

Copycat Pickled Pepperoncini Peppers

Crisp, tangy takeout-style peppers crafted for long-term pantry preservation

METHOD	JAR SIZE	HEADSPACE	CAN TIME	ACIDITY
Water Bath	Half-Pints (8 oz)	½ Inch	10 Mins	5% Vinegar

BRINE INGREDIENTS

5 cups	Vinegar (5%)
1 cup	Water
4 tbsp	Pickling Salt
2 tbsp	Sugar
2 cloves	Garlic (peeled)
½ tsp	Rosemary
½ tsp	Oregano
½ tsp	Turmeric

PRODUCE & JARS

Fresh Pepperoncinis
Half-Pint Canning Jars
Canning Lids & Rings

CANNING INSTRUCTIONS

- 1 Prep the Produce:** Wash peppers thoroughly under cool running water. *Crucial Step:* Poke or pierce each pepper once with a small tip of a knife or cake tester so brine can enter inside during processing.
- 2 Prepare & Boil Brine:** In a stainless steel saucepan, combine the 5 cups vinegar, 1 cup water, salt, sugar, garlic, rosemary, oregano, and turmeric. Bring to a rolling boil and simmer/boil for **10 minutes** to fully infuse herbs and spices into the vinegar solution.
- 3 Pack Jars:** Pack clean, warm half-pint jars tightly with the pierced pepperoncinis, leaving space for brine.
- 4 Ladle Hot Brine:** Ladle the boiling brine over the peppers, leaving exactly **½ inch headspace** at the top of each jar.
- 5 Debubble & Seal:** Remove air bubbles using a debubbling tool. Wipe jar rims clean with a damp cloth, place hot lids on top, and screw bands down to fingertip tight.
- 6 Water Bath Process:** Lower jars into a boiling water bath canner, ensuring at least 1–2 inches of water cover the lids. Process half-pints for **10 minutes** (adjust for elevation if necessary).
- 7 Cool & Store:** Carefully remove jars and let them rest undisturbed on a towel for 12–24 hours. Check seals, label, and store in a cool, dark pantry.



GREEN PIG FARM HOMESTEAD TIP

Boiling the brine for a full 10 minutes helps extract maximum aromatic oils from the rosemary, oregano, and garlic, while ensuring the brine is uniformly hot before hitting the packed jars!