

*From the kitchen of David and Jennifer Deaven*

Servings: 18  
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## Sides/Escabeche

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



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