

Peppers Pickled

Grandma Grimm used to make this all the time and it was so good!

Core peppers – preferable yellow. Put into a kettle and boil 5 minutes. (just use a wee bit water) Drain well.

In each quart sealer put 2 tblsp Mazola oil.

Make a brine of 1 c sugar, 1 c vinegar, 2 c water, pinch salt and 1 – 2 tblsp pickling spices tied in a bag or a tea ball. Boil the brine.

Take out the spices and add brine to peppers and seal.