

# Pickled Peppers

*Swick*

Makes 1 cups | Active Time: 20 minutes | Total Time: 48 hours

- 3 garlic cloves, smashed
- 2 tbsp fine sea salt
- 1/4 cup white wine vinegar
- 2 cups HOT water
- 15 serrano or jalapeños peppers (approx 1 1/2 to 2 cups), thinly sliced into rings

To start, place the garlic, salt, vinegar, and hot water into a 1-qt glass jar (or non-reactive container). Cover the jar with the lid and then shake it to dissolve the salt.

Next, add the sliced peppers to the jar and gently mix to combine the ingredients. Cover the jar with a lid and let sit at room temperature for 48 hours before using them. Once ready, store in the refrigerator.