



Pickled Habaneros and Jalapenos

NIBBLEDISH CONTRIBUTOR

Ingredients

1 sterilized pint jar
1 -1 ½ lbs. mix of habaneros and jalapenos, chopped into rings and keeping only a quarter to half of the seeds
2 cups white distilled vinegar
1 tsp sugar
1 tbsp black peppercorns
1 tbsp garlic, minced
1 tbsp mustard seed
1 tsp salt

Instructions

Place vinegar, peppercorns, garlic, mustard seed, sugar and salt into a non-reactive pot and bring to a boil. Then add the peppers and turn off the heat to keep them crisp. Place into the jar (make sure the peppers are covered) and allow to sit in the refrigerator for at least 3 days and up to 3 weeks. Be careful if, like my husband, you chose more habaneros than jalapenos. This is great as a relish, to add to soup and sandwiches, casseroles and so much more. You can freeze the leftover peppers and save them for other meals.