

### **Marinated Peppers (from WVU extension)**

4 pounds firm peppers

1 cup bottled lemon juice

2 cups white vinegar (5%)

1 Tbsp. oregano leaves 1 cup olive or salad oil

1/2 cup onions, chopped

2 cloves garlic, quartered (optional)

2 Tbsp. prepared horseradish (optional)

Yield—About 9 half-pints

#### **Procedure**

Select your favorite sweet or hot peppers. Peel peppers as described on page 1. Mix all remaining ingredients in a saucepan and heat to boiling. Place 1/4 garlic clove (optional) and 1/4 teaspoon of salt in each half-pint or 1/2 teaspoon per pint. Fill jars with peppers, add hot, well-mixed, oil/pickling solution over peppers, leaving 1/2-inch headspace. Adjust lids and process

I roasted my peppers under the broiler (it is raining and I am not supposed to be lifting stuff, like charcoal). When all blackened, put in a bowl and cover tightly. Allow to cool. Once cool enough to handle, gently rub off the skins but don't rinse. Rinsing will remove much of the flavor. It is okay if some of the skin is still there. Remove the seeds. This is a Waterbath process, so half pints and pints go for 20 minutes.