



Sweet and Spicy Pickles

★★★★★

Pickling

Prep Time: 15 minutes **Cook Time:** 10 minutes **Total Time:** 25 minutes **Difficulty:** Easy **Servings:** 2 x 16 oz Mason Jar

INGREDIENTS

Pickling Liquid:

- 1/2 cup white vinegar
- 1/2 cup apple cider vinegar
- 1 cups water
- 1/4 cup sugar
- 2 tbsp salt
- 1/4 tsp cayenne pepper

Jar Contents:

(ingredients are for each jar)

- 1/2 jalapeño pepper, seeded and sliced
- 1/2 habanero pepper, seeded and sliced
- 1 whole garlic cloves
- Cucumber slices to fill (about 3-4 mini cucumbers)
- 1/8 tsp celery seed
- 1/4 tsp coriander seed
- 1/8 tsp mustard seed
- 1/2 tsp whole mixed peppercorns

DIRECTIONS

For the pickling liquid, heat the ingredients on the cooktop until dissolved.

Fill each jar with liquid and let cool for about 2 hours. Put the lid on the jars, shake to mix all ingredients, and refrigerate at least overnight - best if left for two days.

NOTES

We use these [jars](#) and these [lids](#) for fridge pickling.