

Chilero Hot Sauce

Swick

Makes 4 | Active Time: 20 minutes | Total Time: 20 minutes

Step 1: Making the Pickles

- 2 carrots, peeled and sliced into 1/4-inch rounds
 - 4 small sweet onions (like Vidalia), halved and sliced
 - 2 cucumbers, sliced into 1/4-inch rounds
 - 1 head cauliflower, stem removed and florets cut into bite-size pieces
 - 4 red or green (or combination) bell peppers, seeded and sliced into strips
 - 6 jalapeño peppers, finely chopped (remove most of the seeds if you prefer a milder sauce)
 - 8 spicy chili peppers (like habanero), finely chopped (remove most of the seeds if you prefer a milder sauce)
 - 1 tablespoon salt
 - 24 ounces white vinegar
- Quickly parboil carrots and onions by boiling water and dropping them in for 1 to 2 minutes, until their color turns bright. Drain and pat dry.
- Sprinkle all vegetables with salt.
- Fill clean wide-mouth glass pickling bottle(s) or jar(s) with vegetables; then pour vinegar into bottles, pushing down vegetables until vinegar covers them entirely.
- Allow the chilero to sit at room temperature (not in the sun) for at least a day before using. Two or three days is better.
- Store for 2 to 3 months in the refrigerator.