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# Hot Pepper Vinegar

*The Essential Southern Living Cookbook*

Preparation Time: 5 minutes

Start to Finish Time: 15 minutes

*A sauce for serving with grilled oysters.*

**6 halved, stemmed and seeded jalapeno peppers**

**2 cups apple cider vinegar**

**2 tablespoons Kosher salt**

**fresh cilantro**

In a medium bowl or jar, place the jalapeno peppers.

In a small saucepan over medium heat, whisk together the apple cider vinegar and Kosher salt. Bring to a boil. Remove from the heat. Immediately pour the vinegar mixture over the chilies. Let cool completely.

Store, covered, in a refrigerator for at least eight hours or overnight. (For best flavor, make several days in advance.)

When ready to serve with oysters, thinly slice a few of the chilies and place the slices in a serving bowl. Add some of the vinegar and stir in one tablespoon of fresh cilantro before serving with oysters.

Yield: 2 cups

## **Condiments, Sauces**

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*Per Serving (excluding unknown items): 92 Calories; trace Fat (3.1% calories from fat); 1g Protein; 33g Carbohydrate; 2g Dietary Fiber; 0mg Cholesterol; 11286mg Sodium. Exchanges: 1 Vegetable; 2 Fruit; 0 Fat.*