

Pickled Jalapenos

<http://unihomemaker.com/2012/08/30/pickled-jalapenos/>

Ingredients:

- 3-4 large jalapeno peppers, sliced 1/4" thick with the seeds in tact
- 1 dried bay leaf
- 3-4 cloves of garlic
- 1 tablespoon of peppercorns (I used rainbow peppercorns)
- 2-3 sprigs of fresh thyme
- 2 teaspoons of sugar
- 1 teaspoon of salt
- 1 cup of apple cider vinegar
- 1 cup of water

Preparation:

Wash your jalapenos thoroughly and dry them off.

In a sterilized jar (I used a 1/2 liter vessel), pack your jalapeno peppers.

In a small sauce pan, combine bay leaf, garlic, peppercorns, thyme, sugar, salt, vinegar and water. Let the mixture come to a boil and turn off the heat. Ladle the pickling liquid into the peppers and let it cool. Cover and store in the fridge for up to 2 months. This can be eaten after a few hours or few days, depending on the texture preference.