

# Mini Sweet Pepper Pickles



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Yield: 3 cups

Prep Time: 15 minutes

Total Time: 45 minutes

Pickles are a great addition to any meal. These sweet and slightly crunchy mini pepper pickles are so easy to make and are ready to eat almost right away. For an attractive presentation place in mason jars.

## Ingredients:

- 2 1 lb bag Sweettreats Mini Peppers
- 1 large sweet onion
- 1 fresh jalapeño pepper
- $\frac{3}{4}$  cup white vinegar
- $\frac{3}{4}$  cup water
- $\frac{3}{4}$  cup granulated sugar
- 1  $\frac{1}{2}$  tsp. salt

## Directions:

1. Seed and slice mini peppers, jalapeño and onions into rings then place into mason jars or small serving bowls.
2. Combine vinegar, water, sugar and salt in a small pan and heat to dissolve the sugar to make the pickle brine.
3. Pour brine over the pepper mixture and set aside for 30 minutes.
4. Refrigerate for several days in the refrigerator. Serve within 24 hours for the best crunch!



### Nutrition Facts:

Serving Size: 8, Calories 116, Total Fat 0g (0% Daily Value), Saturated Fat 0g (0% Daily Value), Cholesterol 0mg (0% Daily Value), Sodium 441mg (19% Daily Value), Potassium 288mg (6% Daily Value), Carbohydrate 27.5g (10% Daily Value), Dietary Fiber 1.8g (6% Daily Value), Sugars 23.7g, Protein 1.6g

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