

Pickled Jalapeños

Prep Time: 5 mins

Cook Time: 5 mins

Total Time: 10 mins

Serves 2 jars

These pickled jalapeños are the perfect sweet & spicy addition to salads, tacos, burgers, and more! The longer they sit in the fridge, the sweeter and milder they'll become.

Ingredients

- 10 jalapeños, thinly sliced
- 2 whole garlic cloves, peeled
- 1 cup white distilled vinegar
- 1 cup water
- ⅓ cup cane sugar
- 1 tablespoon sea salt

Instructions

1. Divide the jalapeños into 2 (16-ounce) lidded jars and place a garlic clove in each jar.
2. In a small saucepan over low heat, simmer the vinegar, water, sugar, and salt, stirring occasionally, until the sugar is dissolved, about 5 minutes. Pour the brine over the jalapeños. Let cool to room temp, then cover and chill for at least 30 minutes. Store in the fridge for up to 2 weeks.