

My Pickled Jalapenos

Ingredients:

6	Jalapenos (more or less) . You can use other types of peppers too.
1 cup	Red wine vinegar
1 cup	water
¼ cup	Sugar
2 cloves	Garlic
1 -2 tsp	Kosher Salt

- 1) Heat Vinegar, water, salt and Sugar until the sugar is dissolved.
- 2) Cool
- 3) Cut jalapenos into rings. You can remove seeds if you don't want it to be too hot
- 4) Put Jalapeno rings and garlic in a glass jar
- 5) Pour in liquid. Fill to the top.
- 6) Refrigerate for at least 2-3 days before serving. Refrigerate longer for better taste.

You can put in Carrot strips too.

Onions are also good. Make sure you soak the onions in cold water before pickling