

# Pickled Jalapenos

This is a great condiment that pairs well with a variety of dishes. It keeps well in the fridge for 2-3 weeks. Makes 2 (16-ounce) jars.



## Ingredients

- 10 jalapeño peppers, thinly sliced
- 2 whole garlic cloves, peeled
- 1 cup distilled white vinegar
- 1 cup water
- 2 tablespoons cane sugar
- 1 tablespoon sea salt

## Steps

1. Add sliced jalapenos and garlic cloves between two 16-ounce jars.
2. In a large microwave-safe measuring cup (or bowl) combine vinegar, water, sugar and salt. Microwave on high for 4 minutes or until the mixture is bubbling and the sugar is dissolved.
3. Pour vinegar mixture over jalapenos. Stir well. Allow the mixture to cool before . Put into jars or a large airtight container. Chill overnight before using.