



## PICKLED JALAPENOS

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Yield = 1 Qt.

1 lbs. Jalapenos, sliced  
4 Garlic cloves, peeled  
2 C White Vinegar  
1 C Water  
4 T Salt (course sea salt)  
4 T Sugar

1. Put your jalapenos and garlic cloves into a heat proof container such as a mason jar. The jar should be full but not packed tight.
2. In a sauce pan, bring the remaining ingredients to a boil just to dissolve the sugar and salt.
3. While still hot, pour the vinegar mixture over the jalapenos and let sit until cool.
4. Cover and refrigerate.
5. They will last approximately 3-4 weeks in the fridge if you don't eat them first.