

Stuffed Hot Peppers

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1/2 Bell 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 night.

Next day- seed peppers - wash and drain cabbage. Stuff peppers then pack into jars. Add 1 tablespoon oil and 1 teaspoon salt to each quart. Cover with brine, seal and cold pack for 10 minutes.

Brine: 3 quarts water, 1 quart vinegar- bring to boil and cover peppers.