

Easy Pickled Banana Peppers

prep & cook 25min ★ servings 12

INGREDIENTS

2 c white vinegar

2 c apple cider vinegar

1 c sugar

1 tsp mustard seed

1 tsp celery seed

1 lb banana peppers seeded, sliced into rings

INSTRUCTIONS

Bring the vinegar, sugar, mustard seed and celery seed to a rolling boil. Pour brine over peppers to within ½" of the top of mason jar. Wipe rim and put lid and ring on. Store in the fridge. Leave for one week or longer to let peppers marinate.

