**Quick-pickled serrano peppers**

Adapted from Molly Boz

If you need sport peppers to complete your Chicago dogs, or if you’re looking for a more homemade version, try a quick-pickled serrano. Serrano peppers are easier to find at the grocery store and have a similar heat level to sport peppers. If you aren’t already familiar with quick pickling, you’ll be surprised to learn how easy it is to make vegetables taste like they’ve been preserved in brine without waiting for months or years.

**Ingredients**

½ cup rice vinegar (or white vinegar or apple cider vinegar)

1 tablespoon. sugar

2 teaspoon salt

1 cup sliced serrano peppers

If you want it to be even hotter – 1 ½ teaspoons of red pepper flakes

**Instructions**

Whisk vinegar, sugar, and salt in a small bowl until sugar and salt are dissolved. Add vegetables (and red pepper flakes, if using) and let sit, squeezing the peppers gently with your hands occasionally to help them pickle more quickly, 10 minutes.