



Pickled Jalapenos and Onions

Ingredients

- 1 cup [Fustini's Jalapeno Lime balsamic](#)
- 1/2 cup [Fustini's Habanero Agave agrodolce](#)
- 5 garlic cloves, whole
- 2 Bay leaves
- 1/2 bunch fresh marjoram
- 1/2 cup sugar
- 1 tablespoon salt
- 1 tablespoon mustard seeds
- 1 tablespoon turmeric
- 1 tablespoon celery seeds
- 1 teaspoon fresh ginger, grated
- 2 pounds jalapenos, washed and sliced thin
- 1 pound sweet onions, sliced thin

Directions

Step 1.

Place all but jalapeno and onion in a large pot and bring to boil over moderate heat. Place jalapenos and onions in a large heat-proof bowl. Once the liquid is boiling, pour over the jalapenos and stir. Let sit for 30 minutes then refrigerate overnight.