

Bec's Pickled Chillis

Instructions:

15-20 large Chillis – sliced and stems discarded. Be sure to wear gloves while handling the chillis!
2 cloves of Garlic, smashed and peeled
1 ¼ cup white vinegar
1 ¼ cup filtered water
4 tablespoons sugar (for flavouring, optional)
2 tablespoons salt
1 x 1lt jar with a fitted lid, sterilised.

Ingredients:

1. Combine Garlic, water, vinegar, sugar and salt in a medium saucepan
2. Bring to a boil, stirring until sugar and salt are dissolved.
3. Once boiled, add the sliced Chillis. Press down so submerged under the pickling liquid. Remove from the heat and allow to cool for 10-15mins.
4. Using tongs, transfer the Chillis into a clean jar. Ladle the pickling juices over the chillis until the jar is full to the top. Let cool before securing a lid on the jar and store in refrigerator.