

Pickled "Blond" Peppers – *Chiles güeros encurtidos*

Ingredients (for approximately 6 cups)

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| 1 lb (454 g) | long yellow peppers, such as <i>carrillo</i> , or Hungarian hot wax; washed |
| ½ | white onion; peeled and sliced thinly |
| 4 cloves | garlic; peeled |
| 2 | carrots; washed, ends trimmed, peeled and sliced into coins |
| 1 cup | water |
| ½ cup | white wine vinegar (or apple cider; plain white vinegar will do if nothing else is available) |
| 1 tbsp | salt, or more, to taste; preferably coarse |
| 2 tbsp | olive oil (or any other vegetable oil) |
| 2 | bay leaves |
| ½ tsp | black peppercorns |

In a small pot, mix water, vinegar and salt; place on the stove over medium heat, stirring occasionally to dissolve salt. Bring to boil, then lower heat to a simmer, and keep hot until needed. Warm up oil in a large pot over medium heat, then add onion and garlic; sauté until onions are translucent. Add carrots and peppers, stirring to coat with oil, and incorporate with the onions and garlic. Continue cooking and stirring for two to three minutes, then add bay leaves and black peppercorns. Stir to incorporate, then pour in the reserved hot pickling liquid. Stir and cook for two more minutes, then cover the pot. Turn off the heat, and allow to rest for ten minutes. Meanwhile, sterilize heat-resistant jars with lids, allowing to air dry. Transfer the solids from the pot to the prepared jars; pour the hot liquid from the pot, and any remaining solids, to fill the jars, leaving about 1/2 inch (1.25 cm) spacing from the rim. Close the jars, and allow them to reach room temperature, undisturbed. Once completely cooled, store in the fridge for at least one night before eating, and up to three months.

