

Hot Italian Giardiniera

Savannah · 29/09/2024

**Prep Time**

2 days 8 hrs 45 mins

Difficult

Medium

Servings

10

Description

This hot giardiniera relish is wonderful on Chicagostyle Italian beef sandwiches hot dogs pasta or even as a pizza topping You can even snack on it if you choose Once you taste it you will figure out what you prefer to use it on

Ingredients

- - 2 green bell peppers
- diced - 2 red bell peppers
- diced - 8 fresh jalapeño peppers
- sliced - 1 celery stalk
- diced - 1 medium carrot
- diced - 1 small onion
- chopped - ½ cup fresh cauliflower florets - ½ cup salt - 1 (5 ounce) jar pimento-stuffed green olives
- chopped - 2 cloves garlic
- finely chopped - 1 tablespoon dried oregano - 1 teaspoon red pepper flakes - ½ teaspoon black pepper - 1 cup white vinegar - 1 cup olive oil

Instructions

1. Gather the ingredients. Place green and red peppers
2. jalapeños
3. celery
4. carrots
5. onion
6. and cauliflower in a large bowl. Stir in salt
7. then fill with enough cold water to cover. Place plastic wrap or aluminum foil over the bowl; refrigerate for 8 hours to overnight. Drain salty water; rinse vegetables and set aside. Mix together olives
8. garlic
9. oregano
10. red pepper flakes
11. and black pepper in a medium bowl. Pour in vinegar and olive oil; mix well. Combine with vegetable mixture; cover and refrigerate for 2 days before using. D3monic Editor's Note: Nutrition data for this recipe includes the full amount of brine ingredients. The actual amount of brine consumed will vary.