

Pickled Jalapenos

3 Cups Cider Vinegar
2 Tbs Honey
2 Tbs Olive Oil
2 Tbs Pickling Spice

2 Tsp Salt
2 Lbs Fresh Sliced Jalapenos
4 Garlic Cloves
12 Black Peppercorns

Makes 4 Pints

Cooking Instructions

1. Prepare the canning jars in accordance with the manufacturer's directions.
2. In a nonreactive saucepan, combine the following:
 - Vinegar
 - Honey
 - Oil
 - Pickling Spice
 - Salt
3. Bring mixture to boil over high heat.
4. Reduce heat to very low, and simmer the mixture while packing the jars.
5. Arrange equal quantities of the jalapenos, garlic, and peppercorns in each jar.
6. Pour the hot liquid over the jalapenos, leaving ½ inch of headspace.
7. Process the jars in a water bath according to the manufacturer's directions, generally 10 minutes.
8. Store the pickled jalapenos for at least 1 week before eating them.