

Pickled Hot Peppers

hot peppers, sliced

brine: (for 16 – 8 oz jars)

4 cups vinegar

4 cups water

4 tsp pickling salt

olive oil

Simmer brine (do not boil). Pack peppers in jars. Pour hot brine over peppers to $\frac{3}{4}$ " from top. Pour $\frac{1}{4}$ " olive oil over brine. Process 15 minutes.