

CONSERVA-DE-PIMENTA-BIQUINHO

(PICKLED BIQUINHO PEPPERS)

INGREDIENTS:

300 grams of biquinho peppers
1/2 cup of olive oil (120 ml)
Vinegar to finish.
1 dessert spoon of sugar
1 teaspoon of salt
2 peeled garlic cloves
2 bay leaves

DIRECTIONS

Boil a kettle of water. Remove the stems from the biquinho peppers, wash and dry them well. Transfer the peppers to a large bowl, pour the boiling water over them, and let them sit for about 30 seconds to 1 minute.

Drain the water, add ice water and ice cubes. Cover with a cloth and let it sit for about 2 minutes.

Discard the water, dry the peppers, and transfer them to a sterilized glass jar. Add the garlic, bay leaves, salt, sugar, and olive oil. Top with vinegar until the peppers are covered. Mix with a clean spoon, cover, and let marinate for about 10 days.

Serve the pickled biquinho peppers with olive oil and vinegar, accompanied by your choice of side dish.

Enjoy!