

# Pickled Banana Peppers



There were lots of them hanging from just a few plants, and they were getting bigger and bigger, casting a delicious yellow glow from their corner of the garden.

In the clean jars (empty) add cloves of Garlic and 1 tps of sea salt and two tps of Olive Oil.

To pickle these peppers, proceed as follows: Pack three clean, hot quart jars with about 2 dozen banana peppers, stems trimmed. Place some with the stems on the bottom, others packed with stems pointing up. If some are too long, just cut them down to size. Meanwhile, in a non-reactive pan, bring to a boil 5.5 cups distilled white vinegar, 1 3/4 cup granulated sugar, 3 teaspoon mustard seed and 3 teaspoon celery seed. Stir occasionally and when the sugar is completely dissolved, pour the brine over the peppers, leaving about 1/2 inch headroom at the top of the jars.

Seal the jars using fresh lids and process in a boiling water bath for 10 minutes. Place the peppers in your pantry at least one month before using.