

Sweet Pickled Peppers



Ingredients

2 # Florida Sweet baby peppers
1 jalapeno, or other fresh chili pepper
1-2 clove garlic, peeled and crushed
2 sprigs fresh thyme
1 tbsp. kosher salt
1/8 tsp. whole black peppercorns
3 cups apple cider vinegar
water as needed

Procedure

1. Wash and slice the peppers and chilies into thin rings. Pack into a quart jar.
2. Add salt, thyme, garlic and peppercorns.
3. Add apple cider vinegar. Top with water if needed.
4. Seal jar and shake well.
5. Refrigerate for a minimum of a week.

Yields about 2-3 of pickled peppers

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