

PICKLED GREEN PEPPERS Mary Ann Mensinger

3 pounds green peppers (7-9 large)

Boiling water

2 1/2 cups Heinz Apple Cider Flavored Vinegar

2 1/2 cups water

1 1/4 cups granulated sugar

8 cloves garlic, peeled

4 teaspoons salad oil

2 teaspoons salt

Wash peppers. Remove seed pods and white "seams." Cut lengthwise into 3/4-inch strips. Place pepper strips in bowl; cover with boiling water. Let stand 5 minutes; drain. Combine vinegar, water and sugar in saucepan; simmer 5 minutes. Meanwhile, pack peppers into clean, hot jars. To each jar, add 2 cloves garlic, 1 teaspoon salad oil and 1/2 teaspoon salt. Pour hot liquid over peppers to within 1/2 inch of top making sure vinegar solution covers peppers. Cap each jar at once. Process 5 minutes in boiling-water bath. Makes 4 pints.