

SippitySup's Pickled Peppers

Ingredients

Instructions

Choose a great and colorful variety of chili peppers. Both sweet and hot. Peppers like Banana, Fresno and Jalapeno are great. But use your imagination. Slice all the peppers in half lengthwise, even the small ones.

Place the peppers and the onion slices into a very large bowl. Set aside.

Add all the remaining ingredients to a large, non-reactive, saucepan. Bring the mixture to a boil. Remove the pan from the heat and let it cool some for about 5 minutes. Then pour the hot liquid over the peppers and onions. Stirring to coat well. The liquid should nearly cover all the ingredients. If not add a bit more vinegar.

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Let the mixture cool. You may then cover the bowl and move them into the refrigerator. They will be ready to eat in about 4 hours. But will be at their best if you wait a week before eating them.

You may alternatively place the peppers and onions in a jar with plenty of the brine and can and seal them according to proper procedures and store these indefinitely.