

From the kitchen of David and Jennifer Deaven

Sid: escabeche.v 1.5 2018/05/09 02:51:25 deaven Exp \$
Servings: 18

3. Pack tightly into canning jars, add (C).
4. Add (D) to fill jars, close, and refrigerate 2 days.

Sides/Escabeche

Sides/Escabeche

- A: 6T vegetable oil
5c garlic, whole and peeled
- B: 6 carrots (500g), sliced medium on the bias
3-4C sliced hot peppers (650g), seeded and sliced lengthwise
3 onions, peeled, halved and sliced
- C: 3 bay leaf
2t oregano
1t marjoram
1t thyme
2t peppercorns, coarsely ground
1 1/2t salt
- D: 2C vinegar (approximate)



1. Saute (A) in a pan about 3 minutes.
2. Add (B) and saute until just before onions begin to turn translucent.

From the kitchen of David and Jennifer Deaven