

Chicago-Style Giardiniera

Serves 20+

Source: [Fun Diego Family](#)



VEGAN



VEGETARIAN



GLUTEN FREE



DAIRY FREE



Ingredients

- 2 carrots, peeled and diced
- 1 stalk celery, diced
- 1 red bell pepper, diced
- 4 jalapeños, seeded and sliced
- 4 serrano peppers, seeded and sliced
- 1 cup cauliflower, cut into very small florets
- ¼ cup salt
- 2 cups water
- 1 cup canola oil
- ½ cup white vinegar
- ½ cup extra virgin olive oil
- ½ cup sliced green olives
- 3 cloves garlic, minced
- 1 tablespoon dried oregano
- ½ teaspoon black pepper

Directions

1. In a large bowl, combine carrots, celery, bell pepper, jalapeños, serrano peppers, and cauliflower. Sprinkle with salt and cover with water. Cover and refrigerate for 12 hours.
2. Drain and rinse the vegetables. Set aside.
3. In a large, non-reactive bowl, combine remaining ingredients. Stir to combine, then stir in vegetables.
4. Place mixture into jars, making sure they are full of liquid. Refrigerate for at least 2 days for best flavor. It should last 2-3 weeks refrigerated.

Notes

- To make it less spicy, be sure to seed the peppers and/or replace some hot peppers with more bell pepper
- To make it spicier, do not seed the peppers
- You can adjust the ratio of oil to vinegar. You can omit the vinegar, but it won't last as long. You can increase the vinegar to 1:1 ratio with oil or more.
- Use this as a condiment for sandwiches, salads, vegetable dishes, eggs, and more!

Recipe from [Holiday Treats cooking class, Fall 2021](#)