The Best Way to Dry Jalapeno Peppers

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The best way to dry jalapeno peppers is in the oven as their skins are too thick to air-dry. This is an easy and quick way to dry these chillies so they can be used for the months to come.

Jalapeno peppers are easy to grow during the warmer months and will provide continuous crops until the frosts begin. They are wonderful canned but if you don’t have enough for canning, drying is a great option.

Pick Jalapenos that have turned completely red for drying. You can dry them green but the flavour won’t be as strong as the red chillies. They can be stored in the fridge for a week or two until you have enough to dry.

Tools and Equipment Needed

Oven Tray
Drying Rack
Sharp Knife
Baking Paper (Optional)
Airtight Container for Storage

Method

First wash the jalapeno peppers then leave to dry.

Place a sheet of baking paper on the oven tray to aid in cleaning. If your tray is non-stick this isn’t necessary. Place the drying rack on the tray.

Preheat your oven to 100°C (212°F).

Next slice the tops off the jalapenos then slice lengthways into two roughly equal pieces.

Place the jalapenos on the drying rack with the skin side up. Leave the seeds in the peppers as they can be used in cooking to add heat to dishes.

Bake in the oven for 3 to 4 hours. Start checking the chillies at the 2 ½ hour mark. The smaller ones may need to be taken out sooner than the others.

You will know when they are ready when the flesh feels dry. If the flesh feels soft to the touch, they will need more time.

Take the tray out then leave to cool.
Storing Dried Jalapeno Peppers

Once the jalapenos have completely cooled store in an airtight container then label with the contents and today’s date. They will store for 1 to 2 years if placed in a cool area out of direct sunlight. They will lose potency over time.

Tip

Fan forced ovens will dry the jalapenos quicker than regular ovens. For a normal oven try increasing the temperature by 10 degrees.