World Famous Giardiniera Recipe

Ingredients

- 8 to 12 serrano peppers or 6 jalapeno peppers, sliced
- 2 green peppers, diced
- 2 red peppers, diced
- 1 carrot, diced
- 1 celery rib, diced
- 1 yellow onion, diced
- 1/2 cauliflower head, cut into florets
- 3 cloves of garlic, minced
- 1/2 cup stuffed pimento green olives, chopped
- 1/2 cup salt
- 2 1/2 teaspoons oregano
- 1/2 teaspoon celery seed
- 1/2 to 1 teaspoon red pepper flakes for more “heat”
- 1/2 teaspoon of freshly ground pepper
- 1 cup of apple cider vinegar
- 1 cup olive oil or canola oil (I like olive oil)

Directions

1. In a large non-reactive bowl, add all the peppers, celery, carrot, onion. and cauliflower florets. Stir in salt and add enough water to cover vegetables. Cover bowl and refrigerate for 12 hours. After 12 hours, drain and rinse vegetables to remove excess salt. Set bowl aside.
2. In a medium bowl, combine the garlic, oregano, red pepper flakes, celery seeds, and ground pepper. Pour in vinegar and whisk in olive oil until combined. Add this to the vegetable mixture, add in the chopped olives and toss well. You can either cover this and refrigerate or place the vegetable mixture into jars making sure the vegetables are covered by the oil/vinegar blend. This recipe is good at 48 hours, however, the longer you let it ferment in the fridge the better the flavors are. We try to wait a week before we eat it.
3. You can use a combination of peppers such as serrano, hot red cherry, banana, and jalapeno depending on what you like. I like the different color peppers because they look great in a jar. Remember, when you buy your peppers at the grocery store, make sure you get the freshest peppers possible.

http://www.chicagonow.com/nancys-world/2013/10/world-famous-giardiniera-recipe/

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