



- A: 500g jalapeno peppers, stemmed and cut into slices
500g carrots, sliced on the bias
25g salt
B: 2t peppercorns
2 bay leaves
3g cumin seeds
5 cloves
2t oregano
1t coriander
C: 1t thyme
1t salt
40g garlic, minced
125g water
D: 6T canola oil
500g onion, halved and sliced
E: 750g cider vinegar
80g garlic, whole cloves

Sides/Escabeche

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30g piloncillo (alternate: brown sugar)
5 bay leaves, crumbled
5 sprigs thyme
5 sprigs fresh oregano

1. Combine (A), stir to coat, and let rest at least 30 minutes.
2. Roast (B) in a pan about 3 minutes until fragrant.
3. Add pan spices to (C) and process to smooth sauce.
4. Place (D) and sauce in pan and saute until onions are just starting to be translucent.
5. Add (A) to pan and saute over high heat for 6 minutes.
6. Pack tightly into canning jars, with (E).
7. Process under pressure for 5 minutes, or refrigerate 2 days.

Servings: 30

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