

Pickled Carrots very close to Jalapeno's

Author: Dave got this from someone he met at a Chargers' tailgate party.

Carolyn T's
Internet
Cookbook

Servings: 20



5 pounds carrots, peeled, sliced in coins or planks about 1/4 inch thick
3 medium red onions, peeled, thinly sliced (or yellow onions)
16 ounce can pickled jalapenos - use most of the juice and 1-2 peppers sliced (be careful and don't add too much)
3 large cloves garlic, sliced
3 tablespoons Mexican oregano
1 tablespoon salt
3 cups white vinegar
2 tablespoons sugar, or more to temper heat
About 2 cups of water

Blog: Carolyn T's Blog:
<http://tastingspoons.com>

Per Serving (excluding unknown items): 65 Calories; trace Fat (3.6% calories from fat); 1g Protein; 16g Carbohydrate; 4g Dietary Fiber; 0mg Cholesterol; 356mg Sodium. Exchanges: 0 Grain(Starch); 2 1/2 Vegetable; 0 Fat; 0 Other Carbohydrates.
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Notes: The heat will vary depending on the heat of the jalapenos (and they vary by season and where they're grown). These should keep for a couple of weeks, or maybe longer. If you have difficulty slicing the raw carrots, you can cut them in half and parboil them first, then cut them into coins or planks. They're easier to cut that way. If you're at all sensitive to hot chiles, try using less jalapeno pickle juice and only add one pickled jalapeno to the mixture. You can always add more!

Description: spicy hot carrots as a side dish

1. Bring a large pot of water to a boil.
2. Meanwhile, slice the carrots about 1/4 inch thick. Try to be as consistent as possible. Use a mandoline if you have one. Do the same with the red onions.
3. Add the carrots to the water and boil for about 1 minute (it may take a minute to get it back up to a boil). Add the onions and continue to simmer for one more minute. Remove the carrots and onions and set aside.
4. In a large non-reactive bowl (i.e. plastic or glass) place the garlic, salt, Mexican oregano, sugar, the jalapeno juice plus the 1 or 2 peppers.
5. Pour the carrots and onions in the bowl and mix up gently. Add vinegar to barely cover, then add the water. Stir around. Taste them for seasonings (more salt or sugar, or water if they're too hot).
6. Cool to room temperature and refrigerate for 24 hours before serving.