

untagged, needs pic, incomplete



This recipe is tagged as incomplete, use at your own risk!

## Recipe Name

Date added: 2024/01/15 YIELD: 3 24 oz jars (pint and a half)

## Ingredients

### Sublist 1

- Approximately 1000 G fresh Jalepenos, preferably as fresh as you can get them
- 2 cups white vinegar
- 2 cups water
- 2 tablespoons kosher salt

## Method

1. Clean and slice jalepenos into 1/4 inch rings
2. Pack cleaned jars with the jalepenos rings, leaving slight headspace
  1. Add vinegar, water, and salt to saucepan and heat until salt is dissolved
  2. Pour brine mixture evenly into packed jars. Top up with water if needed to cover jalepenos
  3. Gently tap to remove air bubbles
  4. Place in fridge to chill. For the first week periodically invert jars to evenly distribute brine
  5. Pickled jalepenos will be ready to enjoy after a week and will keep in fridge for quite a while.

## Notes

Check salt levels. Consider whether any aromatics or sugar are desired. Use FRESHEST jalepenos  
Inspired by: <https://www.chilipeppermadness.com/recipes/pickled-jalapenos/>

From:  
<https://wiki.cookiemountain.org/> - **Recipe Book**

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