



ARDENERS
T I O N A L

[gi.org](#))

Thu, 10/20/2012 - 12:10 -- Miss Lady Bug

This pepper mix packs a wallop of great flavor. Pile them up on sub sandwiches, hamburgers, hot dogs, or spread them on top of your favorite pizza.

You can use any variety of peppers that you prefer as long as they are fresh. This is very important; if you're not growing peppers then pick some up at your local farmer's market. Visit www.localharvest.org [1] to find the freshest organic produce grown closest to you.

And unless you're a fan of extremely hot peppers, take caution when adding red hot chili peppers to the mix; they will make this recipe fiery hot.

Read more.... <http://www.missladybugsgarden.com/4/post/2012/10/pickled-pepper-mix-recipe.html> [2]

Image (optional):

Free tags:

[pickling](#) [3]

[Preserving](#) [4]

[Canning](#) [5]

[Peppers](#) [6]

[spicy](#) [7]

Image credit (optional):

[source](#) [8]

Crops:

[pepper](#) [9]

Type:

[how-to](#) [10]

Season:

[summer](#) [11]

Topics:

[food preservation](#) [12]

Group content visibility:

Use group defaults

Source URL: <http://kgi.org/blog/miss-lady-bug/hot-sweet-pickled-pepper-mix>

Links:

[1] <http://www.localharvest.org>

[2] <http://www.missladybugsgarden.com/4/post/2012/10/pickled-pepper-mix-recipe.html>

[3] <http://kgi.org/free-tags/pickling>

[4] <http://kgi.org/free-tags/preserving>

[5] <http://kgi.org/free-tags/canning>

[6] <http://kgi.org/free-tags/peppers>

[7] <http://kgi.org/free-tags/spicy>

[8] <http://www.missladybugsgarden.com>

[9] <http://kgi.org/crops/pepper>

[10] <http://kgi.org/blog-type/how>

[11] <http://kgi.org/season/summer>

[12] <http://kgi.org/topics/food-preservation>