

Pickled Jalapeno Mix

A zesty south of the border appetizer.

File under: Mexican food

Recipe by: David Horton

Preptime: 30 minutes

Ingredients

3 or 4 Jalapeno peppers, quartered
4 oz. Mushrooms, coarsely chopped
1 Small onion, coarsely chopped
8 oz. Carrots, sliced
2 Bay leaves
1 C. Cider vinegar
1 C. Water
1 1/2 Tbsp. Kosher salt

Preparation Instructions

Combine vinegar, water and salt in a 2-quart saucepan and bring to a boil.

Combine jalapenos, mushrooms, onion, carrots and bay leaves in a bowl. Pour hot vinegar solution over peppers and vegetables. Cover and refrigerate.

Serving Instructions

Serve with tortilla chips as an appetizer.

Notes

Leftovers may be kept in the refrigerator for a long time without spoilage because of the preserving effects of the vinegar and hot peppers.