

Pickled Jalapeno Rings

By Lou Kostura from tasteofhome.com

Ingredients

1 pound jalapeno peppers, sliced into rings
1 cup fresh dill sprigs
5 garlic cloves
1-1/2 cups water
2/3 cup white vinegar
5 teaspoons kosher salt
4 teaspoons mixed pickling spices

Directions

In a clean 1-quart glass jar, layer a quarter each of the jalapenos, dill and garlic; repeat, filling the jar. In a saucepan, bring water, vinegar, salt and pickling spices to a simmer until salt dissolves. Pour into the jar to cover peppers; seal. Let stand until cool. Refrigerate at least 7 days; store up to 1 month.

Katie's note: I needed more liquid than was called for in order to cover the peppers, so I made a second batch. I only waited two days to use these after pickling them, and they were great.