

Killer Quick Pickled Peppers

BY THE BON APPÉTIT TEST KITCHEN BON APPÉTIT AUGUST 2011

YieldMakes 1 quart

Ingredients

4 cups assorted chiles (such as serrano, jalapeño, and Thai), sweet peppers are also excellent

1 1/2 cups distilled white vinegar

3 garlic cloves

2 tablespoons black peppercorns

2 tablespoons kosher salt

2 tablespoons sugar

2 tablespoons coriander seeds

Preparation

Cut large chiles into 1/4 inch rings. Pierce small chiles 3-4 times with a skewer. Pack all chiles in a clean 1-quart jar.

Bring vinegar, all remaining ingredients, and 1 1/2 cups water to a boil in a medium saucepan. Reduce heat to medium and simmer for 5 minutes. Pour hot brine over peppers; seal jar. Let cool, then refrigerate. Serve within 1 month.