



## UCCE Master Food Preservers of El Dorado County

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# Preserve Today, Relish Tomorrow

## Pickled Roasted Red Bell Peppers

Yield: about 4 pint jars

- 4 large cloves garlic, roasted, removed, from skin and mashed
- 1 ½ cups white cider vinegar, 5%
- 1 ½ cups cider vinegar (5%)
- 1 ½ cups dry white wine
- ½ cups water
- 1 cup coarsely chopped onion
- ½ cups granulated sugar
- 2 Tbsps. Dried oregano
- 4 tsp. pickling salt
- 20 medium sweet red peppers, such as red bell or Shepherd, roasted, peeled, seeded, deveined, and cut lengthwise into serving size piece

Roast peppers and garlic on a grill or under a broiler until charred, turning to roast all sides. Once the skin of the peppers wrinkles and chars and garlic has charred spots, remove from heat. Place peppers in a bag until cool enough to handle, about 15 minutes, then lift off the skins. Cool garlic, squeeze roasted garlic cloves to remove the peel.

In a large stainless-steel saucepan, combine all ingredients except the peppers. Bring to a boil over medium heat, stirring to dissolve sugar. Reduce heat and boil gently for 5 minutes, until garlic and oregano flavors have infused the liquid.



Pack room temperature peppers into hot jars to within a generous ½ inch of the top of the jar. Ladle hot pickling liquid into jar to cover the peppers, leaving ½ inch headspace. Remove air bubbles and adjust headspace by adding or subtracting hot pickling liquid. Wipe rim clean. Place lids and rings in jars, tightening rings finger-tip tight.

Process in a boiling water canner or atmospheric steam canner for 15 minutes 0-1000 ft., 15 minutes 1001-6000 ft., 20 minutes above 6000 ft.

For boiling water canning, turn off the heat, remove canner lid and wait 5 minutes.

For atmospheric steam canning, turn off the heat, leave canner lid on and wait 2-3 minutes.

Source: *Ball Complete Book of Home Preserving*

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