



Picklese / Pikliz

Servings: Makes 1 quart

Ingredients:

- 6 Scotch bonnet peppers
- 2 cups thinly sliced or shredded cabbage
- ½ cup thinly sliced or shredded carrots
- ¼ cup thinly sliced or shredded onion
- ¼ cup green peas (frozen)
- 4 whole cloves
- 1 teaspoon salt ... optional
- 8 to 10 peppercorns ...optional
- 3 cups vinegar

Directions:

Snip off the stem of the peppers, cut each into 4 pieces, and keep the seeds. Place hot peppers, cabbage, carrots, onion, green peas, cloves, salt, and peppercorns in a quart-size jar, then add the vinegar. Close jar tightly and let sit at least 24-48 hours before using. Once you commence using it, store in the refrigerator. It lasts for months.

Every Haitian kitchen has pikliz in the cupboard or refrigerator.