to cleaned jars, then fill the jars with the remaining syrup. Just pour the boiling syrup straight in. You can cool it first if you want. Wipe the rim of the jar, then cover and refrigerate for up to 3 months. Boom! That's it! I love my homemade cowboy candy. Good stuff! Leftover Syrup If you have any leftover syrup, save it. Use it to make yourself a cocktail or a spicy mocktail. It's pretty good! Pour over cupcakes. Be creative! Nice and spicy and sweet. For Preserve/Jarring First, clean your cans and lids using a steamer rack in a 16-liter pot. Place the jars on the rack and fill the pot with water, enough to cover the jars. Do not let the jars touch the bottom of the pot, as the heat can cause the glass to crack. Bring the water to the boil and boil the cans for 10 minutes. Remove the jars with pliers when you are ready to use them. Prepare candied jalapenos per the instructions above. When candied jalapenos are ready, scoop them into the jars, leaving 1/4 inch head space. Clean the lids with soap and warm water, then place them on the jars. Secure them with cleaned canning rings. Wipe the rims clean. Place the filled jars back in the hot water bath, at the steamer rack. Make sure the cans are covered with 3 inches of water. Return the water to a boil and process them for 10 minutes for half pints, or 15 minutes for pints. For higher heights, process them for additional time (minimum 10 minutes extra). Remove the jars with pliers and tighten the screw caps. The can caps should make a popping sound when sealed. If a lid does not seal for any reason, you can reprocess it, or store the jar in the refrigerator. Invert the cans to test for leaks. Turn them upright after 10 minutes and allow to cool. Store the jars in a cool, dry place. They will last a year or longer in this way. When you open them, but keep the jars in the refrigerator. Make about 3.5 cups. Packed into three 1/2 pint cans. Serving up your candied Jalapenos I like to simply snack on my candied jalapenos right out of the jar as a quick sweet snack. They are also ideal for garnish. Pop them on top of your favorite Corn Bread Recipe, on top of a cupcake or a piece of pie. It's super cool over cream cheese. Smear some cream cheese over the biscuits and top them with candied jalapenos. Incredibly delicious. You can even mix them in a serving bowl of cream cheese for a candied jalapeno cream cheese dip. Garnish a cocktail with them. Margaritas, anyone? Chop and spin some in your favorite guacamole recipe for a touch of sweetness. So many ways to serve up your candied jalapenos! Just stop stealing them from the plate, Mike! Mike's Recipe Notes This has proven to be an incredibly popular recipe. They're really that good. I'll post here as questions pop up. Here are some additional information to help you on. Jarring or Canning: If you're uncomfortable with canning or cutting peppers, you don't need to process them. Some people like to use a pressure canner to preserve their homemade cowboy candy, or they like to use the water bath method described in the recipe. You can skip these steps and just keep candied jalapenos in a jar in the fridge. They will still last a good 3 months this way. Use Gloves: Peppers can cause skin irritation and burning. Some people are more sensitive than others. The oils from the peppers can appear on the them, and especially cut them. It is best to use gloves when handling hot peppers. If you notice any skin burn, go to this page - How to stop chili pepper burn. Slicing of Jalapenos: You will chop a lot of jalapeno peppers for this recipe. Use a mandolin or food processor with a slicing accessory to save some chopping time. Remove seeds and viscera: If your concerns about the total heat, you can core out jalapenos before slicing them. Most of the heat is found in the pepper entrails. How Long Does Homemade Cowboy Candy Last? Candied jalapenos will last about 3 months in the fridge. If you process them in a water bath, they can last easily a year in the pantry until you are ready to open them. I have included how to process them with a water bath below and in the recipe card. Can I make this recipe with other peppers? Absolutely. You can candy any type of chili pepper. Just slice them into rings and get on with the recipe. Some peppers are obviously bigger than others, though. Chop them up into smaller pieces. The process is good with spicier peppers. I personally love candied habaneros. Crazy delicious. The candying process tamps the heat quite a bit with candied jalapenos or any pepper, so they won't be as spicy as you might expect. Try making these with super hot chili peppers too, like scorpions or reapers. Oh sweetie! Try some of my other spicy dessert recipes People also asked about these similar topics: Pickled Jalapenos. Do you have any questions? Ask away! I'd be happy to help. If you enjoy this recipe, I hope you leave a comment with some STARS. In addition, please share it on social media. Don't forget to tag us on #ChiliPepperMadness. I'll be sure to share! Thanks! — Mike H. Write recipe A very simple recipe for making candied jalapenos, or homemade cowboy candy, for desserts or snacking. They are a great blend of sweet and heat. Basically sliced jalapenos are preserved in an experienced simple syrup, they are perfect for garnishing cocktails, topping cornbread or cupcakes, or popping into your guacamole. 1/2 pound jalapeno paprika about 10-12 average size jalapenos 1 cup sugar 1/2 cup apple cider vinegar 1 teaspoon chili powder (optional) 1/2 teaspoon turmeric powder 1/2 teaspoon ground ginger First slice jalapeno paprika into 1/4-inch round slices. Stir together the sugar, vinegar and season in a saucepan. Bring to a boil quickly and then lower the heat to a low simmer until the sugar dissolves into a gooey syrup. Add jalapeno pepper slices and mix to evenly coat them with syrup. Simmer them about 4 minutes. They will darken a bit as they slightly cook and absorb some of the sugar. Transfer candied jalapeno peppers to cleaned jars, then fill the jars with the remaining syrup. Cover and store in the refrigerator for up to 3 months. You can eat them right away, but it is best to let the flavors develop at least 1 week in the refrigerator before eating. First, clean your cans and lids with the help of a steamer rack in a 16-litre pot. Place Place on the rack and fill the pot with water, enough to cover the cans. Do not let the jars touch the bottom of the pot, as the heat can cause the glass to crack. Bring the water to the boil and boil the cans for 10 minutes. Remove the jars with pliers when you are ready to use them. Prepare candied jalapenos per the instructions above. When candied jalapenos are ready, scoop them into the jars, leaving 1/4 inch head space. Clean the lids with soap and warm water, then place them on the jars. Secure them with cleaned canning rings. Wipe the rims clean. Place the filled jars back to the hot water bath, at the steamer rack, making sure the cans are covered with 3 inches of water. Return the water to a boil and process them for 10 minutes. For higher heights, process them for additional time (minimum 10 minutes extra). Remove the jars with pliers and tighten the screw caps. The can caps should make a popping sound when sealed. If a lid does not seal for any reason, you can reprocess it, or store the jar in the refrigerator. Invert the cans to test for leaks. Turn them upright after 10 minutes and allow to cool. Store the jars in a cool, dry place. They will last a year or longer in this way. When you open them, but keep the jars in the refrigerator. Make about 3.5 cups. Packed into three 1/2 pint cans. Calories: 80kcal | Carbohydrates: 19g | Sodium: 5mg | Potassium: 111mg | Fibre: 1g | Sugar: 18g | Vitamin A: 455IU | Vitamin C: 44.8mg | Calcium: 6mg | Iron: 0.2mg This recipe was updated on 12/21/2018 to include new photos and a video. It was previously published on 5/19/2014. 5/19/2014.