

Freezing Peppers

I grow over 120 pepper plants each year and freeze peppers for the long winter. I usually end up with about 200 pounds after cleaning and freezing.



I'm retired and do the cooking, so I use peppers in almost everything from sandwiches to omelets to soups. I found that frozen peppers tend to turn into a block of ice by mid-winter, so I invested in a vacuum sealer.



I slice my peppers, and lay them out on a cafeteria tray. I then freeze the peppers on a tray or a cookie sheet.

I break up the frozen peppers, then bag and vacuum seal them. Whenever I want peppers, I just open the bag, take out what I need, and re-seal it. The real trick is to freeze the pepper slices individually on a tray before bagging them. I even use the pepper slices in salads. They're not as crisp as fresh, but they're not mushy like frozen peppers that weren't individually frozen and vacuum sealed.



I can't imagine life without a vacuum sealer or imagine what my grocery bill would be without it.