

Sweet Pickled Peppers

Yield Makes 6 (1-pint) jars

Ingredients

9 lb mixed red, yellow, green and orange sweet peppers, quartered lengthwise, stemmed, and seeded

3 1/2 cups white balsamic vinegar

1 3/4 cups water

1/4 cup sugar

1/4 cup canning salt

12 garlic cloves

1 teaspoon whole black peppercorns

6 (2-inch) sprigs fresh rosemary

6 (1-pint) canning jars with lids and screw bands

Preparation

Preheat broiler.

Broil peppers in batches, skin sides up, on a broiler pan about 4 inches from heat until skins are blistered and lightly charred, 4 to 6 minutes. Transfer peppers to a large bowl and cover. Let peppers steam until cool, then peel and separate by color.

Sterilize jars and lids.

Bring vinegar, water, sugar, salt, garlic, and peppercorns to a boil in a 3-quart saucepan. Reduce heat and simmer, uncovered, 10 minutes.

Drain jars upside down on a clean kitchen towel 1 minute, then invert. Fill jars with pepper quarters, alternating colors. Tuck 2 garlic cloves (from pickling liquid) and 1 rosemary sprig into side of each jar. Fill jars with pickling liquid, leaving 1/4 inch of space at top, then run a thin knife between vegetables and jar to eliminate air bubbles.

Seal, process, and store filled jars, boiling peppers in jars 20 minutes.

Let peppers stand in jars at least 1 week for flavors to develop.