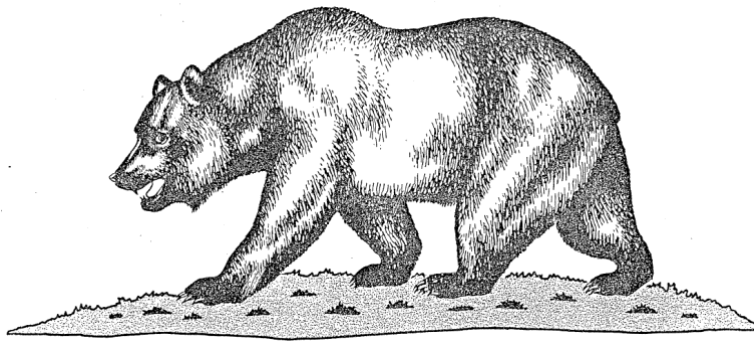




Parker's Pickled Peppers

A Traditional Refrigerator Pickle Recipe

Yield: 1 jar of whole jalapeños

Ingredients

- 180 g sliced jalapeños (2 cups)
- $\frac{3}{4}$ cup water
- $\frac{3}{4}$ cup white vinegar
- 3 crushed garlic cloves
- 1 tsp Mexican oregano
- 1-4 Tbsp sugar (to taste)
- 1 tsp coarse salt

Directions

1. Combine the water, vinegar, salt, sugar, garlic, and oregano in a saucepan.
2. Bring to a boil.
3. Stir in the jalapeños. Remove from the heat and let stand for 10 minutes.
4. Using tongs, pack the peppers into a clean glass jar. Pour the hot pickling liquid over the peppers until completely covered. Cool, then refrigerate.



For best flavor, refrigerate at least 24 hours before serving.

Keeps refrigerated for several weeks.