

SPICY BITTER ORANGE VINEGAR

[AGRIO DE NARANJA]

Dominican in origin, this versatile recipe is ideal as a marinade for meat and vegetables, or for use in a tangy, spicy salad dressing.

INGREDIENTS

- 5 Seville (bitter) oranges
- 10 serrano peppers
- 1 habañero pepper (3 jalapeños can substitute)
- 3 cloves of garlic, halved
- 3 sprigs of fresh oregano
- A sprig of thyme
- ½ teaspoon kosher salt

PREPARATION

1. Wash a glass bottle with soapy hot water, and let dry completely
2. Wash the sour oranges and halve
3. Squeeze juice and clarify through a sieve or coffee filter
4. Add remaining ingredients
5. Macerate for several days in the refrigerator, and enjoy!



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