UBA TUBA PROCESSING RECIPES

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Uba Tuba is a novel pepper. Fruit are very attractive, sweet, crisp, slightly pungent and highly desired by chefs. Uba Tuba is classified botanically as Capsicum Baccatum. This species of pepper is rarely grown in the U.S. and is not a major commercial product anywhere in the world.

Breeding work is being conducted at the University of Kentucky to develop this crop for Kentucky growers and to find selections that ripen earlier in the season. The following recipes have been adapted to make pickled peppers, pepper jelly, relish, salsa, hot sauces and a very high quality paprika from the Uba Tuba pepper. The pungency in these peppers is located in the placenta or seed area. Outer fleshy portions of the pepper are sweet and pungency free. A melon baller easily removes the stem and top portion of the fruit and seeds.

Additional information on Home Canning Basics (FC53-578) may found at [http://www2.ca.uky.edu/agcomm/pubs/FCS3/FCS3578/FCS3578.pdf](http://www2.ca.uky.edu/agcomm/pubs/FCS3/FCS3578/FCS3578.pdf).

PICKLED SWEET UBA TUBA PEPPERS

(From Preserving Summer’s Bounty by Marilyn Kluger, 1979)

INGREDIENTS:
1 lb destemmed Uba Tuba peppers
1 cup pickling salt
3 tsp mixed pickling spices
3 cups sugar
3 cups vinegar
5 cups water

YIELD: About 6 8 oz. jars

Puncture and submerse red Uba Tuba peppers in salt water (about 1 cup pickling salt and 5 cups of water) overnight. The salt solution should be strong enough to float an egg. The next day, drain, remove seeds, slice, and pack into jars. Combine all the sugar, vinegar and mixed pickling spices. Bring to boil.

Pour the boiling solution over the peppers in sterilized jars, leaving ¼ inch headspace. Adjust lids and process in boiling bath for 15 min.

SLICED, PICKLED, EXTRA CRISP UBA TUBA PEPPERS

INGREDIENTS:
6 lbs of Uba Tuba peppers sliced into rings
5 inch long ginger root (diced)
3 gallons of water
8 bay leaves
1.5 cups of pickling lime
10 cloves of garlic (peeled, whole)
12 cups white vinegar
4 tbsp ground peppercorn
10 cups sugar
1 tbsp citric acid

YIELD: About 5 pint jars

Day 1: Slice Uba Tuba peppers, combine with water and pickling lime and let sit for 24 hours (Pickling lime is caustic, and can burn skin and eyes. Follow precautions...
on product label and rinse peppers thoroughly after soaking to thoroughly remove the lime as described below.)

Day 2: Rinse peppers - do not let sit in cold water, rinse thoroughly to remove lime. Combine the vinegar, sugar, ginger and other spices, add citric acid and boil for 1 min.  

In sterilized jars:  
Add peppers and pour vinegar/sugar/spice mix in each jar  
Put lids on jars and place in hot water bath for 10 min.

HOT UBA TUBA PEPPER JELLY
INGREDIENTS:  
1.5 lb peppers, a mix of sweet and hot as desired  
We liked the blend of ½ lb each of Uba Tuba, jalapeno and Cubanelle peppers also called Italian Frying peppers.  
6 1/2 cups sugar  
1 1/2 cups cider vinegar  
9 oz liquid pectin  
YIELD: Makes about 7 cups

Seed and roughly chop the peppers, mince with a food processor. In mixes, small hot peppers such as jalapeno, serrano and Thai can be used whole.  
Transfer the coarsely chopped peppers to deep pot, add the sugar, vinegar and bring the mixture to a boil, stirring until the sugar is dissolved.  
Stir in the pectin and boil the mixture one minute.  

Transfer the jelly to sterilized Mason jars, filling to within 1/4 inch of the tops, wipe the rims with a dampened towel, and seal the jars by the water bath method for 10 minutes (pint jars). Add 5 more minutes for quart jars. The jelly keeps, sealed, in a cool dark place indefinitely. Serve as a condiment with grilled meats or with cream cheese on crackers.

UBA TUBA PEPPER JELLY
INGREDIENTS:  
12 oz stemmed/seeded Uba Tuba peppers  
2 cups cider vinegar, divided into 1 cup each  
6 cups granulated sugar  
2 pouches (each 3oz/85ml) liquid pectin  
YIELD: About 5 8 oz jars

In a blender or food processor, puree peppers and 1 cup cider vinegar until smooth.  
In a large saucepan, combine the puree, remaining 1 cup vinegar, and sugar. Bring to a boil and stir constantly at boiling for 10 minutes. Stir in pectin, and boil hard for 1 minute. Remove from heat and skim foam.  
Quickly pour hot jelly into hot sterilized canning jars, leaving ½ inch headspace. Place jars in canner, ensuring they are completely covered with water. Bring to a boil and process for 10 minutes. 

SWEET, HOT UBA TUBA PEPPER RELISH
INGREDIENTS:  
10 cups finely chopped peppers, all sweet or a mix of hot and sweet  
2 cups chopped onion  
2 cups vinegar, cider or white  
2 cups cane sugar  
2 tbsp kosher salt  
2 tbsp mustard seed  
YIELD: 4-5 pints

Combine peppers, onions and their juice with all other ingredients.  
Bring to a boil then simmer for 30 minutes, stirring often. Fill jars with ½ inch headspace; Bring to a boil and process for 10 minutes.

MASTER HOT SAUCE
INGREDIENTS:  
1 pound stemmed, fresh Uba Tuba peppers or chiles (such as jalapeño, serrano, Fresno, or habanero; use one variety or mix and match)  
2 tbsp kosher salt  
1 1/2 cups distilled white vinegar  
YIELD: about 3 cups after straining

Pulse peppers and kosher salt in a food processor until a coarse puree forms. Transfer to a 1-qt. glass jar, cover with cheesecloth, and let stand at room temperature for 12 - 24 hours to ferment slightly.  
Stir in vinegar and cover with cheesecloth again. Let the mixture stand at room temperature for at least 1 day and up to 7 days. (Taste it daily; the longer it sits, the deeper the flavor becomes.)
Puree the mixture in a food processor or blender until smooth and strain into a clean container. It keeps refrigerated for several months.

**UBA TUBA PAPRIKA**

**YIELD:** 6 lbs of prepared peppers makes 1 lb of paprika.

Removing the stems by pushing them off with your thumb and cut the peppers in half through the poles, leaving the placenta or seed area intact. The highest quality balanced paprika is made when the seeds are included. A very sweet paprika results if the seeds are removed and in this case 30 lbs of peppers produces 3 lb of paprika. The highest quality Uba Tuba paprika is produced in a dehydrator by drying at @ 95°F until peppers are thoroughly dry. This may take five or six days at 95°F. Hotter temperatures will remove flavor-enhancing volatile compounds. Grind in a Vitamix blender or another type that can grind up the seeds. Store in an airtight container at room temperature in the dark. Paprika quality is maintained for at least a year.