

## Isabella's Peppers

### Ingredients:

5# fresh Jalapeño peppers or 7 – 12 oz jars of Mancini Red Roasted Jalapeño Peppers  
2# small white onions  
1 bunch of carrots sliced or 1 package of sliced crinkle cut carrots  
1 qt. apple cider vinegar  
8 oz olive oil  
2 teaspoons black pepper  
3 tablespoons dry thyme  
4 teaspoons salt  
2 heads garlic  
2 large bay leaves  
3 tablespoons oregano

### Instructions:

Peel the onions and cut into 1/8 sections. Boil water and pour over the onions in a colander. Let them cool then place in a baggie and refrigerate overnight or until cold. This will keep them crisp.

Place the carrots in a sauce pan with just enough salted water to cover them and boil for a few minutes leaving them crisp. Do not drain. Set aside for later.

With fresh peppers: place the peppers in an iron skillet with no oil. When scorched thoroughly place them in a bowl of hot water and peel the skin without breaking the peppers.

With the jars of peppers: drain the peppers in a colander.

In a large sauce pot, sauté the peeled garlic cloves in olive oil until they begin to turn golden. Place the peppers, carrots (with water), black pepper, salt, bay leaves, thyme and vinegar in the pot and bring to a boil. Reduce heat and simmer for 15 minutes stirring occasionally being careful not to break the peppers. Turn off heat and gently stir in the oregano.

Let the mixture cool, then place into glass containers layering in the cooled onions as you fill.

The mixture should fill a 1 gallon jug, but placing in several small jars is preferable. You should have enough liquid to cover the pepper mixture in each jar. If not, add more vinegar. Place the jars in the refrigerator. The mixture will keep best in the refrigerator, but once a small jar has been opened you may keep it at room temperature for weeks.

Vince Pardo