

## **Pickled Banana Peppers** Dede Schmidt

6 C water

2 C white vinegar

scant 1/2 C pickling salt

onion slices

garlic cloves, chopped

banana peppers

Slice banana peppers. Pack into sterilized jars, along with some onions and garlic. Combine water, vinegar and salt in a saucepan, bring to a boil and pour over the peppers, leaving 1/2 inch head space. Process in boiling water bath for 10 minutes for pints and quarts. Makes about 7 pints.