



## Refrigerator Pickled Pepperoncini Peppers

This recipe makes one pint of pickled pepperoncini peppers.

### INGREDIENTS:

- 20-24 Pepperoncini Peppers
- 1 Coriander Seed
- 1 Peppercorn
- ½ Clove of Garlic
- ½ Bay Leaf
- ½ Cup Water
- ½ Cup Vinegar
- 1 tsp. Sugar
- 1½ tsp. Canning/Pickling Salt
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### DIRECTIONS:

- Use a sharp knife to poke 1 or 2 holes in each pepperoncini before placing them into a pint canning jar.
- Add the coriander, peppercorn, bay leaf, and garlic to the jar.
- In a pan combine the water, vinegar, sugar, and salt and bring to a boil.
- Pour the vinegar mixture into the jar to cover the peppers.
- Allow the jar to cool slightly before adding a lid and refrigerating.
- The peppers will be ready to eat or use in recipes in 2-4 weeks.

Submitted by Joanne Ferguson from *Blessings Overflowing*

