

Pickled Jalapeños

Servings: 1 jar | Prep/cook time: 10 minutes plus refrigeration time

Ingredients:

6 jalapenos, sliced
1 cup white vinegar
1 cup water
1 clove garlic smashed
1 tablespoon honey
1 bay leaf
1 tbsp. salt
1 tsp. oregano
1 tsp. black peppercorns



Directions:

1. Slice jalapenos.
2. Add to quart sized mason jar.
3. In a small pot, add vinegar, water, garlic, honey, bay leaf, salt, oregano and black black peppercorns. Bring mixture to a boil.
4. Stir and remove from heat. Cool slightly.
5. Pour brine over jalapenos. Secure lid and bring to room temperature.
6. Refrigerate until ready to use.