Ingredients\n

1 pound/ 500 g hot peppers\n

400 ml white wine vinegar/cider apple vinegar 5%\n

Sterilized jars and lids\n

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Instructions\n

Clean the jars.\n

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

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

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

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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

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

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

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