

Char-Roasted Pickled Peppers

adapted from [the Complete Book of Small-Batch Preserving](#)

by Ellie Topp and Margaret Howard

makes 3-4 half-pints

6-8 sweet bell peppers (about 2 pounds)

1 large clove garlic, unpeeled

1/2 cup dry white wine

1/2 cup white vinegar

1/2 cup apple cider vinegar

1/2 cup sliced onion

2 tablespoons sugar

1/2 tablespoon dried oregano

1 teaspoon pickling salt



To char the peppers and garlic, they must be exposed to flame or high heat. This can be done on a barbeque grill over high heat, directly on the gas flame of a stove-top, or under an oven broiler. I used the broiler to make this batch. As one side of the peppers/ garlic blacken, turn them until each side is black. Once peppers are blackened all over, place them all in a large bowl with a plate or baking tray on top for 10 minutes or so. Set the garlic clove aside. The peppers will steam a bit, which makes it much easier to remove the skins. This can also be done in a paper bag with the top rolled down.

Remove the peppers from the bowl. Rub off the blackened skin and discard. Cut out the stem and seeds and discard. Cut the peppers into strips 1 inch wide (or whichever width you prefer).

Combine the wine, vinegars, onion, sugar, oregano, and salt in a small non-reactive pan. Squeeze the roasted garlic clove into pan. Stir to combine. Bring the mixture to a boil, then reduce heat to a simmer and cook for 5 minutes.

Ladle roasted peppers into hot, sterile jars. Leave a 3/4 inch head-space. Ladle the hot vinegar mixture over the peppers leaving 1/2 inch head space. Top with a new lid and band. Process in a hot water bath for 15 minutes for half-pint jars. See [Home Canning Basics](#) for more information about the canning process.