

# Pickled Corn

Posted on [EntertainThePossibilities.com](http://EntertainThePossibilities.com)

Recipe source: Alison Roman for [Bon Appétit](#)

Combine:

- 2 small dried chiles,
- 1 seeded thinly sliced jalapeño,
- 1/4 thinly sliced medium red onion,
- 2 cups corn kernels (from about 2 ears),
- 1/4 cup fresh cilantro leaves with tender stems, (NOTE: We're not cilantro fans, so substituted Mexican oregano; parsley would also be fine.)
- 1/4 cup fresh lime juice, and
- 1/4 teaspoon coarsely ground black pepper

in a heatproof 1-quart jar.

Bring 1/2 cup white wine vinegar or apple cider vinegar, 2 teaspoons kosher salt, 1 teaspoon sugar, and 3/4 cup water to a boil; pour over corn. (Add water to cover, if needed.)

Seal jar. Let cool; chill. Will keep up to 1 month.

