



Banana Peppers, Homemade Pickled

Prep Time : 1 hour **Cook Time** : 1 hour **Servings** : Yield: 1 jar **Source** : Simplyscratch.com

INGREDIENTS

- 1 pound banana or Hungarian wax peppers, washed and sliced (about 10-12 peppers)
- 1 large clove fresh garlic, smashed and peeled
- 3 cups distilled white vinegar
- 2 cups water
- 2 tablespoons kosher salt
- 1 tablespoon sugar

DIRECTIONS

In a medium pot add the vinegar, water, salt and sugar. Bring to a boil, stirring until the sugar and salt dissolve. Allow to cool.

Meanwhile add a clove of smashed and peeled garlic clove along with the pepper slices into a pint-size glass mason jar or whichever sized jar you seem fits best.

Ladle the cooled pickling liquids over top and secure the lid. Refrigerate for 18 to 24 hours before using.