

# Cowboy Candy

Make this  
recipe  
with us!



## NDM Highlights



1 Jar



20 Minutes

## INGREDIENTS

3 pounds jalapeños, sliced  
1 1/2 cups white distilled vinegar  
1/2 cup water  
2 cups granulated sugar  
1 teaspoon ground turmeric  
1 teaspoon garlic powder  
1/2 teaspoon cayenne pepper (optional)  
1/2 teaspoon mustard seed  
1/4 teaspoon celery seed

## DIRECTIONS

1. In a medium size pot, heat the vinegar, water, sugar, turmeric, garlic powder, cayenne, mustard seeds, and celery seeds until a boil.
2. Reduce the heat and let simmer for 10 minutes.
3. Add all the sliced jalapeños and increase the heat to a boil. Let cook for 6 minutes. Turn off heat.
4. Place the jalapeños and the liquid into jars of choice.
5. Let cool and enjoy!



**Sky Sparkling**  
Melon, Calamansi  
6/340 ML

**\$4.99**



**Sky Seasoned Seaweed**  
Doshirak 8 PK

**\$2.99**



**Chunil Sanuki**  
Udon Noodle  
5/230 G

**\$3.99**



**Jarritos**  
Lime 1.5 L

**2/\$3**



**Suero Oral**  
Strawberry/Banana  
1L

**2/\$5**