Ingredients\n

1 pound/ 500 g hot peppers\n

14 oz or 400 ml white wine vinegar or cider apple vinegar 5%\n

sterilized jars and lids\n

Instructions\n

Clean the jars.\n

The jars need to be sterilized by boiling them for 10 minutes in a pot of water on the stove.\n

Wash and clean the hot peppers. Remove leaves, dirt and any bad peppers.\n

When the sterilizing time is up, remove and drain hot sterilized jars one at a time.\n

Fill the jars with peppers, as many as they fit tight inside and pour vinegar over them to fill up the jars. Add lids and tighten screw bands.\n

Great with soups or as a condiment in stews. They last in a cool place for years.\n

The peppers need to sit in vinegar for at least one month before they are ready to be consumed.\n