

# Pickled Peppers II

*Louise Furtek*

*Favorite Recipes - Sacred Heart School - Easthampton, MA (1984)*

In a large saucepan, bring a liquid consisting of a ratio of one cup of vinegar to one cup of water in sufficient quantity to cover the peppers that you are processing. Bring to a boil.

Remove the seeds and stems from the peppers. Cut the peppers into thirds and drop into the boiling liquid. Simmer for 5 minutes.

Pack the hot peppers firmly into pint or quart jars. Add to each quart, one teaspoon of salt and one teaspoon of sugar. Fill the jars to within 1/2 inch of the top. Seal and store the jars.

(You may choose to add 1/4 bay leaf and one small clove to each jar.)

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Per Serving (excluding unknown items): 0 Calories; 0g Fat (0.0% calories from fat); 0g Protein; 0g Carbohydrate; 0g Dietary Fiber; 0mg Cholesterol; 0mg Sodium. Exchanges: .