

TIM FARMER'S COUNTRY KITCHEN

COWBOY CANDY

Yield: 3 Small Jars

1/3 cup apple cider vinegar

3/4 cup sugar

3/4 teaspoon chili powder

1/2 teaspoon turmeric

1/2 teaspoon ginger

5 jalapeños, cut in slices



Bring first 5 ingredients to a boil in a saucepan, stirring to dissolve sugar. Once it reaches a boil, reduce to simmer and add jalapeños, cooking for 4 minutes. Remove from heat and place into jars. Cool and then place in refrigerator. Let sit 1 week before eating. Lasts 1-3 months in fridge.