

# Cowboy Candy

We grow some pretty hot jalapenos, and we enjoy eating them fresh, but they are also used in many canned recipes to enjoy all year. One of our favorite ways to enjoy our jalapenos is by using the Cowboy Candy that Nana and Aunt Alisa make. This treat is good on many dishes including a pot of beans, hamburgers, hot dogs, black-eyed peas, burritos and many more. Bekah's favorite way to eat it is in a bowl of beans with her mom's cornbread crumbled on top, and Nana likes it on her greens.

Sometimes Aunt Alisa cooks her pork roasts in the leftover syrup for amazing pulled pork.

## Ingredients

- 4 pounds fresh jalapenos
- 2½ cups apple cider vinegar
- 5 cups sugar
- 1 teaspoon celery seed
- 1/2 teaspoon turmeric
- 1/2 teaspoon mustard seed
- 1/8 teaspoon cayenne pepper, optional



## Instructions

- ❖ Rinse jalapenos well, remove the stem, and then slice them to desired thickness.
- ❖ In a medium saucepan combine remaining ingredients and bring to a rolling boil. Immediately reduce the heat, then simmer for 6-7 minutes making sure to stir frequently.
- ❖ Add jalapenos to the brine then bring back to a rolling boil. Reduce the heat again and simmer for another 6-7 minutes.
- ❖ Prepare jars for water bath canning.
- ❖ Using a slotted spoon, spoon the jalapenos to your jars evenly distributing them.
- ❖ Once the peppers have been removed from the pot, turn the heat back to high so the brine can thicken into a syrup. It may take about 5 minutes.
- ❖ Once thickened, evenly distribute the syrup in the jars making sure to completely cover the peppers and leave ½-inch headspace.
- ❖ Place in water bath canner. Make sure to cover the jars with about 2 inches of water above the tallest jar, then water bath in boiling water for 12

Wide mouth jars are easier to fill without making a mess.

If you have any syrup remaining, store in the refrigerator.

Do not open for at least 2 weeks.

Refrigerate after opening.

  
**Nana's Kitchen**  
*Made With Love and Purpose*