

Hot peppers in olive oil – a recipe from uncle Dino's culinary wisdom

Ingredients:

- Fresh hot peppers (hard) – 300 grams
- Olive oil extra virgin
- White wine vinegar (tesco value!) – 1 litre
- Fine sea salt
- Single-use plastic gloves

Procedure:

- Put on the gloves
- Take out the dust from peppers with a *dry* cloth
- Cut the peppers in rings 1 cm wide and discard the extremes (head and tail)
- Put pepper rings under salt (cover them completely) and let them so for 18 hours in a dry and cool place
- Put pepper rings in a pasta sieve on a pot and wash them *gently* and carefully with vinegar to remove all the salt (do not wash them for more than 10 minutes)
- Lay them on a dry towel for *exactly* 1 hour to let the vinegar evaporating
- Move the pepper rings to various small-sized sealable glass containers with a spoon avoiding losing the seeds. *Do not compress* them and fill the container up to 1 cm from the top
- Poor olive oil into the container and cover the pepper rings completely
- *Seal well* the glass container after 10 minutes (the containers should be clean and *perfectly dry* before usage)
- After 3 days, place gently each container on a table, open the container and check whether there are bubbles developing. If so, do *trash away* all its content. The peppers have started fermenting and if you eat them you get stomach ache.
- Now they are ready to be used for pizza, pasta or for what you like more. Keep the oil level always above them so they do not develop mould.
- Sometime during this process you need also to trash away the gloves, do it now!