



Recipes

REFRIGERATOR JALAPENO PICKLES

- | | |
|------------------------------------|--------------------------------|
| 2 cups (500 mL) pure white vinegar | 1/2 tsp (2 mL) coriander seeds |
| 1 cup (250 mL) water | 4 cloves garlic, peeled |
| 1 tbsp (15 mL) pickling salt | 1 small bay leaf |
| 1 tbsp (15 mL) sugar | 14 - 20 jalapeno peppers |

To prepare pickling liquid, combine all ingredients except jalapeno peppers in a large nonreactive saucepan. Bring to a boil over medium heat. Add jalapeno peppers. Return to a boil. Boil, uncovered, for 5 minutes. Remove from heat and let stand, uncovered, for 45 minutes. Using a slotted spoon, transfer jalapeno peppers, garlic and bay leaf to a sterilized 1 quart (1 L) jar. Pour pickling liquid over jalapeno pepper mixture. Cover and refrigerate for at least 1 week or up to 6 weeks. Makes 1 quart (1 L).