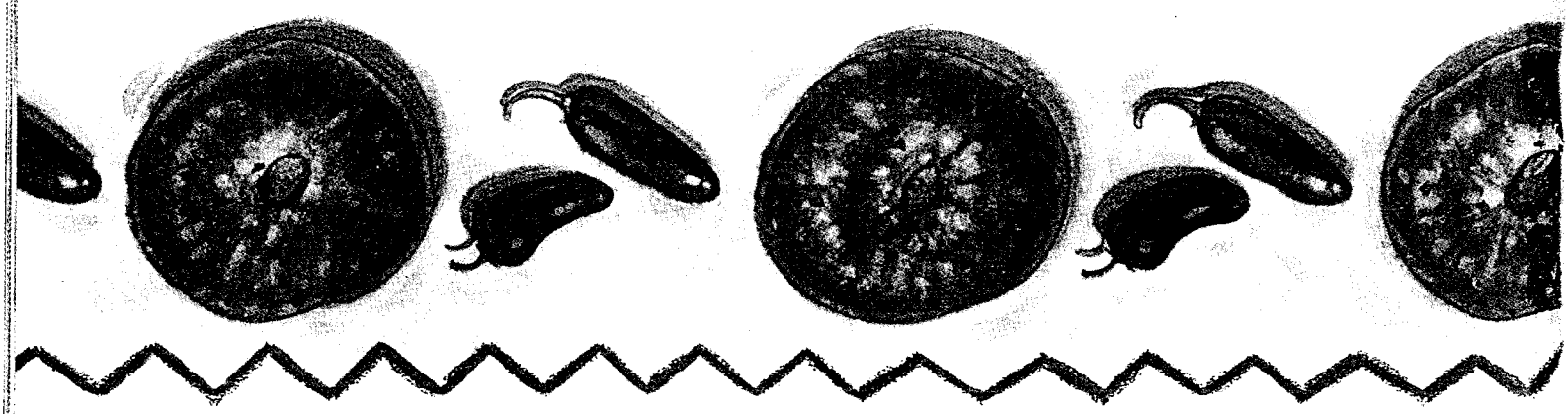
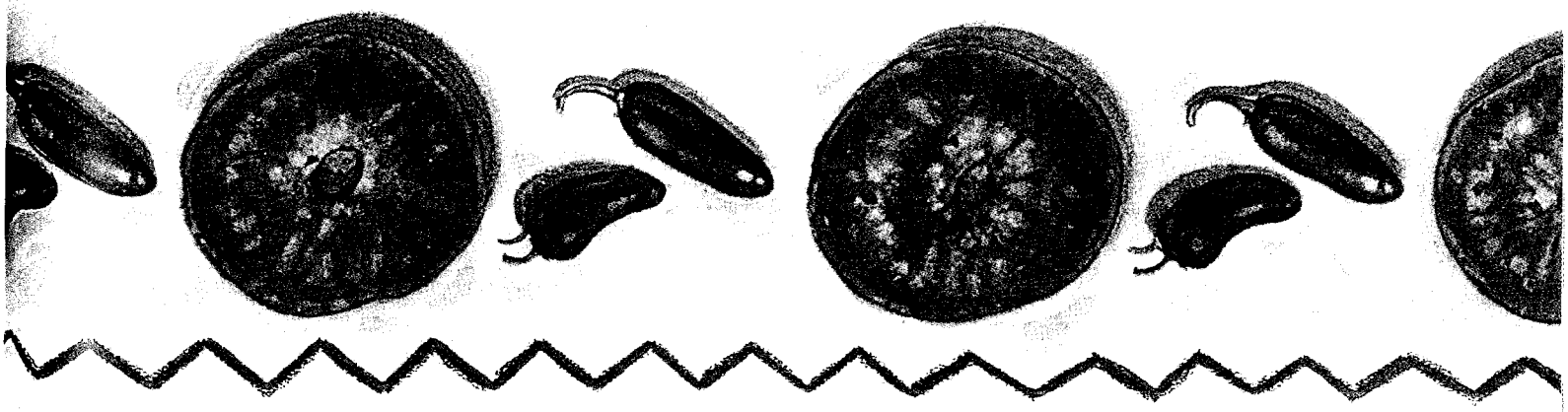
For this recipe you will need lots of time. But these bagels are worth the wait!

Jalapeño Bagels

$1\frac{3}{4}$ cups lukewarm water
$\frac{1}{2}$ teaspoon dry yeast
2 teaspoons salt
$1\frac{1}{2}$ tablespoons sugar
5 to 6 cups flour
$\frac{1}{3}$ cup jalapeños, chopped
$\frac{1}{4}$ cup dried red peppers

Mix water, yeast, salt, and sugar. Add flour and jalapeños and mix into a ball. Knead for 10 to 12 minutes, adding more flour if necessary, until dough is stiff. Add red peppers and knead for 3 minutes. Let dough rest 10 minutes, then cut into 12 pieces with a knife.



Roll each piece of dough on a table to form long tube-like shapes. Then, for each of the twelve pieces, connect the two ends by overlapping them about $\frac{3}{4}$ of an inch and rolling the ends together to make a ring shape. Make sure each joint is secure or it will come apart while boiling.

Cover with a damp towel and let rise 1 to $1\frac{1}{2}$ hours in a warm spot. In a large pot, bring 1 to 2 gallons of water to a rolling boil. Place bagels in boiling water and boil until they float (15 to 30 seconds). Remove with a slotted spoon and place on a lightly greased cookie sheet. Bake at 400 degrees for 10 to 15 minutes or until golden brown.