

A recipe from

DAD'S CHILE COOKBOOK



Heat Rating:



Peperoncini sott'Olio

Similar to Recipe in "Mediterranean Hot & Spicy" by Aglaia Kremezi

Peperoncini are from the same family of chiles that bring you cayenne, Thai bird's-eye chiles, and the Tabasco pepper. These chiles can be used fresh, dried or preserved. They can be stored in vinegar, and then the vinegar can be used in cooking. Packing in oil is another way to preserve, making a great, hot oil...

vine-ripened peperoncini, Anaheim, guajillo, or other fresh, red chiles
kosher salt
fresh rosemary
extra-virgin olive oil

Put on rubber or plastic gloves! Working in a well-ventilated area, prepare the chiles by cutting a slit just below the calyx (the green cup at the stem end) of each chile, exposing the seeds. You don't need to remove the stem end, although that's okay to do. Sprinkle down inside the chile with salt, then sprinkle the outsides of the chiles as well. Place in a colander in a pot and let wilt for about 24 hours. A lid on the pot won't hurt anything.

Put on gloves! Press chiles on paper towels to extract juices and extra salt. Pack them in jars with a couple rosemary sprigs. Cover with olive oil. Use a bit of parchment paper in the top to be sure the chiles are submerged. Close tightly; shake daily. After a week or so the oil is ready to use.

If you make large quantities or want to keep them for a long time, process as you would home-can vegetables. You can also store in the fridge, but then you need to let the oil come to room temperature before using.

Yield: As much hot oil as you can stand

Preparation time: 30 minutes, plus overnight

Cooking time: Optional, standard canning process time

