



Pickled Green Beans And Red Peppers

★★★★★

Pickling

Prep Time: 15 minutes **Cook Time:** 10 minutes **Total Time:** 25 minutes **Difficulty:** Easy **Servings:** 3 x 32 oz mason jars

INGREDIENTS

Pickling Liquid:

3 1/2 cups white vinegar

3 1/2 cups water

4 tbsp sugar

1/4 cup salt

Jar Contents:

(ingredients are for each jar)

1 jalapeño pepper, seeded and sliced

1 habanero pepper, seeded and sliced

2 whole garlic cloves

1/2 tsp coriander seed

1/4 tsp red pepper flakes

1 tsp oregano

Green beans and/or red bell peppers to fill the jars

DIRECTIONS

For the pickling liquid, heat the ingredients on the cooktop until dissolved.

Fill each jar with liquid and let cool for about 2 hours. Put the lid on the jars, shake to mix all ingredients, and refrigerate at least overnight - best if left for two days.

NOTES

We use these [jars](#) and these [lids](#) for fridge pickling.