

Pickled Sweet Drops

These tasty sweet peppers marinate in a lovely brine for a delicious pickled treat. This recipe is highly flexible and will accommodate more or fewer peppers, or different sized jars - just make sure you have enough brine to cover the peppers in the jars.

Prep Time 5 mins Cook Time 10 mins Total Time 15 mins

Course: Appetizer Cuisine: American

Keyword: biquinho pepper recipe, biquinho peppers, sweet drops

Servings: 12

Calories: 15kcal

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Ingredients

For the brine:

- 1 cup white vinegar
- 1 cup water
- 1/2 cup sugar
- 1/2 teaspoon pickling salt

For the seasoning:

- 6 green peppercorns (I substitute 3 capers and 3 black peppercorns here)
- 1/2 teaspoon dried marjoram
- 1/2 teaspoon pickling or kosher salt (coarse, in both cases)
- 6 green cilantro seed (optional, you'd likely have to grow them) (I left out; will freeze some next year)
- 2 cups Biquinho peppers, stems removed, well-cleaned*

Equipment

- Two 16-ounce Ball jars or 4 8-ounce Ball jars

Instructions

- 1 Even though this is a recipe for refrigerated pickled peppers (**not shelf-stable**), you can increase the peppers' longevity by sterilizing the jars in which they'll be stored. Boil the jars, lids and rings prior to use.
- 2 In a small pot, bring the brine ingredients to a boil and stir until the sugar and salt have fully dissolved.
- 3 Divide the seasonings evenly between the jars, and spoon in the cleaned peppers. You can fill the jars as loosely or tightly as you want, since you're not producing a shelf-stable product.
- 4 Carefully pour the brine over the peppers, to cover. Wipe the rims and seal the jars to fingertip tightness. Check the lids again in 5 minutes -- they may need additional tightening.
- 5 Let the jars cool on the counter. If the jars were filled to the top, they'll likely self-seal. This is a good thing, but note that they're still not shelf-stable.
- 6 Place the cooled jars in the fridge for at least 10 days before serving, although you'll get a nice hint of the good things to come by day 5.