Jalapenos en Escabeche Tim Magee 11/4/2017. Revised 3/15/2020

1 lb Jalapenos—or serranos

1/3 cup olive oil

1 large onion very thinly sliced

2 medium carrots (optional) very thinly sliced

4/6 garlic cloves (at least one for each jar) lightly pounded

2 cups vinegar (heat up in microwave before bringing to a boil)

1 cup water bring to a boil kettle

2 teaspoons salt – check to make sure if this is enough salt and adjust. It should be salty. I use salt substitute.

1 bay leaf per jar

1/2 tsp dried oregano

1 sprig marjoram per jar

1 sprig thyme per jar

3 tsp sugar

20 peppercorns

Notes:

These do not need to be jalapenos – they can be any type of spicy chili.

It's not worth making only one half of a pound – because that creates only two jars and takes quite a bit of time to make. Herring jars are exactly one cup each. 1 pound makes exactly four jars.

Get as many chilies as you can from the garden and then buy additional serranos at the market to make up 1 pound.

Preparation:

1. Cut the stems off of the chilies and poke several small holes of the skin of the chilies before sautéing.

2. Heat a couple of tablespoons of the olive oil in the heavy blue 12 inch pan over medium-high heat. Add the chilies and sauté, stirring occasionally, until the skins begin to blister. 6 - 8 minutes. Make sure that the chilies are cooked through before canning. You'll know they are cooked when they are no longer vibrant green, but adult, olive green. Transfer to a bowl with a slotted spoon.

3. Add a little bit more oil to the pan and sauté the onion and the carrots until wilted, 2 – 4 minutes.

4. Let the chilies cool and then slice them in half lengthwise. This is kind of messy because they're oily – but you want the oil to get in the jar.

5. Divide the chilies equally, and pack the chilies, onions and carrots into the 1 cup herring jars, leaving about a half-inch space between the vegetables and the top of the jar. Add one garlic clove to each jar. If there was a little oil left over distribute it between the jars.

6. Bring the vinegar and water to a boil in a small saucepan. Add the salt, bay leaves, oregano, marjoram, thyme, peppercorns and sugar. Let rise to a boil. Lower the heat and simmer for 10 minutes. Check for salt.

7. Set the jars of chilies in some hot water for a couple of minutes so the jars won't get shocked when you pour in the hot vinegar; the square 9" Pyrex is perfect for the jars and hot water. Let the vinegar cool for five minutes. Pour the vinegar mixture into the jars evenly distributing the bay, marjoram, thyme, and peppercorns. You may need to top the jars up with a little extra vinegar and water (2/3 – 1/3).

8. Seal the jars, let cool and place in the refrigerator – can be kept safe for 3 months. The escabeche improves with time - but can be used after just a couple days.