

Easy Pickled Banana Peppers



Ingredients:

- 2 cups white vinegar
- 2 cups apple cider vinegar
- 1 cup sugar
- 1 teaspoon mustard seed (preferred) or ground mustard
- 1 teaspoon celery seed
- 1 lb banana peppers

Directions:

1. Bring the vinegar, sugar, mustard seed and celery seed to a rolling boil.
2. Pour brine over peppers to within ½" of the top.
3. Wipe off the rim and put the lid and ring on. Double check that the lids have completely sealed down if storing on the shelf.
4. Leave for 1 week or longer to let peppers marinate (if you can wait that long!)