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Giardiniera

Time: 1 hour, plus 3 days' pickling

4 serrano chiles, thinly sliced, with seeds removed

2 red sweet peppers, cut into 1/2-inch pieces

1 or 2 celery ribs, sliced or julienned

1 or 2 carrots, sliced or julienned

1 medium head cauliflower, cut into small florets

1/2 cup salt

2 cloves garlic, slivered

3 teaspoons dried oregano

1 teaspoon red pepper flakes

1/2 teaspoon celery seeds

1 teaspoon crushed black peppercorns

1 cup white vinegar

1/2 cup olive oil (not extra virgin)

1/2 cup grapeseed or safflower oil.

- 1.** In a large bowl, using your hands, mix the vegetables and salt until well combined. Cover the vegetables with water. Cover the bowl and allow the mixture to sit, unrefrigerated, for 8 to 12 hours.
- 2.** Drain the vegetables and rinse thoroughly. Sterilize 2 quart-size glass jars, with lids, in the dishwasher or by submerging them in boiling water for 10 minutes.
- 3.** In one sterilized jar, combine the garlic and all the herbs and spices; add the vinegar and oil and shake well to emulsify the dressing. Pour half the dressing into the other jar.
- 4.** Pack the vegetables into the jars. If vegetables are not completely coated, make and add more dressing. Screw lids onto jars and refrigerate. Allow the mixture to mellow for a couple of days before serving.

Yield: About 2 quarts.

