

Hellfire Pickles



HELLFIRE PICKLES

Famous Dave's Copycat Recipe

Makes 2 Quarts

2 lbs jalapeño chile peppers

1 pound white or yellow onions, thinly sliced

1/4 cup pickling salt (*can use Kosher salt or sea salt as a substitute, regular table salt has additives in it that will darken your pickles and make the color of the pickle juice muddy*)

1 1/4 cup white distilled vinegar

1 cup apple cider vinegar

2 1/4 cups sugar

1 tablespoon mustard seeds

1 star anise

1 cardamom pod

3/4 teaspoon celery seeds

1 inch cinnamon stick

6 whole cloves

1/2 teaspoon turmeric

2 clean 1-quart canning jars, or 4 pint jars

Cut the stem end off of the jalapeños. Then cut them in half lengthwise. Remove and discard the seeds and

the ribs. Place the peppers in a large bowl. Add the onions and stir in the pickling salt so that it is well distributed. Cover the peppers with a clean, thin towel. Put ice over the towel and place the bowl in the refrigerator to chill for at 4 hours. After 4 hours, rinse the salt off of the peppers and onions. Drain, and rinse and drain again.

In a 4 or 6 quart pot, put the vinegar, sugar, and spices. Bring to a boil to dissolve the sugar. Add the peppers and onions. Bring to a boil again. Watch the peppers. As soon as they are all cooked through (*you can tell because their color changes from a vibrant to a more dull green*), start packing your canning jars with the peppers and onions, using a slotted spoon to remove them from the pan. Pack the jars evenly with the peppers and onions, up to about an inch from the top of the jars. Then pour the sugary vinegar mixture over the peppers, until it covers them. Cover the jars and let cool to room temperature before chilling in the refrigerator.

.Famous Dave's Signature Spicy Pickles

24oz Glass Jar (Pack of 3) (Pickle Spears)