



Garden Fresh Farm Recipes

Citrus-Honey Jalapeños

“Cowboy-Candy”

(With Oranges, Lemons and Honey)

At RizzieFarms, we like preserves that tell a story of the garden. These Citrus-Honey Jalapeños capture the heat of freshly picked peppers, the sweetness of golden honey, and the brightness of orchard citrus all in one jar. The jalapeño rings soak in a tangy-sweet brine that balances fire with fragrance, creating a vibrant condiment that shines with both color and flavor. The citrus rounds out the heat with a refreshing, almost tropical lift, while the honey lends the brine a silky body that clings deliciously to each bite. They're as beautiful on the shelf as they are versatile on the table, a jar of sunshine with a little kick.

Ingredients:

(makes about four half-pints)

One pound fresh jalapeños, sliced into quarter-inch rings
Zest and juice of two oranges
Zest and juice of one lemon
One cup apple cider vinegar, five percent acidity
One cup honey
One cup sugar
One teaspoon pickling salt

Directions:

Begin by sterilizing jars and lids. In a large nonreactive pot, combine the vinegar, citrus juice and zest, honey, sugar, and salt, bringing the mixture to a boil. Add the sliced jalapeños and simmer for three to four minutes, just until they begin to soften.

Using tongs, pack the jalapeños snugly into the hot jars. Pour the hot syrup over them, leaving a half-inch of headspace. Remove any air bubbles, wipe the rims clean, and seal with prepared lids and rings.

Process the jars in a boiling water bath for ten minutes, adjusting the time for altitude as needed. Store in a cool, dark place for at least a week before opening to let the flavors meld together into a sweet-heat preserve that grows more complex with time.





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Serving Suggestions

Citrus-Honey Jalapeños bring life to a cheese or charcuterie board, their sweet heat pairing beautifully with sharp cheddar, creamy goat cheese, or aged gouda. They make a lively topping for tacos, grain bowls, and salads, or can be spooned over roasted vegetables to add brightness. The syrup doubles as a glaze for chicken, pork, or fish, caramelizing beautifully under heat. Even a dollop stirred into a vinaigrette or cocktail can carry a bit of farm sunshine into everyday meals.