

Pepper Vinegar

GOURMET JANUARY 1999

Yield Makes about 1 1/2 cups vinegar

Ingredients

6 ounces fresh red or green hot chiles such as cayenne, serrano, or jalapeno

1 1/2 cups distilled white vinegar

1/4 teaspoon salt

a pinch ground cayenne

Preparation

In a sterilized 1-pint Mason-type jar (sterilizing procedure) pack chiles. In a small bowl stir together remaining ingredients until salt is dissolved and pour over chiles. Seal jar with lid. Let pepper vinegar stand at cool room temperature at least 3 weeks and up to 6 months.