

Spicy Vegetable Pickles



Ingredients:

3 Frank's Pickled Peppers Kosher Style Dill Pickle halves, drained, reserving 1/4 cup liquid
1 large carrot, sliced diagonally
1/2 small onion, cut into strips
1/4 cup Frank's Pickled Peppers Jalapeño rings, drained, reserving 1/4 cup liquid
(Optional – add any or all of the following: cauliflower, sliced celery, stuffed olives, string beans)

Cut pickle halves into 3/4-inch slices.

Mix all of the prepared vegetables and pickles in bowl or zipper-style plastic bag.

Add reserved pickle and jalapeno liquids; cover.

Refrigerate 2 hours or overnight to marinate.

Serve as side dish with grilled meats or fish or as an accompaniment to tortilla chips and salsa.

