

PEPPER BRINE RECIPES



Altering quantities—especially those of vinegar, vegetables, and salt—can lead to the spread of spoilage-causing bacteria. Scrupulously clean all cooking utensils in hot, soapy water. Rinse thoroughly.



SOUR PEPPER BRINE RECIPE

INGREDIENTS:



3 cups distilled white vinegar or cider vinegar
3 cups water
2 tablespoons plus 2 teaspoons sea salt
2 tablespoons sugar

Combine all ingredients in a large pan over high heat and bring to a boil until salt is dissolved. Continue boiling for two minutes and remove from heat. Store in a large container labeled "Sour Pepper Brine."

SWEET PEPPER BRINE RECIPE

INGREDIENTS:

3 cups distilled white vinegar or cider vinegar
3 cups water
1 tablespoon plus 2 teaspoons sea salt
1 1/2 cups sugar



Combine all ingredients in a large pan over high heat and bring to a boil until salt and sugar is dissolved. Continue boiling for two minutes and remove from heat. Store in a large container labeled "Sweet Pepper Brine."