

Tim Farmer's Country Kitchen

BANANA PEPPERS

Sweet banana peppers

4 cloves of garlic

4 chili peppers

4 mason jars

BRINE

6 cups white vinegar

2 cups water

1 tablespoon sugar

1 tablespoon and 1 teaspoon

pickling salt

Dash of Mrs. Wages Kosher Dill Pickle Mix



Put 1 clove of garlic and 1 chili pepper in each mason jar. Stuff remaining space in each jar with sweet banana peppers. Boil brine ingredients until all is combined. Pour brine into mason jars, leaving 1/2 inch of space at the top. Seal each mason jar and boil in water for 10 min. Let jars sit for 4-5 weeks for best flavor.

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