

# Escabeche

## Description

This is a condiment/appetizer served at Taco Amigo and Senor Tomas back here in WI, and I've been loving it for 20 years. The sweetness of the carrots combined with the heat from the jalapenos is wonderful. It is great with tortilla chips or smothered over tacos or burritos. You can adjust the amount of zip you want it to have by adjusting the number of jalapenos you put in. You may also experiment with other vegetables such as mushrooms and zucchini.

## Ingredients

- 1 lb carrots, peeled and sliced thin
- 2 cups cauliflower, separated into bite sized pieces
- 1 large onion, sliced into rings
- 3 jalapenos
- 2 cloves garlic, minced
- 1/2 cup water, boiling
- 1 chicken bouillon cube
- 1 cup vinegar
- 1 dash sugar

## Instructions

Slice 2 jalapenos. Keep the third jalapeno whole, but poke it with a fork to release juices. Saute

## Summary

**Yield:** 10

**Source:** Amy Schubert

**Prep Time:** 10 minutes

**Category:** Appetizers

**Cuisine:** Mexican

## Escabeche

vegetables in batches in a large pan with oil until tender crisp. Combine all vegetables in a large bowl. Make marinade by dissolving bouillon cube in boiling water. Add vinegar, sugar, and salt/pepper to taste. Pour over vegetables. Refrigerate and let marinate at least 2 days. This gets better the longer it sits. Serve in a small bowl with chips or crackers.