Pepper Pickle

Makes: 4 servings

Ingredients

- ½ teaspoon salt
- 2 to 4 tablespoons sugar
- 1 cup vinegar
- 2 cups sliced red and/or green pepper
- 1 small onion, sliced

Directions

1. Dissolve the salt and the sugar in the hot vinegar and pour over the vegetables.
2. Let the pickle stand two or three hours before serving.

Recipe from: *Aunt Sammy's Radio Recipes,* 1927, adapted by the USDA Food and Nutrition Administration.

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