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Sweet Bell Pepper Pickles

Strips of colorful, crunchy sweet bell peppers make delicious and beautiful pickles. Serve these easy and quick to make treats with hamburgers, barbecue, or your favorite grilled meats.

To make the pickling liquid:

1 cup water
1 cup white vinegar
2 cups white sugar

To prepare the peppers:

8 cups water
2 tablespoons white vinegar
Four large bell peppers, seeds removed and cut into ½ inch vertical strips*

Sterilize 2 pint jars with non-corrosive lids.

Make the pickling liquid by putting the one cup of water, one cup of white vinegar, and 2 cups of sugar in a large saucepan and bring to a boil over medium high heat.

Reduce the heat to a simmer and cook until the sugar is completely dissolved. Remove from the heat and set aside while you prepare the peppers.

Prepare the pepper strips for pickling by combining the 8 cups of water and 2 tablespoons of vinegar into a 4 quart pot and bring to a boil.

Add the pepper strips to the pot and blanch them for one minute.

Remove the peppers from the blanching liquid and strain them.

Place the peppers vertically into the jars and cover them with the pickling liquid.

Place the lids on the jars and let cool at room temperature for one hour. Put them in the refrigerator and wait 24 hours to allow the pickling liquid to permeate the peppers.

They'll keep in the refrigerator for 5 days.

Makes approximately 2 pints.

Victoria Wessler

***NOTE:** *Since peppers will vary in size, you may need more or less of the peppers to fill 2 pint jars.*

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