



Jalapeno Pickled Vegetables

NIBBLEDISH CONTRIBUTOR

Ingredients

4 cups fresh vegetables, I used carrot slices, red onion slices, cherry tomatoes, cucumber slices, whole garlic cloves, sliced jalapeno peppers.

1 1/2 cups red wine vinegar

1/4 cup water

1 cup sugar

Salt and pepper

Instructions

Pickling is a great way to handle all the garden surplus this time of year. These were great with some cheese, fruit, and cocktails.

Combine the vinegar, water, sugar, salt, and pepper, mix and taste for the correct balance of salty-sweet-sour.

Add the vegetables and let sit overnight in the refrigerator.
