Sides / Mexico

# Quick Pickled Jalapeños

Vinegar-bright, gently fiery pickled jalapeños ready in 30 minutes — crisp, olive-green rings that cut through richness and outlast any store-bought jar.

**Time** 30 min **Servings** 4

## What you'll need.

- ☐ 100 parts Fresh jalapeños, sliced into 6 mm rings
- ☐ 60 parts White wine vinegar (5% acidity)
- ☐ 60 parts Filtered water
- ☐ 8 parts White sugar
- ☐ 6 parts Fine non-iodized salt
- ☐ 4 parts Garlic cloves, smashed
- ☐ 2 parts Black peppercorns, whole
- ☐ 1 parts Dried Mexican oregano

## Let's make it.

**01** Combine the vinegar, water, sugar, and salt in a small saucepan. Bring to a simmer over medium heat, stirring until the sugar and salt are completely dissolved. Remove from heat as soon as the brine is clear — do not boil hard or reduce, as this concentrates the acidity unpredictably.

**02** Sterilize one or two glass jars with boiling water and drain upside down. Pack the jalapeño rings tightly into the warm jars, tucking the smashed garlic, peppercorns, and oregano throughout. Press down firmly to maximize density — the jalapeños will soften slightly in the brine and you want them packed.

**03** Pour the warm brine over the packed jalapeños until they are completely submerged with a 1 cm headspace above the brine. Gently tap the jar on the counter to release any trapped air bubbles. If jalapeños float above the brine, weigh them down with a small resealable bag filled with brine.

**04** Allow the jar to cool to room temperature (about 15 minutes), then seal with a lid and refrigerate. The jalapeños are edible after 30 minutes but are dramatically better after 2 hours once the brine has penetrated to the center. They keep refrigerated for up to 3 weeks.

**Recipe & provenance** ForkRecipe Kitchen / ForkRecipe / FoodML and contributors / CC BY-SA 4.0.
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Servings are an estimate; check quantities in the source recipe.
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