

Stuffed Hot Peppers

($\frac{1}{2}$ Box Peppers)

Grate 2 Large Heads of Cabbage (as for Kraut)

12 Onions sliced

Layer Kraut, then onion (until all is layered)

Salt each layer. Let sit over nite.

Next Day - Seed peppers - Wash & drain Cabbage

Stuff peppers then pack into jars

Add 1 Tablespoon Oil & 1 Teaspoon Salt to each qt.

Cover w/ Brine, seal & cold pack for 10 Min.

Brine: 3 qts water 1 qt vinegar - Bring to boil & cover peppers.