

RECIPES BY

Gino



Giardiniera

Ingredients:

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|-------------------------------|---|
| 1 lb. chopped serrano peppers | 2 minced gloves of garlic |
| 1 diced green bell pepper | 1 tbsp. dry oregano |
| 1 diced red bell pepper | 1 tsp crushed red pepper |
| 1 chopped stalk of celery | 1/2 tsp. black pepper |
| 1 chopped carrot | 1 cup white vinegar |
| 1 chopped onion | 1 cup vegetable oil |
| 1 cup chopped cauliflower | 5 oz. jar chopped pimento
stuffed olives |
| 1 cup pickling salt
water | 1 tbsp. capers |
| | 2 - 16 oz. sterile jars |

Directions:

Place first 7 ingredients in a large bowl, cover with water and let stand overnight.

Drain and rinse well the next day.

Add chopped olives and capers to ingredients. Mix well.

In a large sauce pot add garlic, oregano, crushed pepper, black pepper, vinegar and oil. Boil 10 minutes. Add to vegetables and mix well.

Fill jars, add oil to cover vegetables completely. Remove air bubbles cover with oil, seal jars. Store in a cool place.