

## Spunky Pickled Peppers and Onions

### Gift Idea:

*Seal in a mason jar wrapped with colorful ribbon or raffia. Pair with a few beautiful locally-made cheeses and a wooden cheese board.*

### Kathy's Note:

My friend Jess Thomson, a Seattle-based food writer and the author, most recently, of *Dishing Up Washington* sent me the recipe for this simple colorful recipe for pickled peppers.

Jess says: “Based loosely on Marisa McClellan’s recipe for Basic Pickled Jalapeño Peppers in *Food in Jars*, this colorful, mildly spicy blend of bell peppers, red onions, and jalapeños makes the perfect Christmas gift—if you can keep them around that long. Note that this recipe makes extra pickling brine. I tend to do that each time I pickle; I keep the brine for quick pickling things like green beans and carrots.”

### Ingredients:

2 cups distilled white vinegar

2 cups apple cider vinegar

4 cups water

1/4 cup kosher salt

2 tablespoons sugar

2 cloves garlic, finely chopped

1 tablespoon mustard seeds

1 teaspoon black peppercorns

2 pounds small bell peppers, stems and seeds removed, sliced into 1/4-inch rounds

4 jalapeño peppers, stems and seeds removed, sliced into 1/4-inch rounds

1 medium red onion, cut into 1/4-inch slices

Prepare and sterilize five pint-sized jars (or similar) and fresh lids for canning per the jar manufacturer’s instructions.

In a large soup pot, combine the vinegars, water, kosher salt, sugar, garlic, mustard seeds, and peppercorns. Bring the mixture to a simmer, stirring occasionally, and cook for a minute or two, until the sugar has dissolved completely.

Add the bell and jalapeño peppers and the onion to the brine, stir, and let cook over the lowest heat, stirring occasionally, for 10 minutes, until the red onion begins to lose its color and the jalapeños are a darker shade of green.

Using tongs, pack the peppers and onions into the sterilized jars. Pour the hot brine over the peppers and onions in each jar, leaving about 1/2 inch of headspace. Use a wooden chopstick to poke and stir the ingredients (to encourage any bubbles to escape). Add more brine, if necessary.

Wipe the rim of each jar carefully with a clean cloth. Apply the lids and rings, and process in a boiling water bath for 10 minutes, again using the jar manufacturer's directions.

Makes: about 5 pints.