



## Refrigerator Pickled Peppers

### Ingredients

- 2 cups sweet peppers, stemmed, seeded, sliced into thin rounds
- 2/3 cup [Fustini's 12 Year White balsamic](#)
- 2/3 cup water
- 1/4 cup sugar
- pinch of Kosher salt

Other vinegar options: [Champagne vinegar](#), [Jalapeno Lime balsamic](#), [Sicilian Lemon balsamic](#), [Iron Fish Honey vinegar](#), [Ginger & Honey balsamic](#)

### Directions

#### Step 1.

Pack peppers into a pint jar. Bring vinegar, water, sugar and salt to a boil in a small pot over high heat. Boil, stirring constantly until sugar and salt are dissolved, about 3 minutes. Pour hot vinegar mixture over peppers in the jar, filling the jar to the top. Let cool at room temperature for about 1 hour. Seal the jar and refrigerate for 2 days before using.

Peppers can be refrigerated in the jar for up to 3 weeks.

### Sharon's Hint

Use any flavored balsamic or vinegar to add to the taste of these peppers. Makes 1 pint. Adapted from [foodandwine.com](#)