



## ***FARMERS MARKET***

**37685 South Gratiot – Clinton Township, MI 48036 – 586.469.2525**

### **Homemade Hot Giardiniera –**

- ¼ cup table salt**
- 1 cup small-diced carrots**
- 1 cup tiny cauliflower florets**
- 4 – 8 serrano peppers, sliced (depending on heat level desired)**
- 2 cloves garlic, minced**
- 1 stalk celery, diced small**
- 1 red bell pepper, diced small**
- 2 cups canola oil**
- 1 tbl. dried oregano**
- ½ tsp. freshly ground black pepper**

**1. Combine 2 cups water and the salt in a glass or non-reactive bowl. Mix until the salt is dissolved. Add the carrots, cauliflower, serranos, garlic, celery and bell pepper to the salt water and stir to combine. Cover and refrigerate overnight.**

**2. Day 2, drain and rinse the vegetables. In a clean bowl, mix together the oil with the oregano and pepper. Add the vegetables and mix to combine. Allow to marinate overnight. Giardiniera will only get better with time. After 2 days at the most in the bowl, you can place in air-tight mason jars and keep in the fridge for at least 2 to 3 weeks. Yield: 3 to 4 cups.**

**Credit ~ Jeff Mauro**