



Pickled Green Peppers

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Introduction:

I make these green pepper pickles to serve with deli sandwiches or to add to salads.

Preparation:

Slice onions into rings, cut peppers into thick slices. Pack them into large glass jars. In a sauce pan, place vinegar, sugar, sea salt, hot pepper flakes, garlic and celery seeds. Heat till sugar dissolves and pour over peppers. Let this mix sit for 48 hours till serving, or let rest in the frig till needed. You can use other veggies in this brine also. Just keep refilling the jar as needed.

Recipe Type:

[side dishes](#) [1]

Ingredients:

1 cup white vinegar
1 cup sugar
2 tablespoons sea salt
1 teaspoon hot pepper flakes
2 garlic cloves chopped
fine
1 tablespoon celery seed
1 cup raw onion rings
6 cups sliced (large) green peppers

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[1] <http://kgi.org/recipe-type/side-dishes>