

PICKLED (SWEET) PEPPERS

Ingredients:

- 3 c. colorful mini sweet peppers, cut in rings
- 1 large shallot, thinly sliced into rings
- 3 sprigs of fresh thyme
- 2 garlic cloves, smashed
- ¼ tsp. crushed red pepper
- 2 c. white vinegar
- ½ c. sugar
- ¼ c. water
- 1 tsp. kosher salt



Directions:

- 1) Put thyme, garlic, and red pepper in the bottom of a 32-oz. container with a tight lid. Add the pepper and shallot rings.
- 2) In a saucepan, bring the vinegar, sugar, water, and salt to a boil and remove from heat.
- 3) After letting the liquid cool for 10 minutes, pour it over the veggies.
- 4) Cool for 20 minutes, then put lid on securely.
- 5) Refrigerate at least 1 day; enjoy within 2 weeks.