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## *Appetizers, Vietnamese Crunchy Pickled Jalapenos*



**10 Each Fresh Jalapeno Peppers, Soaked in ice water 30 minutes**  
**1 Cup Water**  
**1 Cup Distilled 5% White Vinegar**  
**1/2 Cup Granulated Sugar**  
**1 Tablespoon Sea Salt**

Place the peppers in a bowl of ice water for 30 minutes just prior to slicing them.

In a medium saucepan, add the water, vinegar, salt and sugar. Over medium high heat, stir until the salt and sugar have dissolved.

Bring the solution to a gentle boil and then remove from the heat. All the solution to cool to room temperature. Set aside.

Cut the jalapenos into rounds about 1/4-inch thick.

Place the pepper slices in a colander or bowl and gently toss to remove the seeds. Discard the seeds or save for another use.

Layer the pepper slices in a jar with a tight fitting lid.

Pout the room temperature pickling liquid filling up the jar, leaving about 1/2-inch room at the top. Ensure that the pepper slices are all under the liquid.

Seal the jar and refrigerate for at least 24 hours before eating.

The pickle slices are good for about 30 days.

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*Per Serving (excluding unknown items): 387 Calories; 0g Fat (0.0% calories from fat); 0g Protein; 100g Carbohydrate; 0g Dietary Fiber; 0mg Cholesterol; 5648mg Sodium. Exchanges: 6 1/2 Other Carbohydrates.*