

# Pickled Jalapeños

## 간장 할라피뇨 장아찌



### Ingredients:

Jalapeños (roughly 1 -1.5 lbs.), 12-15

White sugar, 1Tbsp

Soy sauce, 1 Cup

Vinegar, 2Tbsp ([강초](#), [Wang concentrated Vinegar](#), this brand seems to be stronger than a normal vinegar. If you use other kinds, I recommend using 1-2 Tbsp more to your taste.)

### Instructions:

1. Wash the Jalapeños.
2. Break off the stems from them.
3. Slice them into the desired bite sizes in a medium sealable container.  
\*\*\*For less spiciness: remove the seeds
4. Mix sugar, vinegar, and soy sauce into a medium bowl and stir well.
5. Pour the mixed sauce over the sliced Jalapeños.
6. Seal it with the lid.

\*\*\*Note that I prefer not to add water nor boiling them

Tip: If you like pickled garlic, you can peel and add a head of garlic which is about 10-12 cloves.

NOTE:

