

Mary Wine's Hot Peppers

Olive oil

Hot, sweet, and bell peppers

Salt

Cut off the ends and take the insides out of all peppers. Don't worry about a few seeds. Cut into 1 inch cubes. Heat the oil before placing peppers into the pan. Salt, cover, and cook for 20 minutes. Refrigerate and store with only a portion of the oil. Serve with breads, crackers, in sandwiches...very yummy!!!