

CANNING RECIPE

Pickled Bell Peppers

CRUNCHY • TANGY • HOMEMADE

INGREDIENTS

- 4–5 large bell peppers (any color)
- 3 cups white vinegar (5% acidity)
- 1 cup water
- 2 tbsp pickling salt
- 2 tbsp sugar (optional)
- 4 cloves garlic
- 2 tsp mustard seeds
- 1 tsp black peppercorns
- ½ tsp red pepper flakes (optional)



Store up to 1 YEAR



1 PREPARE PEPPERS



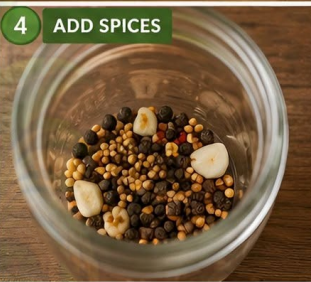
2 STERILIZE JARS



3 MAKE BRINE



4 ADD SPICES



5 PACK PEPPERS & POUR BRINE



6 PROCESS & COOL



DONE!



Let jars cool for 12–24 hours. Check seals and store.