



## PICKLED BANANA PEPPERS

**INACTIVE TIME:** 25min    **ACTIVE TIME:** 15min    **SERVINGS:** 2 pts

### Ingredients

6 banana peppers  
4 cups vinegar  
1 cup sugar  
1 tsp salt  
1 tsp celery seed  
1 tsp mustard seed



- 1** crosscut peppers, removing core, stem, and seeds
- 2** add vinegar, sugar, salt, celery seed, and mustard seed to pot, bring to boil, remove from heat, and stir until sugar is dissolved
- 3** pack mason jars tight with banana peppers, pour brine slowly into jars using a funnel
- 4** make sure top of jar is dry before sealing lid, and store in fridge for at least 24hrs before serving



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