

Pique

by Krista Robbins

One of the easiest, quick, and tasty things I like to do with habaneros is to make Pique. It doesn't take any canning experience and if you like spicy, the longer it sits, the hotter it gets. And the beauty of it is as you get more habaneros, you can slice and simmer peppers a couple and add them to the jar to keep it full.

Ingredients

- Approx. 20 habaneros, sliced or whole (your preference)
- 4 cloves garlic, peeled
- 3 cups distilled, white wine, cider, or balsamic vinegar
- 4-6 sprigs fresh herbs (mix or use one type) oregano, thyme, rosemary, whatever you like.

Instructions

Bring sliced or whole peppers and garlic to a boil. Turn off heat and let sit a few minutes to allow them to soften.

Meanwhile, heat 3 cups vinegar just to boiling.

Using a slotted spoon, remove peppers and garlic from water and add to jar. Add herb sprigs and, if desired for decoration, a red Thai chili. Add vinegar.

Seal bottle and once cool, refrigerate. You can use right away or allow to sit awhile before use. The longer it sits, the hotter it gets!

We like them sliced to use on sandwiches, etc., like pepperoncini or jalapenos.

Details

Prep time: 10 mins Yield: 1 quart