

Pickled zucchinis – spicy

Fine zucchini strips with a spicy chili note and garlic, marinated in a spicy apple cider vinegar stock.

Zutaten
4 Portionen

Ingredients
2 Piece medium zucchini
3 Piece Garlic cloves
3 Piece Chili peppers
5 Handles fresh thyme
1 TL Peppercorns
Ingredients brew
500 ml Byodo apple cider vinegar, clear
500 ml Water
1 EL Byodo organic sea salt
2 EL Sugar

Zubereitung

Wash the zucchinis and cut off the ends. Slice them thinly lengthwise using a bread machine or a vegetable slicer. Peel the garlic cloves.

Place the zucchini slices in a large, sterilized preserving jar together with the garlic, chilli peppers, peppercorns and thyme.

Put the apple cider vinegar, water, salt and sugar in a pan and bring to the boil. Pour the hot stock over the zucchinis so that they are completely covered. Seal the preserving jar and leave to infuse for 24 hours.

The next day, pour the vinegar stock into a pan and bring to the boil again. Pour the hot vinegar stock back over the zucchinis. Seal the preserving jar and leave to infuse for a few days. The zucchinis will keep for several months if stored in a cool, dark place.