

Pickled Jalapenos, Carrots, and Onions Published: March 17, 2021, by Ivan

This recipe is a very simple pickling recipe for this Mexican condiment. It is hot, spicy, sweet, and crunchy. This recipe has both a hot and spicy recipe or just a sweet and tangy recipe. This recipe accommodates any size pickling jar or several jars of different sizes.

INGREDIENTS: Makes 5 Cups (40 oz.)

3 Jalapenos Sliced	2 Bay Leaves
3 Large Carrots Sliced	1/4 Cup Dried Whole Oregano
1 Medium White Onion	1 Tbsp Olive Oil
5 Cloves Garlic Chopped	1/4-1/2 Cup White Sugar
1/2 Tbsp Black Peppercorns	3/4 Cup Vinegar
1 Tbsp Kosher Salt	3/4 Cup Water

INSTRUCTIONS

Peel and slice the carrots diagonally. If your cutting board slides, then place a wet paper towel underneath the cutting board. Split the onion in half. Peel the white onion and slice the white onion julienne style. Slice the jalapenos diagonally. I ended up needing two jalapenos. Peel and chop the garlic. You should have a beautiful plate of vegetables ready for pickling.

Fill each jar with vegetables without the garlic. This is usually the step where you find out if you need to chop more vegetables. Fill both jars with water. Empty both jars into a larger jar or a large cylindrical measuring cup. Leave the vegetables in their pickling jars. The larger jar will be our measure device. Use a marker or a piece of tape to identify the top of the waterline. The top water-line is the amount of total pickling juice we will be making. Divide the amount of liquid in the jars by three.

Identify the bottom third of your large measuring jar. Use a marker or a piece of tape and divide the lower third into three. The larger one-third measurement is for our liquids. The small one-third of a one-third is for measuring our oregano and sugar. You can adjust the measurements to your taste. Maybe more vinegar, less water, or less sugar. Salt is easy. You can add salt even after pickling. But you can't remove salt if you put too much.

Wash and dry your large measuring jar without removing the markings or tape. Set a pot to simmer that can hold the amount of pickling juice we determined from the large measuring jar. Add 1/2 tsp of black peppercorn, 1 Tbsp kosher salt, and the garlic to the warm pot. I usually use a 1/2 Tbsp kosher salt per pickling jar, so 1 Tbsp is perfect for this recipe. Add two bay leaves. Stir the ingredients so the spices can bloom and become fragrant. Once you smell the spices, then add 1 Tbsp of olive oil. Stir the ingredients. Add the same amount of sugar as the oregano to the pot. Add a one-third larger measurement of vinegar. Add a one-third larger measurement of water, plus a smaller one-third measurement of water. All the measurements should equal the total volume of pickling juice we determine earlier.

Bring the pickling juice to a temperature just shy of boiling and stir it frequently. Pour the pickling juice into the two jars with a teaspoon of some of the spices. Most of the flavor will be in the pickling juice. Try to scoop out the garlic and add it to your pickling jars. If you want more heat then add on of your own hot peppers to the pickling jar. Cover the jars and tighten the lids. Wipe each jar dry and label each jar with today's date. Allow the jars to cool then refrigerate. The pickles will be ready to eat in 2-6 hours. The pickles will taste better if refrigerated overnight. The pickles will last in the refrigerator for weeks even after they are opened due to the vinegar. The pickles will retain their crunchy texture longer since the jalapenos, carrots, and onions were not cooked.

Plating: Serve the pickled jalapenos, carrots, and onions as a snack with freshly fried tortilla chips with lime juice and sea salt. The pickled jalapenos, carrots, and onions make a great condiment with barbecue chicken or a salad.

Thanks for stopping by. I hope you enjoy your own Pickled Jalapenos, Carrots, and Onions. Remember to share your recipes.

Until next time. Adios...Ivan